



WHITE TABLE

CATERING + EVENTS

PLATED MENU

FALL AND WINTER MENU



THREE & FOUR COURSE

one choice of -

BREAD

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

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

one choice of -

SALAD

Winter Green Pear Salad
shaved fennel, winter greens, radicchio, roquefort blue cheese & crème fraîche, citrus dressing, nut brittle

Carrot & Citrus
salad of glazed & roasted carrots, orange segments, beets, cashew crema, pistachio dukkah

Stone Fruit & Ricotta
seasonal stone fruit, ricotta cream, prosciutto, arugula, honey vinaigrette, toasted honey glazed pistachios

one choice of (included in the 4-course menu)

WOW YOUR GUESTS WITH MINI PLATED DISHES
SERVED AT CHEF STATIONS.

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

Butternut Squash Risotto
sage beurre noisette, roasted squash, parmesan crumb, candied walnuts & pea shoots

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

Agnello e pasta
artisanal pasta, lamb sausage, lemon zest broccolini, 25 year aged parmesan, olive oil

Beef Carpaccio
crusted striploin of beef, bone marrow aioli, garlic chips, pickled shallots, radish, pickled mustard seeds, baguette crisps



SMALL PLATE



Please note: Final prices will be based on your selection. Custom menu creation available upon request. Contact your Event Specialist for more information.





SMALL PLATE

Pork Belly
maple glazed pork belly, shaved chestnuts, chestnut & parsnip puree, radicchio, crispy pork chicharon

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

Corn Veloute
roasted Chilliwick 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 paillason, parsnip & onion purée

Ash Crusted Striploin
scallion & onion ash rubbed AAA striploin steak, smoked pomme purée, roasted leek, green peppercorn cream

Roasted Rack of Lamb
slow-roasted rack of lamb, parmesan polenta, frisee, romesco sauce, almonds, mustard greens

Poulet et Gnocchi
beurre noisette pumpkin cream, goats cheese & Fraser Valley hazelnut mousse, brussels sprouts, frisee

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

Miso Glacé Salmon
lightly cured miso glazed salmon, fennel & white wine fumet, parsnip 'risotto', lemon oil, micro herbs

Torched Halibut
lobster & BC spot prawn bisque, demi sec tomatoes, harvest vegetable fricassée

Vegetarian option no charge to be substituted with main.

Vegan option available substitute protein with seasonal vegetable.

one choice of -

Roasted Stone Fruit Panna Cotta
Okanagan stone fruit compote, vanilla bean panna cotta, Fraser Valley honey pistachios, lemon thyme

Vanilla Bean Crème brûlée Moderne
gently set custard, caramelized sugar, brandy snap tuile

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

Pumpkin Cinnamon Tarte (Available during Thanksgiving/Christmas)
pumpkin & crème fraîche mousse, nutmeg Chantilly cream, candied pecan crumble

Tarte au Chocolate Blanc (Available during Thanksgiving/Christmas)
pâté sucrée, white chocolate ganache custard, cranberry compote, sugared cranberries



ENTREE



DESSERT