

LUNAR NEW YEAR 2025



CELEBRATE THE NEW YEAR



WITH A FEAST OF ELEGANCE AND TRADITION

Celebrate Chinese New Year 2025 with White Table Catering! Our elegant, tradition-inspired menu options feature exquisite dishes that blend authentic flavors with modern flair. From savory dumplings to intricate canapés and interactive chef stations, each dish is thoughtfully crafted to make your celebration truly memorable. Let us help you create a special New Year and bring an extraordinary dining experience to your celebration!



TRADITION-INSPIRED MENUS FOR A NEW YEAR CELEBRATION TO REMEMBER

CANAPÉS

FOOD STATIONS

COCKTAILS



Discover our full menu offering here.



CANAPÉS

HAMACHI CRUDO

sake kasu cure, dashi puffed tapioca chip, pickled pearls, avocado, shiso

CHARCOAL GRILLED WAGYU

pressed rice, shitake mushroom duxelles, ginger scallion glaze

CHAR SIU SCALLOP

charcoal grilled, masago, gochujang, five spice, miso aioli

KFC SLIDER

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

SHOYU SHORT RIB CROQUETTE

braised short rib, apple kimchi jam, panko crust

VEGETABLE SPRING ROLL

crispy wonton, hoisin glaze

MUSHROOM "RANGOON" V

Whipped tofu, fermented mushroom puree, pickled shimeji mushroom, crispy wonton

PORK BELLY BAO

steamed milk bun, 5 spice roasted belly, pickled cucumber, gochujang, hoisin, cilantro

DESSERT CANAPÉS

PASSED OR DISPLAYED AT DESSERT STATION

GREEN TEA JASMINE MACARONS

green tea & jasmine ganache, classic shell

MANGO PUDDING

vanilla custard, mango gelee

MANGO TART

mango curd, Vanilla meringue, sweet pastry shell

EGG CUSTARD TART

free range eggs, vanilla bean, gold leaf

FORTUNE COOKIES

THE LUCKY SWEETS CART

Imagine a stunning golden cart gliding through the crowd, showcasing an eye-catching interactive display of sweets and fortune cookies. Guests can enjoy delectable treats while discovering their fortunes, adding a delightful touch to your celebration!



STATIONS

Black bar available in white!

THE BAO BUN BAR

Choice of two

Shoyu Beef Bao

short rib glazed in shoyu, gochujang aioli, pickled cucumber and carrot julienne, cilantro

Pork Belly Bao

bao bun, pickled carrot & cucumber, mint & coriander salad, hoisin & sriracha mayo

Hibachi Eggplant Bao

grilled marinated eggplant, gochujang aioli, pickled cucumber and carrot julienne, cilantro

THE WOK BOX BAR

Choice of one

Garlic Fried Rice (GF)

green peas, green onions, fried garlic

Rice Noodles (GF, VE)

vermicelli, tamari dressing, shredded cabbage & carrot, bean sprouts, micro cilantro

Smoked Tofu Box (GF, VE)

vermicelli, pickled carrot, cucumber, tamari vinaigrette, toasted sesame, cabbage

Braised Chicken Noodle Box (GF)

SOUL free range organic chicken breast, vermicelli, carrot, cucumber, pickled ginger, sweet rice vinegar, cilantro



CHEF STATIONS

THE DIM SUM BAR

Choice of three

Shrimp Har Gow

Siu Mai

Vegetable Pot Stickers

Vegetable Spring Rolls

MINI PLATES

A CULINARY "ENGAGE YOUR GUESTS WITH AN INTERACTIVE CULINARY EXPERIENCE, WHERE DISHES ARE PLATED AND PRESENTED RIGHT BEFORE THEIR EYES, CREATING A DYNAMIC AND MEMORABLE MOMENT."

DUCK

5 spice aged duck breast, hoisin and orange jus, Marinated shiitake, cucumber and scallion "pancake"

PORK BELLY

Slow roasted BBQ pork belly, water chestnut, daikon, garlic and black vinegar gastrique





COCKTAILS

LUCKY IN RED

bourbon, pomegranate juice, lemon juice, ginger beer,
lemon peel twist

THE GOLDEN MANDARIN

mandarine orange liquor, Hennessy, almond orange syrup, lemon juice,
pineapple juice, egg white foam, gold leaf garnish (lucky you!)

TEA

OOLONG TEA

traditional steeped Oolong tea with milk,
oat milk and raw sugar

GREEN TEA

traditional steeped green tea,
served with raw sugar

BUBBLE TEA CART

A TWIST ON A TRADITIONAL TEA CART

Introducing a vibrant bubble tea cart for your Chinese New Year event! This fun twist on the traditional tea cart offers guests a selection of colorful bubble teas with customizable toppings, adding a playful element to your celebration!

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