

WHITE TABLE CATERING  
COMPANY



PLATED

# TO START



## BEEF CARPACCIO (GF)

Brant lake wagyu, bone marrow emulsion, dehydrated kalamata olive, puffed beef tendon, pecorino, pickled mustard seed, micro arugula

## HAMACHI CRUDO (GF)

ponzu vinaigrette, whipped avocado, segmented citrus, fennel, ginger, shallot, puffed rice chip, micro cilantro, blossoms

## HEIRLOOM BEET SALAD (GF, V)

roasted local beets, pickled beets, beet emulsion, navel orange, Mt. Lehman goat cheese, red-veined sorrel, dill

## WHIPPED BURRATA

shaved fennel, stone fruit, prosciutto, brioche tuile, mint pesto, nasturtium, really nice olive oil, micro basil

## CHARRED BROCCOLI CAESAR

broccoli hummus, smoked grapes, black garlic emulsion, pickled pearl onions



# MAINS

## CANADIAN PRIME STRIPLOIN

tallow pavé, madeira demi-glace, celeriac purée, braised celery, roasted beets, chervil

## 56 HOUR SHORT RIB

tallow pavé, madeira demi-glace, celeriac purée, braised celery, roasted beets, chervil

## FREE RANGE ORGANIC CHICKEN

butter poached breast, confit leg ballotine, hicken skin tuile, porcini arancini, roasted maitake mushroom, mushroom purée, mustard cream, pea tendrils

## KING KUTERRA SALMON (GF)

Salt Spring mussels, razor clams, chowder velouté, confit potatoes, local carrots, braised celery, dill, chervil

## SMOKED WILD SABLEFISH (GF)

Salt Spring mussels, razor clams, chowder velouté, confit potatoes, local carrots, braised celery, dill, chervil

## FRASER VALLEY DUCK 3.0

pan-roasted breast, braised leg fritter, duck fat pavé, beet emulsion, broccolini, port demi-glace

## LEEK MOSAIC (GF, VE)

roasted local leeks, toasted nori, asparagus tips, pea purée, golden beets, confit potatoes, roasted maitake mushroom, pea tendrils

## BEEF CARPACCIO (GF, VE)

local heirloom beets, pickled mustard seed, navel orange, beet emulsion, puffed rice, ponzu vinaigrette, micro basil





# TO FINISH

## PEAR TART

vanilla poached pears, cardamom custard, chantilly,  
pinot noir gelée, orange tuile, lemon balm

## VANILLA BEAN CHEESECAKE

mascarpone, toasted graham, raspberry gel,  
chocolate ganache, blossoms, honeycomb

## STRAWBERRY TART

local strawberries, elderflower custard, chantilly, rosé gelée,  
dehydrated lemon meringue, micro basil

## TIRAMISÙ

espresso & chocolate sphere, chocolate soil, mascarpone cream,  
lady fingers, compressed pears, kahlua milk emulsion

## COCONUT PANNA COTTA (GF, VE)

mango coulis, sorrel, latik, pineapple tapioca pearls

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**WHITE TABLE**

CATERING + EVENTS



2024 PLATED