

WHITE TABLE

CATERING + EVENTS



APPETIZERS



HORS D'OEUVRES

*minimum of 4 dozen.
priced per guest.
menus require additional rentals and staffing*

CROSTINIS

okanagan stone fruit & brie (v) 3.5
fig & ricotta (v) 4
field berry toast (v) 4
roasted squash (v) 3.5

TARTLETTES

heirloom tomato (v+) 4
salmon rillette 4.5
crab & tarragon 5
roasted beet (v+) 4
french onion 5
salmon gravlax 4.5

SEAFOOD

tuna tataki kala til 6
sidestripe prawn ceviche tostada 5
atlantic salmon & black sesame cornet 5
black sesame seared ahi & papaya salsa 5
scallop ceviche tostada (gf) 5
westcoast aburi sushi 6
miso ginger scallop 6
seared scallop & caviar 6
crab cakes 4.5

VEGETARIAN

wild mushroom polenta (v gf) 3.5
gougeres (v) 3.5
watermelon blackberry skewer (v gf) 3
okanagan stone fruit & brie grilled cheese (v) 4
childhood grilled cheese (v) 3.5
french fry cups 6
poutine cups 8

BEEF

english yorkshire pudding 4.5
braised beef & aioli toast 4.5
classic beef slider 5.5
beef barbacoa tostada (gf) 4.5
galbi korean skewers 5
bavette tartare 6

CHICKEN

chicken & waffles 4.5
fried chicken slider 4.5
bangkok chicken satay (gf) 4.5

PORK

teriyaki pork belly 4.5
pork bao bun 5.5

FLATBREADS

minimum 5 orders
fig & caramelized onion 25
margherita 20
pear & prosciutto 25



LOOKING FOR SOMETHING INTERACTIVE & A SHOW-STOPPER IN ITSELF? INQUIRE WITH YOUR EVENT SPECIALIST ABOUT OUR STATIONS!