

WHITE TABLE

CATERING + EVENTS

2021-2022 edition



APPETIZERS





hors d'oeuvres

MINIMUM OF 4 DOZEN.
PRICED PER PIECE.
MENUS REQUIRE ADDITIONAL RENTALS AND STAFFING

CROSTINIS

Side Stripe Prawn & Avocado Toast 4.5

avocado crema, prawn aguachile, micro cilantro

Okanagon Stone Fruit & Brie Crostini (V) 3.5

seasonal stone fruit preserve, crispy prosciutto, rosemary and brie cheese

Organic Heirloom Tomato Crostini (V+) 3.5

chèvre cream, garlic chips, heirloom cherry tomato, micro basil, white balsamic & extra virgin olive oil

Roasted Heirloom Tomato & Avocado Toast (May-Sept) (V+) 3.5

crushed avocado, lemon, heirloom cherry tomato confit, fresh basil, extra virgin olive oil

Fig & Ricotta Crostini (V) 4

house ricotta mousse, seasonal fresh figs, lemon zest, pistachio crumble, Fraser Valley honey

Field Berry Toast (V) 4

house ricotta cream, lemon zest, Fraser Valley honey, seasonal fresh berries, baby mint V

Lavender & Beet Crostini 4

lavender poached heirloom beets, chèvre & chive mousse, candied walnuts, micro radish

Salmon Gravlax Toast 4.5

finest herb fromage blanc, castelvetrano olives, beet, fennel & dill cured salmon gravlax

Fall Duck Breast Crostini (Oct-Dec) 4.5

house rye & walnut crostini, whipped brie, cranberry orange chutney

Roasted Squash Crostini (Oct-Dec) V 3.5

toasted spiced pepitas, chèvre, aged balsamic reduction

Caponata Crostini V V+ 3.5

aubergine, capsicum, zucchini & tomato relish, crispy crostini, micro basil

SEAFOOD

Sidestripe Prawn Ceviche Tostada 4.5

crunchy corn tostada, prawns marinated in leche de tigre (jalapeño, coconut milk, lime, shallot & cilantro), avocado emulsion

Sidestripe Prawn Taco 4.5

fried corn taco, burnt lime, pickled shaved cabbage, salsa verde

Atlantic Salmon & Black Sesame Cornet 5

tartare of fresh Atlantic salmon, black sesame seed cornet, crème fraîche

Black Sesame Seared Ahi & Papaya Salsa (DF) 5

sesame crusted ahi, mango, cilantro, jalapeno & lime salsa, wonton crisp

Scallop Ceviche Tostada GF 5

crunchy corn tostada, scallops marinated in leche de tigre (jalapeño, coconut milk, lime, shallot & cilantro), avocado emulsion

Seared Scallop & Caviar Spoon GF 5.5

beurre noisette seared scallop, lemon cream, ocean wise sturgeon caviar, micro greens

Seared Scallop Gratinée GF 5

toasted panko gratin, white wine & shallot cream, ceramic spoon

Chargrilled Prawn Skewers 5

west coast prawns, smoked paprika & chili marinade, horseradish tomato chutney, micro cilantro

Crab Cakes 4.5

pan seared PNW crab cake, saffron aioli, chives

CHICKEN

Chicken & Waffles 4.5

mini Belgian waffles, carrot & cabbage micro slaw, fried chicken thighs, sambal oelek infused honey

Bangkok Chicken Satay (GF) 4.5

lemongrass, coconut and chili chicken breast, peanut & soy satay sauce, coriander, honey roasted peanuts

Fried Chicken Slider 4.5

crispy buttermilk fried chicken thighs, mini brioche bun, micro slaw, sambal oelek infused honey, lemon aioli



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BEEF AND LAMB

English Yorkshire Pudding 4.5

peppercorn crusted beef striploin, roasted garlic potato purée, horseradish aioli, pea shoots

Braised Beef & Aioli Toast 4.5

roasted garlic oil crostini, truffle aioli, persillade, microgreens

Classic Beef Slider 5.5

brioche roll, chuck & short rib patty, aged smoked cheddar, bacon, aioli

Beef Barbacoa Tostada GF 4.5

fried corn tortilla, braised beef barbacoa, pickled red onion, chimichurri

Middle Eastern Lamb Slider 5.5

brioche bun, pomegranate molasses & blood orange glazed lamb patty, goat's cheese, yogurt & aubergine spread, pickled radish, mint

Beef Barbacoa Taco 4.5

fried corn taco, slow braised chuck roast, grilled corn & jalapeno salsa, pickled cabbage, signature chimichurri

Galbi Korean Skewers 5

soy, garlic & ginger marinated & grilled short ribs, crispy shallots, spring onion curls

PORK

Carnitas Taco 4.5

slow-braised pork shoulder, tomatillo salsa, pickled cabbage

Teriyaki Pork Belly 4.5

orange teriyaki glaze, asian micro slaw, black & white sesame seeds, ceramic spoon

Smoked Pulled Pork Slider 5.5

brioche bun, pickled red cabbage & carrots, smoked pulled pork, chipotle aioli

Pork Belly Bao 5.5

rice bun, pickled carrot, cucumber, mint & coriander salad, hoisin & sriracha mayo

VEGETARIAN

Childhood Grilled Cheese (V) 3.5

cheddar & gruyere cheese, sourdough loaf

Okanagon Stonefruit and Brie Grilled Cheese (V) 4

sourdough, stonefruit compote & brie

Wild Mushroom and Parmesan Crostini (V) 4

fricassée of mushrooms, aged parmesan, truffle aioli, micro arugula

Wild Mushroom Polenta (V) (GF) 4

crisp fried polenta, fricassée of mushrooms, aged parmesan, arugula aioli, microgreens

Gougeres (V) 3.5

crispy choux pastries scented with fresh thyme & gruyere cheese

Potato Croquette V 4

roasted garlic infused potato crusted with panko crumbs, tomato confit, house aioli

Yucca Frites V V+ GF 4.5

cassava "yucca" fries, vegan arugula aioli

Tarte Royale 4.5

baked royale custard, pâte brisée | choice of one: mushroom duxelles & gruyere | classic quiche lorraine, bacon, caramelized onions



flatbreads

MINIMUM OF 4 DOZEN PIECES
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Fig & Caramelized Onion Flatbread 5

fresh figs, caramelized onions, brie

Margherita Flatbread 4

torn basil, fresh mozzarella, tomato, balsamic glaze

Foraged Mushroom and Truffle Flatbread 5

fricassée of truffled mushrooms, arugula, mozzarella & parmesan

Pear and Prosciutto Flatbread 5

roasted pears, candied walnuts, brie, prosciutto & arugula

platters

MINIMUM OF 4 DOZEN.
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Mediterranean Mezze Platter 6

beetroot & chickpea hummus, roasted pumpkin, chilli & tahini, roasted garlic baba ganoush, za'atar flatbreads, sourdough

Bruschetta Board 3.75

crostinis, tomato & basil, truffled mushrooms, olive tapenade

Seasonal Vegetable Crudité V GF 3.75

locally & seasonally selected raw vegetables served with green goddess tzatziki & hummus

Cheese & Fruit V GF 5.5

imported & locally made cheese, seasonal fresh & dried fruit, toasted nuts, crackers and breads

Antipasto 8.5

Golden Ears Cheesecrafters artisan selection, Lepp Farms specialty charcuterie (prosciutto, salami, soppressata) hummus, seasonal spreads, olives, crackers and breads

BC SIDE STRIPE PRAWNS GF 4.5

poached in lemon court-bouillon and served on ice with our signature horseradish & tomato cocktail sauce

