

WHITE TABLE CATERING
COMPANY



FAMILY STYLE & BUFFET
SUMMER BBQ



BREADS

CHARRED JALAPENO CORNBREAD V

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

SALADS

SMASHED CUCUMBER SALAD GF V

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

TABBOULEH GF V+

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

SUMMER BERRY SALAD GF V SE

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



SIDES & VEGETABLES

WHITE CHEDDAR & GRUYERE

MACARONI & CHEESE V

3 year aged cheddar, gruyere, cracked pepper, chives, pangrattato

ROASTED LOADED POTATO GF V

herb roasted new potatoes, crème fraiche, scallion, parmesan

ROASTED CARROTS GF V+

maple miso glaze, cilantro, toasted sesame seeds

BROCCOLINI GF V+

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

SZECHUAN BEANS GF V+

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

CREAMED CHILLIWACK CORN

grilled corn, infused cream, polenta crouton



ENTREES

APPLEWOOD SMOKED BEEF BRISKET

GF DF

house smoked, Carolina gold bbq sauce,
romesco sauce

GRILLED HANGER STEAK

Beretta Farms beef, salsa verde, madeira demi, chervil

BBQ HALF CHICKEN

rossdown farms free range chicken, mojo sauce,
grilled lunchbox peppers

SIGNATURE FRIED CHICKEN

fried boneless chicken thighs dusted with WT
signature spice blend, red cabbage sauerkraut,
honey mustard dipping sauce

WILD SOCKEYE SALMON

fresh pico de gallo, lemon butter sauce, micro cilantro

WHOLE ROAST PORK LOIN

white table signature dry rub,
Carolina Gold mustard BBQ sauce

ROSSDOWN FARMS CHICKEN BREAST

white table signature dry rub,
Carolina Gold BBQ sauce





WHITE TABLE

CATERING + EVENTS