

WHITE TABLE CATERING
COMPANY

FAMILY STYLE
& BUFFET



BREADS

FOCACCIA BREAD (VE)

rosemary, sea salt, extra virgin olive oil, modena balsamic

SPECIALTY ARTISAN BAGUETTES (V)

house-baked Artisan baguettes, rosemary whipped butter

FOR THE TABLE

ARTICHOKE LABNEH (V)

Organic yogurt, roasted artichokes, rosemary lavosh, pickled mustard seed, grilled lemon vinaigrette, mint, dill

BURRATA & STONE FRUIT

Whipped Italian burrata, prosciutto di parma, honey herb croutons, barrel-aged balsamic, olive oil, micro basil, stone fruit

CAULIFLOWER HUMMUS (VE)

Oven-roasted cauliflower, olive oil, barrel-aged sherry vinegar, grilled pita bread, confit garlic, kalamata crumble, pickled mustard seed, chervil

TOMATO & FETA

Blistered gem tomatoes, Mt. Lehman goat feta, grilled focaccia, olive oil, barrel-aged balsamic, oregano, micro basil

SALADS

SUMMER BERRY (GF, V, SE)

local berries, baby greens, Benediction blue cheese, radish, torn mint, toasted hazelnuts, honey-lemon vinaigrette

FALL HARVEST GREENS (GF, V, SE)

baby kale, Mt. Lehman goat cheese, roasted squash, pumpkin seeds, dehydrated cranberries, lemon-thyme vinaigrette, crisp sage

SMASHED CUCUMBER (GF, V)*

whipped labneh, cured cucumbers, radish, sumac red onion, mint, fresh dill, white balsamic vinaigrette, watercress, toasted coriander

KALE CAESAR (GF, VE)

baby kale, confit garlic vinaigrette, nutritional yeast, toasted hemp seeds, flax seed cracker crouton

TABBOULEH (GF, VE)

red & white quinoa, cucumber, grape tomatoes, kalamata olives, charred lemon, chickpea purée, olive oil & herbs

TOMATO & BURRATA (V)*

beefsteak tomatoes, confit gem tomatoes, whipped burrata, micro basil, focaccia crouton, fermented tomato vinaigrette

** Available only with Family Style Service*



VEGETABLES

BROCCOLINI (GF, VE)

fried garlic chips, confit garlic vinaigrette,
grilled broccolini, chives

ROASTED HEIRLOOM BEETS

(GF, VE)

walnut crumb, orange vinaigrette, micro arugula

SZECHUAN BEANS (GF, VE)

green beans, tamari vinaigrette,
toasted szechuan chili, fresh coriander, sesame seeds

ROASTED CARROTS (GF, VE)

maple miso glaze, cilantro, toasted sesame seeds

ROASTED WINTER SQUASH (GF, VE)

sweet potato purée, local assorted squash,
toasted pumpkin seeds

OVEN ROASTED BRUSSELS (GF, VE)

caramelized lemon, fresh thyme, mustard seeds

COFFEE ROASTED PARSNIPS (GF, VE)

local coffee beans, parsnip purée, pure maple glaze,
fresh rosemary

ASPARAGUS & EGG (GF, V)*

brown butter egg emulsion, grilled asparagus,
charred lemon vinaigrette, blossoms

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SIDES

WHIPPED YUKON POTATOES (GF, V)

garlic cream reduction, butter

BONE MARROW PAVÉ (GF)

layered local russets, roasted bone marrow,
fresh thyme, burnt onion emulsion

SUMMER GNOCCHI

hand-rolled potato gnocchi,
local grape tomato pomodoro, basil, olive oil,
cracked black pepper

WINTER GNOCCHI (V, SE)

hand-rolled potato gnocchi, brown butter emulsion,
roasted winter squash, parmesan, sage,
toasted hazelnuts

ROASTED LOADED POTATO (GF, V)

herb roasted new potatoes, crème fraiche, scallion,
parmesan

SMASHED NEW POTATOES (GF, VE)

fresh herbs, pickled mustard seed,
charred lemon vinaigrette

BROWN BUTTER YAMS (GF, V)

smashed local yams, brown butter vinaigrette,
hazelnuts, fresh herbs

SUMMER PEA RISOTTO (GF, V)*

green pea purée, mascarpone, parmesan,
creamy carnaroli rice, pea tendrils, blossoms

WINTER SQUASH RISOTTO (GF, V)*

butternut squash purée, mascarpone, brown butter,
fried sage, roasted pine nut, squash chips, chervil



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MAINS

GRASS FED BEEF TENDERLOIN (GF)

Beretta Farms beef, salsa verde, madeira demi-glace, chervil

GRILLED HANGER STEAK (GF)

Beretta Farms beef, salsa verde, madeira demi, chervil

56 HOUR BONELESS SHORT RIB (GF)

red wine demi-glace, crispy onion, chive

TRUFFLE CHICKEN BREAST (GF)

sous vide Rosstown Farms organic chicken, truffle cream, fine herbs, chervil

HALF ROASTED CHICKEN (GF)

Rosstown Farms organic chicken, herb butter, parsley emulsion

KING KUTERRA SALMON (GF)

sweet miso glaze, yuzu-ikura butter, chive

WILD SABLEFISH (GF)

lightly smoked, chowder veloute, dill, parsley oil, blossoms

ROASTED LAMB LEG (GF)

spice-rubbed boneless lamb, salsa verde, pickled mustard seed



VEGAN MAINS

CARROTS & TOFU (GF, V+)

locally smoked tofu, carrot & coriander emulsion, blistered heirloom carrots, puffed rice

CHILLIWACK CORN POLENTA (GF, V+) *

polenta, popped corn, local green peas, crispy chickpeas, cashew parmesan

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FROM A CARVING STATION

Available only with Buffet Service.

ROASTED STRIPLOIN (GF)

organic grass-fed beef, salsa verde, madeira demi-glace

GRASS-FED BEEF TENDERLOIN (GF)

Beretta Farms beef, salsa verde, madeira demi, chervil

ROASTED LAMB LEG (GF)

spice-rubbed boneless lamb, salsa verde, pickled mustard seed

FREE-RANGE TURKEY BREAST (GF)

roasted on the crown, truffle gravy, cranberry compote



WHITE TABLE

CATERING + EVENTS