

# 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 rilette 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 7  
miso ginger scallop 6  
seared scallop & caviar 6  
crab cakes 4.5

### VEGETARIAN

wild mushroom polenta (v gf) 4  
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!