

WHITE TABLE

CATERING + EVENTS



PLATED MENU

SPRING & SUMMER MENU



THREE & FOUR COURSE

one choice of -

BREAD

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 -

SALAD

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, pistachio dukkah

one choice of (included in 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

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

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, arugula, baguette crisps, parmesan ribbons

SMALL PLATE



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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 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 puree, broccolini

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

Miso Glacé Salmon
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
lemon cream, pâte sucrée, torched lavender meringue, fresh berries,

Summer Pavlova
summer fruit compote, passion fruit cream, local seasonal berries, vanilla cake crumble

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

DESSERT



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