



FESTIVE RECEPTION MENU

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2023



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 FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



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 #1

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

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

Shrimp Cocktail

Herb-marinated poached shrimp, cocktail sauce

Meat & Cheese

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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 PACKAGE # 2

RECEPTION ADD-ONS:

Chef Attended Station

minimum order of 30 guests

chef hours additional

Potato Martini Bar

Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken **\$13/person**

Turkey Carvery

Rosstown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy..... **\$13/person**

Prime Rib Carvery GF/DF

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus
..... **25/person**

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

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7 per person**

Dessert Grazing Board v

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

May include, but not limited to:

Cinnamon dusted churros, variety of house made marshmallows, caramel-pistachio popcorn clusters, variety of cupcakes, Truffles signature brownie, assorted chocolate truffles, decorated macarons, artisan meringue cookies, chocolate pâté, lemon-raspberry tartlettes, salted caramel squares, chocolate dipped strawberries, pavlovas
Single board (125 pieces) **\$425**
Double board (250 pieces) **\$800**

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

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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 ^{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

Rosstown 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}

Boneless turkey leg, tourtière sausage stuffed and proscuitto wrapped.

add \$15/person

Porchetta Carvery* ^{DF}

Carved Fraser Valley pork loin, chicharróns, sweet & sour onion jam, ciabatta rolls

add \$15/person

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

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7 per person**

Dessert Grazing Board v

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