



# FESTIVE RECEPTION MENU

PENDRAY INN & TEA HOUSE



# **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.



# DIETARY LEGEND

GF	GLUTEN FRE	Έ
DF	DAIRY FRE	EΕ
v	VEGETARIA	N
VGN	VEGA	N



# RECEPTION PACKAGE #1

minimum order of 30 guests 12-14 bites

# **Passed Canapés**

Aged Cheddar Brioche Toast

Red pepper jelly, pecans

**Smoked Duck** 

Quince palmier, blood orange marmalade

# **Stationed Items**

# Pickles, Ferments & Spiced Candied Nuts

GF/VGN

House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

### Root Vegetable Chips GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

## Caramel Apple Tartlettes

Hertels maple bacon, brie

### Spinach, Asiago & Artichoke Dip v

Creamy and rich with asiago cheese in a sourdough loaf

### Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

#### Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salame, classics like Coppa and Bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, mustard, marinated olives, artisan breads and crackers

#### West Coast Seafood Selection GF/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

ADD GLUTEN-FREE CRACKERS . . . . . . . . . . . . . . . . . . \$2.50/portion



# RECEPTION PACKAGE #2

minimum order of 30 guests 16-18 bites

# **Passed Canapés**

**Aged Cheddar Brioche Toast** 

Red pepper jelly, pecans

**Smoked Duck**Quince palmier, blood orange marmalade

# **Stationed Items**

# Pickles, Ferments & Spiced Candied Nuts

GF/VGN

House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

### Root Vegetable Chips GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

# Caramel Apple & Sharp Cheddar Tartlettes

Hertels maple bacon

### Spinach, Asiago & Artichoke Dip v

Creamy and rich with asiago cheese in a sourdough loaf

### Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

### Confit Turkey Croquette

Rossdown Farms turkey, buttery 'milled' parsnip, cranberry sauce

### Shrimp Cocktail

Herb-marianted poached shrimp, cocktail sauce

### Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salame, classics like Coppa and Bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, mustard, marinated olives, artisan breads and crackers

### West Coast Seafood Selection GF/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

ADD GLUTEN-FREE CRACKERS . . . . . . . . . . . . . . \$2.50/portion

## **Dessert**

## Festive Sweets v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake



# **RECEPTION ADD-ONS:**

## **Chef Attended Station**

minimum order of 30 guests

chef hours additional

### Potato Martini Bar

## Turkey Carvery

## Prime Rib Carvery GF/DF

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

## **Dessert**

## Festive Sweets v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake ......add \$6 per person

## Warm Sticky Figgy Pudding v

### Dessert Grazing Board v

Sugar Sugar – An eye catching and delicious assortment of inhouse creations that will always strike a sweet note...

May include, but not limited to:

### Fresh Sliced Fruit VGN

Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries (seasonally available)

Small	 \$95
Medium	 \$125





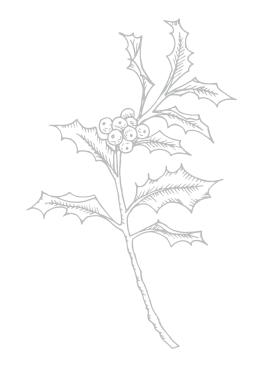
# RECEPTION PACKAGES

PRICES ARE PER PERSON.

MENUS ARE BASED ON A MINIMUM OF 30 GUESTS. RECEPTION PACKAGES ARE NOT AVAILABLE FOR LESS THAN 30 GUESTS.

THERE WILL BE A \$35 PER HOUR LABOUR CHARGE FOR EACH CHEF ATTENDED STATION (MINIMUM 4 HOURS). EACH ADDITIONAL HOUR WILL BE CHARGED AT \$35 PER HOUR.

Prices are subject to taxes and 18% operations fee



ASK ABOUT OUR BAR OR BEVERAGE OFFERINGS





# FESTIVE BUFFET MENU

PENDRAY INN & TEA HOUSE



# **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.



# DIETARY LEGEND

GF	GLUTEN FRE	Έ
DF	DAIRY FRE	EΕ
v	VEGETARIA	N
VGN	VEGA	N



# FESTIVE DINNER BUFFET

minimum order of 30 guests

## **Salads**

Choice of 3 salads:

## Organic Greens & Arugula GF/VGN

Compressed spiced pear, fresh candy cane beets, carrot ribbons, fennel fronds, pomegranate seeds, white balsamic vinaigrette

### Fig & Serrano Salad GF/V

Baby lettuce, Okanagan goat cheese, spiced hazelnuts, melon, balsamic-fig vinaigrette

## Ancient Grain Salad GF/VGN

Butternut squash, roasted apple, quinoa, toasted pumpkin seeds, winter greens and radicchio, sherry vinaigrette

### Roasted Beet & Endive Salad GF/V

Okanagan goat cheese, candied nuts, sherry roasted garlic vinaigrette

# **Accompaniments**

Cocktail Rolls & Butter

Choice of 2 accompaniments:

# Maple Butter Turnips & Carrot $_{\text{GF/V}}$

Fresh thyme

### Brussel Sprouts GF

Pancetta butter, shaved piave, fried sage

### Whipped Potato GF/V

Yukon gold potatoes, roasted garlic, buttermilk

### Scalloped Potatoes v

Boursin cream sauce, caramelized onion

### Warm Brocolini v

Smoked cheddar sauce, herb toasted bread crumbs

## **Entrée**

## Rossdown Farms Turkey

Sous vide turkey breast, cranberry & orange chutney, traditional stuffing, house gravy

# Maple Glazed Island Ham GF

Hertels smoked ham, slow roasted with a maple glaze, fig & apple chutney, house made mustard

# **Vegetarian / Vegan Substitution**

#### Lentil Terrine GF/VGN

Pastry crusted: sautéed spinach, roasted mushroom, caramelized onion, roasted garlic cauliflower sauce

## **Buffet Add-Ons**

ADD AN EXTRA SALAD	\$5/person
ADD AN ADDITIONAL ACCOMPANIMENT	\$6/person

### Wild BC Sockeye Salmon GF

Shallot soubise, fried kale, preserved lemon vierge ......add \$12/person

#### Haida Gwaii Halibut

Sidestripe shrimp, Salt Spring Island mussels and clams,
Hertels bacon cream sauce, Saanich Peninsula potato, fried
leeks......add \$25/person

#### Turkey Ballotine Carvery\* GF/DF

### Porchetta Carvery\* DF

### Prime Rib Carvery\* GF/DF

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

..... add \$25/person

\*chef labour not included in carveries



## **Dessert**

### Festive Sweets v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffle with caramelized white chocolate, sweet georgia browns, plum puddings with rum mascarpone mousse ......included

## Warm Sticky Figgy Pudding v

## Dessert Grazing Board v

Sugar Sugar – An eye catching and delicious assortment of inhouse creations that will always strike a sweet note...

May include, but not limited to:

### Fresh Sliced Fruit VGN

Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries (seasonally available)

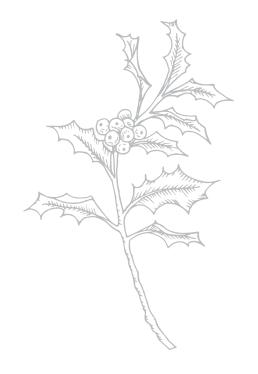
Small	. \$95
Medium	\$125





# PENDRAY INN FESTIVE BUFFET MENU

PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT OUR BAR OR BEVERAGE OFFERINGS