

WHITE TABLE
CATERING
COMPANY

2024
HOLIDAY MENU

CELEBRATE THE HOLIDAY SEASON WITH WHITE TABLE



TIS THE SEASON

For your corporate holiday celebration or a private event at the venue of your choice, our 2024 Holiday Menu is designed to elevate the festive atmosphere and enhance your corporate gathering.

DINNER IS SERVED

BUFFET STARTING AT \$72 • FAMILY STYLE STARTING AT \$67
(EXCLUDING STAFF AND RENTALS)

HEIRLOOM BEET SALAD (GF, V)

wild arugula, candied walnuts, Okanagan goat cheese, pomegranate, orange vinaigrette

WHIPPED POTATOES (GF, V)

garlic cream reduction

SAVORY BREAD PUDDIN' (V)

caramelized onion & celery, sage, dried cranberries

ROASTED BRUSSELS & YAMS (GF, VE)

caramelized lemon, fresh herbs

ROASTED TURKEY BREAST (GF)

herb brine, butter rub, gravy, cranberry sauce

STICKY TOFFEE PUDDING

warm sponge cake, toffee sauce, chantilly cream, candied pecans

ADD ON • 56 HOUR BONELESS SHORT RIB (GF)

Red wine demi-glace, crispy onion, chive

Explore our Cocktail and Canapé Menus
to enhance your pre-dinner service.



FRENCH ONION PROFITEROLE

caramelized onion jam, Gruyere custard, chives

YAM CROQUETTE V

brown butter powder, yam puree, rosemary meringue

ROASTED PUMPKIN ARANCINI V

local squash purée, sage, parmesan, whipped chèvre,
creamy carnaroli, panko crust

"SHEPHERD'S PIE" GF

seared lamb loin, rosemary rösti, minted pea purée,
pickled mustard seed, pea tendrils

ENGLISH YORKSHIRE PUDDING

organic striploin, tallow whipped potato, horseradish, chive

SWEET POTATO CROQUETTE

brown butter powder, yam puree, rosemary meringue

WINTER DESSERT CANAPÉS

PASSED OR DISPLAYED AT DESSERT STATION

S'MORE CHOCOLATE TART

Dark chocolate ganache, smoked cream, torched marshmallow

GINGERBREAD GANACHE TART

caramel ginger ganache, vanilla-butter tart shell, vanilla cream, mini gingerbread man

EGGNOG TART

spiced white chocolate egg nog ganache, vanilla-butter tart shell



COCKTAILS

WINTER CRUSTA

rye, orange Cointreau, maraschino liqueur, lemon juice

THE NUTCRACKER

cognac, dark creme de cacao, frothed cream, grated nutmeg

GIN-GLE BELL ROCK

gin, cranberry juice, lime juice, simple syrup, soda water, fresh cranberry garnish & rosemary

SPICED PEAR FIZZ

vodka, spiced pear & lemon juice, soda, foam, star anise



IN-OFFICE POP-UP HOLIDAY PARTY

Bring holiday cheer to your office effortlessly with our in-office pop-up holiday party. Take the pressure off and let White Table Catering bring the holiday celebration to you!

[Click here to learn more.](#)



Elevate your holiday celebration with our 2024 Holiday Menu—contact us at sales@whitetablecatering.com today to book and bring the festivities to your event!

