



FESTIVE RECEPTION MENU

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2026



LOCAL ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

DEDICATED service

With nearly 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

ETHICAL choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.

When exploring this menu, we trust the passion behind its creation inspires the vision of your event. We look forward to offering you a tailored experience with custom menus created from fare that is true to Vancouver Island.

FESTIVE RECEPTION MENU

MINIMUM ORDER OF 30 GUESTS

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE



RECEPTION PACKAGE #1

MINIMUM ORDER OF 30 GUESTS

Stationed Platters

Crispy "Bar Snacks"

Truffled popcorn, house made nuts & bolts, BBQ chicarrons

Root Vegetable Chips

GLUTEN FREE, VEGAN

Yukon Gold potatoes, yams, sweet potatoes, carrots, red and golden beets

French Pork Terrine

Mustard, cornichon, Italian parsley, roasted garlic, braised olives, grilled house made focaccia

Warm Baked Brie

VEGETARIAN

House made quince chutney, artisan crostini and crackers

ADD GLUTEN-FREE CRACKERS

House Made Sausage Rolls

Rolled in crisp golden puff pastry

Ocean Wise BC Salmon Platter

GLUTEN FREE

Honey and dijon glazed sockeye salmon, "cedar baked" cold smoked lox, candied nuggets, pickled red onion

Festive Stuffed Yorkshires

Mini pudding with confit turkey, parsnip purée, cranberry

Festive Sweets

VEGETARIAN

Pumpkin pie with eggnog mousse, festive chocolate bark, chocolate truffles, caramel pecan tart, house made shortbread, florentines

Chef Attended Station

ADD A CHEF ATTENDED STATION FOR A FULL DINNER

Potato Martini Bar

GLUTEN FREE

Roasted garlic whipped potatoes with your choice of 3 toppings: butter chicken, short rib, mushroom ragout, garlic shrimp, asparagus tips & crispy pancetta

Turkey Martini

Parsnip purée, fried stuffing, traditional gravy, cranberry sauce, fried sage

Prime Rib Carvery

DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish, Dijon, pan jus, dinner rolls

Dessert

Dessert Grazing Board

VEGETARIAN

Sugar Sugar – An eye catching, show stopping display of house made creations that will always strike a sweet note...

MAY INCLUDE BUT NOT LIMITED TO:

Cinnamon dusted churros, fresh marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, chocolate truffles and so much more

Single board (125 pieces)

Double board (250 pieces)

Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries

RECEPTION PACKAGE #2

MINIMUM ORDER OF 30 GUESTS

Passed Canapés

Crispy Potato Pavé

GLUTEN FREE, VEGETARIAN

Truffled mushroom duxelle, parsnip purée, crispy shallots

Smoked Salmon Gougère

GLUTEN FREE

Smoked salmon cream cheese, fresh chives, crème fraîche

Stationed Platters

Crispy "Bar Snacks"

Truffled popcorn, house made nuts & bolts, BBQ chicarrons

Root Vegetable Chips

GLUTEN FREE, VEGAN

Yukon Gold potatoes, yams, sweet potatoes, carrots, red and golden beets

French Pork Terrine

Mustard, cornichon, Italian parsley, roasted garlic, braised olives, grilled house made focaccia

Warm Baked Brie

VEGETARIAN

House made quince chutney, artisan crostini and crackers

ADD GLUTEN-FREE CRACKERS

House Made Sausage Rolls

Rolled in crisp golden puff pastry

Ocean Wise BC Salmon Platter

GLUTEN FREE

Honey and dijon glazed sockeye salmon, "cedar baked" cold smoked lox, candied nuggets, pickled red onion,

Shrimp Cocktail

GLUTEN FREE, DAIRY FREE

Herb-marinated poached shrimp, cocktail sauce

Festive Stuffed Yorkshires

Mini pudding with confit turkey, parsnip purée, cranberry

Chef Attended Station

ADD A CHEF ATTENDED STATION FOR A FULL DINNER

Potato Martini Bar

GLUTEN FREE

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Turkey Martini

Parsnip purée, fried stuffing, traditional gravy, cranberry sauce, fried sage

Prime Rib Carvery

DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish, dijon, pan jus, dinner rolls

Dessert

Festive Sweets

VEGETARIAN

Pumpkin pie with eggnog mousse, festive chocolate bark, chocolate truffles, caramel pecan tart, house made shortbread, florentines

Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartlettes, our signature chocolate truffles and so much more!

Single board (125 pieces)
Double decker (250 pieces)

Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries