

WHITE TABLE  
CATERING  
COMPANY

2025  
HOLIDAY MENU

# CELEBRATE THE HOLIDAY SEASON WITH WHITE TABLE



# TIS THE SEASON

For your corporate holiday celebration or a private event at the venue of your choice, our 2025 Holiday Menu is designed to elevate the festive atmosphere and enhance your corporate gathering.



# DINNER IS SERVED

BUFFET STARTING AT \$84 • FAMILY STYLE STARTING AT \$76  
(EXCLUDING STAFF AND RENTALS)

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## HEIRLOOM BEET SALAD

wild arugula, candied walnuts, Okanagan goat cheese, pomegranate, orange vinaigrette (gf, v)

## WHIPPED POTATOES

garlic cream reduction (gf, v)

## SAVORY BREAD PUDDIN'

caramelized onion & celery, sage, dried cranberries (v)

## ROASTED BRUSSELS & YAMS

caramelized lemon, fresh herbs (gf, ve)

## ROASTED TURKEY BREAST

herb brine, butter rub, gravy, cranberry sauce (gf)

## STICKY TOFFEE PUDDING

warm sponge cake, toffee sauce, chantilly cream, candied pecans

## ADD ON • 56 HOUR BONELESS SHORT RIB

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

*Explore our Cocktail and Canapé Menus to  
enhance your pre-dinner service.*



**ENGLISH YORKSHIRE PUDDING**

organic striploin, tallow whipped potato,  
horseradish, chive

**FRENCH ONION PROFITEROLE**

caramelized onion jam, Gruyere custard, chives

**SWEET POTATO CROQUETTE**

brown butter powder, yam puree,  
rosemary meringue

**"SHEPHERD'S PIE"**

seared lamb loin, rosemary rösti, minted pea purée,  
pickled mustard seed, pea tendrils (gf)

**SMOKED FRASER VALLEY DUCK**

duck breast, bourbon cherry, savoury shortbread,  
parsnip purée, chervil (gf)

**ROASTED PUMPKIN ARANCINI**

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

## WINTER DESSERT CANAPÉS

PASSED OR DISPLAYED AT DESSERT STATION

**S'MORE CHOCOLATE TART**

Dark chocolate ganache, smoked cream, torched marshmallow

**GINGERBREAD GANACHE TART**

caramel ginger ganache, vanilla-butter tart shell, vanilla cream, mini gingerbread man

**EGGNOG TART**

spiced white chocolate egg nog ganache, vanilla-butter tart shell



# MINI PLATES

This Holiday 2025, impress your guests with specialty-selected mini versions of our plated menu, crafted and served to order by our culinary team through interactive Live Action Chef Stations—bringing both elevated dining and festive entertainment to your event.

*Select one of the following:*

## **48 HOUR SHORT RIB**

organic beretta beef, burnt allium, tallow whipped potato, tiny carrot, madeira demi (gf)

## **“RACKLESS” LAMB**

heirloom beet emulsion, potato rösti, pickled beet, port demi (gf)

## **PAN ROASTED HALIBUT**

green pea polenta, smoked cream, asparagus tips, dill oil, fine herbs (gf)

## **ROSSDOWN FARMS CHICKEN**

milk poached breast, chicken skin tuile, potato rösti, tiny carrot, truffle cream

## **AGED FRASER VALLEY DUCK BREAST**

dry aged breast, savoy purse, beluga lentils, guanciale, fermented cabbage, madeira jus (gf)

## **LOCAL ORGANIC PORK SCHNITZEL**

broccoli purée, charred broccoli, pickled shimeji, tallow whipped potato

## **GNOCCHI POMODORO**

grape tomatoes, olive oil, dehydrated kalamata olives, micro basil (ve)

## **BRAISED SHORT RIB RIGATONI**

pomodoro sauce, vino rosso braised short ribs, garlic, ricotta, lemon parsley gremolata

## **CARROT & CITRUS**

salad of glazed & roasted carrots, orange segments, beets, cashew crema, chickpea dukkah (v)

## **48 HOUR SHORT RIB**

organic beretta beef, burnt allium, tallow whipped potato, tiny carrot, madeira demi

## **ROASTED TURKEY**

Rosstown farms organic turkey breast, whipped potatoes, savoury bread pudding, roasted brussel sprouts, classic turkey gravy, cranberry compote

# LIVE ACTION CHEF STATIONS

# MASHED POTATO BAR

CLASSIC WHIPPED RUSSET POTATOES MADE WITH FRESH CREAM AND GRASS-FED BUTTER

*Select one of the following:*

## LOADED CLASSIC

beef gravy, aged cheddar, fried shallots, and fresh chives

## SHORT RIB & WILD MUSHROOM

braised short rib and king oyster mushroom confit, green peas, crispy shallots

## BAVARIAN COMFORT

bavarian sausage, caramelized onions, creme fraiche, fresh chives



# CREME BRULÉE STATION

CARAMELIZED TO ORDER WITH A LIVE TORCH, FINISHED WITH FESTIVE SUGARED CRANBERRIES.





#### **WINTER CRUSTA**

rye, orange Cointreau, maraschino liqueur, lemon juice

#### **THE NUTCRACKER**

cognac, dark creme de cacao, frothed cream, grated nutmeg

#### **PEAR TREE MARTINI**

spiced pear vodka, St-Germain liqueur, Angostura bitters, lime juice, star anise

#### **APPLE CHAI MOCK-MULE**

apple cider, chai tea, ginger beer, lime juice, cinnamon stick, apple slice



## **IN-OFFICE POP-UP HOLIDAY PARTY**

Bring holiday cheer to your office effortlessly with our in-office pop-up holiday party. Take the pressure off and let White Table Catering bring the holiday celebration to you!

[Click here to learn more.](#)



Elevate your holiday celebration with our 2025 Holiday Menu—contact us at [sales@whitetablecatering.com](mailto:sales@whitetablecatering.com) today to book and bring the festivities to your event!

