

A SEASON FOR GATHERING

GATHER, CELEBRATE, AND ENJOY THE SEASON.

OUR 2026 HOLIDAY MENU BRINGS TOGETHER EXCEPTIONAL FOOD, THOUGHTFUL DETAILS, AND EFFORTLESS HOSPITALITY FOR CELEBRATIONS OF EVERY KIND.



WHITE TABLE
CATERING + EVENTS



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



DINNER IS SERVED

ARTISAN DINNER ROLL

savory cocktail rolls, whipped savory butter (v)

KALE CAESAR

black kale, confit garlic dressing, herb croutons,
grana padano (gf, v+)

WHIPPED YUKON POTATOES

whipped russets, grass-fed butter, chives (gf, v)

GLAZED CARROTS

baby heirloom carrots, maple glaze, sumac, parsley (v)

ROASTED TURKEY BREAST

Rosstown Farms organic turkey breast,
sage infused turkey gravy, cranberry and orange compote (gf)

ADD ON OPTIONS

HEIRLOOM BEET SALAD

roasted heirloom beets, goat chevre, navel orange dressing,
candied walnuts, arugula, dill (gf, v)

ROASTED BRUSSELS & YAMS

brown butter dressing, lemon, parsley (gf, v+)

SAVORY BREAD PUDDING

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

BRAISED SHORTRIB

merlot braised shortrib, rosemary jus, chervil, crispy shallots

STICKY TOFFEE PUDDING

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



*Speak with our sales team to customize your event with
passed canapes to enhance your pre-dinner service.*

MINI PLATES

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:

TARTINE

focaccia, roasted mushroom parfait, marinated shiitakes, pickled shimeji, confit king oyster mushroom, egg yolk gel, baby herbs (v)

BEET SALAD

heirloom baby beets, goat chevre espuma, compressed pear, orange, caraway tuile, sorrel

BEEF CARPACCIO

wagyu, black olive caramel, tamari cured egg yolk, pickled shallot, puffed beef tendon, sichuan and sansho pepper (gf, df)

BROCCOLI CAESAR

charred broccoli, broccoli hummus, garlic vinaigrette, radish, pickled pearl onion, puffed rice (gf, v+)

CELERIAC

miso and apple cider braised celery root steak, fennel, herb emulsion, pickled onion, vegetable chips

CAB STRIPLOIN

CAB Striploin, shallot agrodolce, smoked potato, rapini, madeira jus

YARROW MEADOWS DUCK

roasted duck breast, braised endive, cinnamon and star anise jus, duck and potato terrine, charred orange

SHORTRIB

coffee braised AAA shortrib, confit carrot, carrot arancini, crispy kale, Red-eye demi-glace, carrot puree

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





CRÈME BRÛLÉE BAR

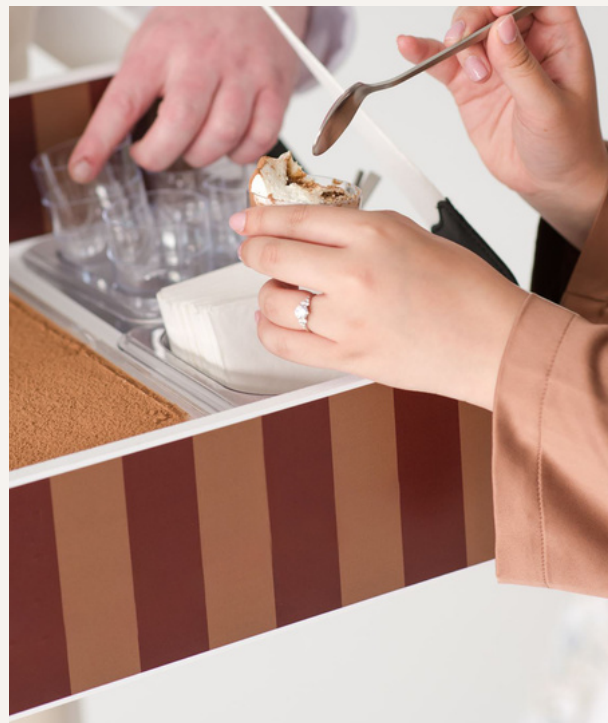
Silky vanilla custard, torched to order,
garnished with sugared cranberries and fresh mint



HOLIDAY AFFOGATO BAR

AFTER EIGHT AFFOGATO
Mint chocolate ice cream, espresso,
garnished with after eight





ROAMING TRAYS

Delight your guests with specialty holiday bites, carried and served tableside by our team through interactive Roaming Trays—bringing both playful theatre and elevated ease to your celebration.

PASSED PUMPKIN AND BISCOFF TRIFLE

speculoos cake, biscoff mousse, pumpkin custard

PASSED CHOCOLATE MOUSSE

callebaut dark chocolate, dutch cocoa powder



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 our team bring the holiday celebration to you!

Speak with our sales team to learn more about hosting this experience.



WINTER CRUSTA

rye, orange Cointreau, maraschino liqueur, lemon juice

THE NUTCRACKER

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

VELVET MORNING

vodka, fresh espresso, sherry, warm spices, cream
(upgrade to tequila)

However you're gathering this season, a corporate celebration, an intimate dinner at home, or anything in between, our sales team is ready to bring it to life. Reach out to get started.

604-283-3993 • SALES@WHITETABLECATERING.COM • WWW.WHITETABLECATERING.COM