

WHITE TABLE

CATERING + EVENTS



plated menu

SPRING & SUMMER MENU

Three & four course



3-course 64 | 4-course 86

one choice of -

Housemade Grissini
sesame, za'atar and sea salt house-made breadsticks

Specialty Artisan Baguettes V
house baked Artisan baguettes, rosemary whipped butter

Focaccia Bread V
rosemary, sea salt, extra virgin olive oil, modena balsamic

one choice of -

Burrata, Grapefruit & Tomato Salad
fried sourdough croutons, heirloom cherry tomatoes, cucumber caviar, grapefruit, micro basil, basil oil

Zucchini & Asparagus Salad
tuscan white beans, thinly shaved zucchini, asparagus ribbons, shaved fennel, haricot blanc, ladolemono, toasted macadamia nuts, poached quails' egg

Carrot & Citrus
salad of glazed & roasted carrots, orange segments, beet, cashew crema, chickpea dukkah

one choice of - included in 4 course menu

Tortellini Artigiano
hand formed prawn tortellini, parsely cream, confit tomatoes, white wine steamed mussels & clams, basil oil

Pacific Halibut Crudo
dill & burnt lemon broken vinaigrette, cirtus supreme, espelette pepper, micro beet, watercress

Spring Vegetable Risotto
beurre noisette, English peas & asparagus, parmesan crumb, pine nuts & pea shoots

Wild Mushroom Gnocchi
fricassee of foraged mushrooms, yukon gold potato gnocchi, basil, truffle cream, parmesan

Cavatelli di Agnello
artisanal cavatelli, lamb sausage, lemon zest broccolini, 25 year aged parmesan, olive oil





SMALL PLATE

Beef Carpaccio
crusted striploin of beef, bone marrow aioli, garlic chips, pickled shallots, arugula, baguette crisps, parmesan ribbons

Glazed Pork Belly
pork belly glazed with orange marmalade gastrique, spiced carrot purée, candied orange zest, crispy pork chiccharon, carrot ribbons

Zucchini Veloute
lemon, confit heirloom tomato tart, chèvre mousse, micro herb salad

Corn Veloute
roasted Chilliwack corn, nutmeg cream, polenta crouton, prosciutto

one choice of -

Braised Short Rib Bordelaise
short rib of beef, caramelized onion jam, lemon zest gremolata, bordelaise sauce, pommes puree, English peas & asparagus

Ash Crusted Striploin
scallion & onion ash rubbed AAA striploin steak, confit potato medallions, chargrilled seasonal vegetables, chimichurri

Roasted Rack of Lamb
slow-roasted rack of lamb, warm fingerling potato salad, mint & broccolini pesto, fried broccoli tips

Poulet Chasseurs
glazed & roasted chicken breast, foraged mushrooms & asparagus tips, pomme purée, truffle jus, mushroom tuile

Poulet et Pios
glazed & roasted chicken breast, English pea puree, braised turnip, zucchini, asparagus, puffed farro, sorrel

BC Salmon Fillet GF
lightly cured miso glazed salmon, turnip & zucchini 'risotto', asparagus, beurre blanc, zucchini & burnt lemon emulsion

Torched Halibut
shallot cream, dill oil, heirloom cherry tomatoes, seasonal vegetable fricassée, micro radish

*Vegetarian option no charge to be substituted with main.
Vegan option available substitute protein with seasonal vegetable.*

one choice of -

Lemon Meringue Tart (June - Aug) V
lemon cream, pâte sucrée, torched lavender meringue, fresh berries,

Summer Pavlova
raspberry compote, passion fruit cream, seasonal berries, almond cake croutons

Tarte au Chocolate
pâte sucrée, 70% chocolate ganache custard, salted caramel, local seasonal fruits

ENTREE



DESSERT

