WHITE TABLE CATERING COMPANY

FAMILY STYLE & BUFFET

BREADS

FOCACCIA BREAD

rosemary, sea salt, extra virgin olive oil, modena balsamic (ve)

SPECIALTY ARTISAN BAGUETTES

house-baked Artisan baguettes, rosemary whipped butter (v)

FOR THE TABLE

ARTICHOKE LABNEH

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

BURRATA & STONE FRUIT

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

CAULIFLOWER HUMMUS

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

TOMATO & FETA

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

SALADS

SUMMER BERRY

local berries, baby greens, Benedicton blue cheese, radish, torn mint, toasted hazelnuts, honey-lemon vinaigrette (gf, v, se)

FALL HARVEST GREENS

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

SMASHED CUCUMBER

whipped labneh, cured cucumbers, radish, sumac red onion, mint, fresh dill, white balsamic vinaigrette, watercress, toasted coriander (gf, v)*

KALE CAESAR

baby kale, confit garlic vinaigrette, nutritional yeast, toasted hemp seeds, flax seed cracker crouton (gf, ve)

TABBOULEH

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

TOMATO & BURRATA

beefsteak tomatoes, confit gem tomatoes, whipped burrata, micro basil, focaccia crouton, fermented tomato vinaigrette (v)*

** Available only with Family Style Service*

VEGETABLES

BROCCOLINI

fried garlic chips, confit garlic vinaigrette, grilled broccolini, chives (gf, ve)

ROASTED HEIRLOOM BEETS

walnut crumb, orange vinaigrette, micro arugula (gf, ve)

SZECHUAN BEANS

blistered green beans, tamari vinaigrette, toasted szechuan chili, fresh coriander, sesame seeds (gf, ve)

ROASTED CARROTS

maple miso glaze, cilantro, toasted sesame seeds (gf, ve)

COFFEE ROASTED PARSNIPS

local coffee beans, parsnip purée, pure maple glaze, fresh rosemary (gf, ve)

ASPARAGUS & EGG

brown butter egg yolk emulsion, grilled asparagus, charred lemon vinaigrette, blossoms (gf, v)*

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PASTA

HAND ROLLED GNOCCHI

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

WINTER GNOCCHI

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

FORAGED MUSHROOM RAVIOLI

wild mushroom duxelles, white truffle cream, pickled mustard seeds, chive (v)

BRAISED SHORT RIB RAGU

san marzano tomatoes, rigatoni, red wine reduction, fresh herbs, parmesan

RISOTTO

WINTER SQUASH RISOTTO

butternut squash purée, mascarpone, brown butter, fried sage, toasted pine nut, squash chips, chervil (gf, v)*

SUMMER PEA RISOTTO

green pea purée, mascarpone, parmesan, creamy carnaroli rice, pea tendrils, blossoms (gf, v)*

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SIDES

WHIPPED YUKON POTATOES

garlic cream reduction, butter (gf, v)

BONE MARROW PAVÉ

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

ROASTED LOADED POTATO

herb roasted new potatoes, crème fraiche, scallion, parmesan (gf, v)

SMASHED NEW POTATOES

fresh herbs, pickled mustard seed, charred lemon vinaigrette (gf, ve)

BROWN BUTTER YAMS

smashed local yams, brown butter vinaigrette, hazelnuts, fresh herbs (gf, v)

MAINS

GRASS FED BEEF TENDERLOIN

Beretta Farms beef, salsa verde, madeira demi, chervil (gf)

GRILLED HANGER STEAK

Beretta Farms beef, salsa verde, madeira demi, chervil (gf)

56 HOUR BONELESS SHORT RIB

red wine demi-glace, crispy onion, chive (gf)

TRUFFLE CHICKEN BREAST

sous vide Rossdown Farms organic chicken, truffle cream, fine herbs, chervil (gf)

HALF ROASTED CHICKEN

Rossdown Farms organic chicken, herb butter, parsley emulsion (gf)

KING KUTERRA SALMON

sweet miso glaze, yuzu-ikura butter, micro cilantro (gf)

WILD SABLEFISH

lightly smoked, chowder veloute, dill, parsley oil, blossoms (gf)

VEGAN MAINS

CARROTS & TOFU

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

CHILLIWACK CORN POLENTA*

polenta, popped corn, local green peas, crispy chickpeas, cashew parmesan (gf)

CRISPY PANANG TOFU

crisp tofu, lemongrass, shallots, coconut, snap peas, fried chili, cilantro, radish

HIBACHI EGGPLANT

Grilled and marinated Eggplant, braised leeks, chimichurri

** Available only with Family Style Service*

FROM A CARVING STATION

Available only with Buffet Service.

ROASTED STRIPLOIN

organic grass-fed beef, salsa verde, madeira demi-glace (gf)

GRASS-FED BEEF TENDERLOIN

Beretta Farms beef, salsa verde, madeira demi, chervil (gf)

FREE-RANGE TURKEY BREAST

roasted on the crown, truffle gravy, cranberry compote (gf)

ROASTED LAMB LEG

spice-rubbed boneless lamb, salsa verde, pickled mustard seed (gf)

WHITE TABLE

CATERING + EVENTS