



2022 VENUE EDITION

WHITE TABLE CATERING

with PALATE KITCHEN

FULL SERVICE WEDDINGS & EVENTS CATERING PACKAGE







Introducing the

PALATE KITCHEN

From exceptional coffee to exceptional food, Palate provides guests with an innovative menu at the famous Jameson House in the heart of West Hastings. As you step into Palate, you will be welcomed by an upscale interior with a warm ambience and highly skilled staff. This, combined with our modern and unparalleled menu and specialty coffee, will leave you eagerly planning your next visit. Open for breakfast, brunch, lunch, and dinner, Palate provides a variety of options to meet your dining needs.

*Palate**
KITCHEN



WHO WE ARE

At White Table Catering Co., it is our passion to meet and understand our clients' dreams and work together to create meaningful celebrations.

We are honoured when our clients entrust us with their wedding celebration, private party, or corporate function. For that reason, we strive for creative excellence while curating the perfect event through our clients vision. Using our own team's extensive experience and our relationships with proven industry leaders, we create a full service catering and event experience to remember!

We look forward to working with you!



At Palate Kitchen

WE TAKE CARE OF MORE THAN JUST THE FOOD
AND BEVERAGE

Rental Coordination

Digital Floor Plan

Event Design Consultations

On-Site Kitchen

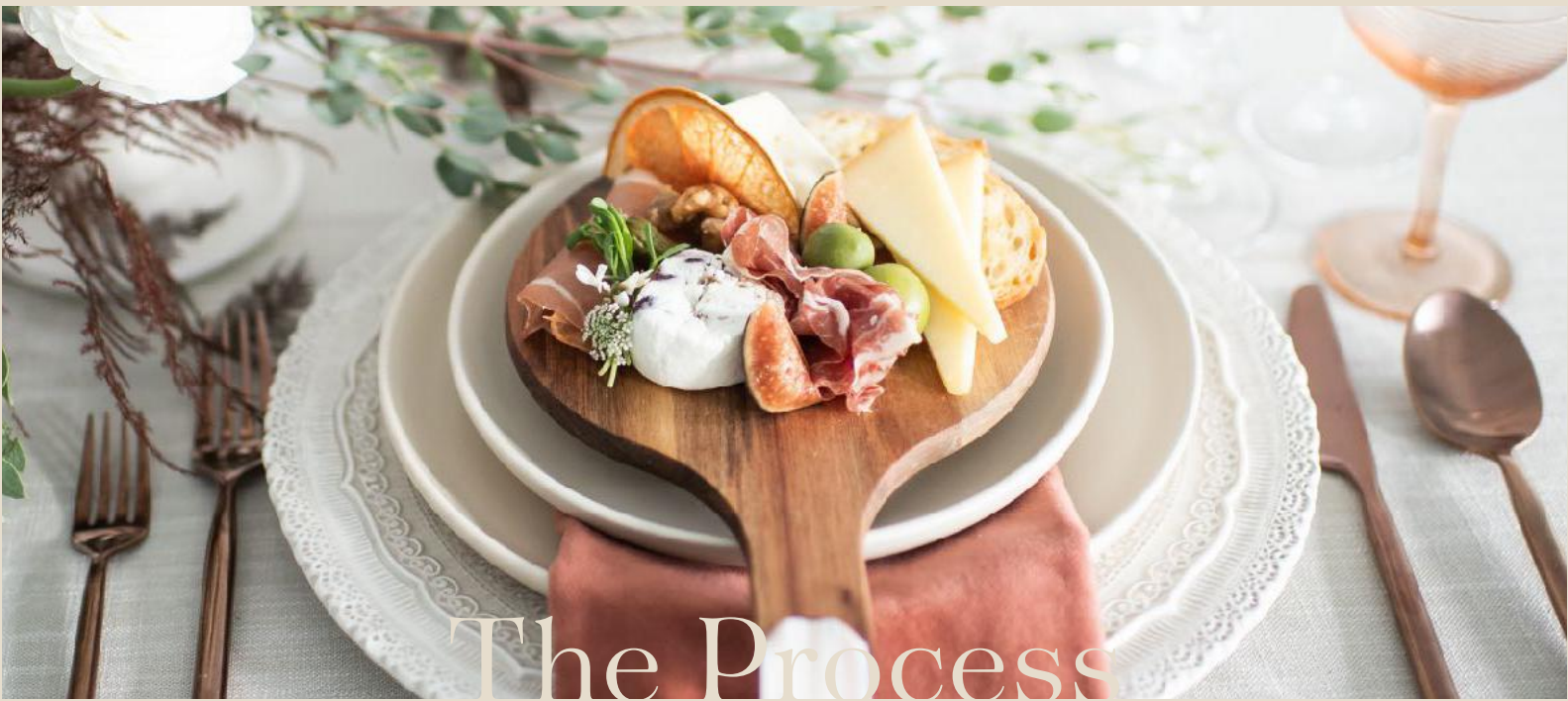
Staff Coordination

including Set-up, Service and Tear Down









The Process

OUR GUIDE TO CREATING AN EVENT TO REMEMBER.



CONSULTATION & QUOTE

An event specialist will connect with you to learn more about your unique vision. Following your conversation, we will create a custom quote for you. We strive to be as transparent as possible with our costs and fees.



FOOD & DRINK

Working together, we will craft a menu that best suits your needs and preferences. (Food consultation or tastings are available for an additional fee.) An initial deposit will be necessary to secure the date.



DESIGN & DETAILS

At this point, we will establish event timelines and floor plans, coordinate any required rentals, and outline any additional details. All of the extras to make your event memorable.



CONFIRM & REVISE

With four to six weeks leading up to your event, we will confirm the final guest count, staffing requirements, and any other necessary details.



EVENT & PRODUCTION

Enjoy yourself while we take care of all the details to make your event memorable for you and your guests!

** Add a select tasting menu to your consultation for \$75 Per Guest. Inquire with an Event Specialist for further details.*

A close-up photograph of a dining table. In the foreground, a white plate holds a vibrant salad of arugula, blueberries, walnuts, and shaved cheese. To the left, a clear glass of water is partially visible. In the background, a silver fruit basket sits on a stand, filled with various fruits. The overall atmosphere is elegant and sophisticated.

Our Menus

BUFFET & FAMILY STYLE
PLATED OFFERINGS
MORNING AFTER BRUNCH
FOOD STATIONS
DESSERT

THE ESSENTIALS | 57

price per guest. minimum of 25 orders.

SPECIALTY ARTISAN BAGUETTES V

house baked Artisan baguettes, rosemary
whipped butter

SEASONAL GARDEN SALAD V GF

local baby lettuces, endive, seasonal vegetables,
dried fruit & white balsamic dressing

CAPRESE TOMATO SALAD V GF

young bocconcini cheese, fresh basil, olive oil &
white balsamic vinegar dressing

GREEN BEANS AMANDINE V GF

beurre noisette, red peppers, toasted almonds,
pea shoots

ROASTED NEW POTATOES V & GF

extra virgin olive oil, garlic, fresh herbs, lemon

ROSEMARY & LEMON CHICKEN BREAST

Rosstown farms free range chicken, lemon,
rosemary & shallot cream, grape tomato,
pancetta, Italian parsley, radicchio

ROASTED PORK TENDERLOIN

crispy prosciutto, signature chimichurri, toasted
pine nuts, arugula & radicchio

*All menus are pre-set, but feel free to interchange items between
menus - prices will be adjusted based on your final selections.
Each of our menu packages requires additional rentals and
staffing.*

Please note: custom menu creation available upon request.



Buffet & Family Style



THE WESTCOAST | 88

price per guest. minimum of 25 orders.

FOCCACIA BREAD V

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

SUMMER FRUIT & SPINACH SALAD V GF

candied almonds, sliced stone fruit, blackberries, blueberries, chèvre, champagne vinaigrette

KALE CITRUS SALAD V & GF

baby kale, segmented grapefruit and oranges, hazelnuts, shaved fennel, citrus honey dressing

HARICOT VERT & ASPARAGUS SALAD

green bean, asparagus, toasted almond, radish, ladolemono

RAINBOW HEIRLOOM CARROTS V GF

candied walnuts, sambal oelek infused local honey, microgreens

GRUYERE DAUPHINOISE POTATOES V GF

layers of Yukon gold potato, roasted garlic, rosemary, cream, toasted gruyere cheese

WILD MUSHROOM RAVIOLI V

fresh basil pesto cream, fricassée of mushrooms, asiago cheese, pine nuts

LINGCOD WITH SAUCE VIERGE

oceanwise ling cod, radicchio, Italian parsley, lemon, olive oil, tomato & caper sauce vierge

CHEF CARVED AAA STRIPLOIN

horseradish, red wine au jus, Dijon mustards, pea shoots

All menus are pre-set, but feel free to interchange items between menus – prices will be adjusted based on your final selections. Each of our menu packages requires additional rentals and staffing.

Please note: custom menu creation available upon request.

TO SEE MORE OF OUR MENU OFFERINGS,
PLEASE VISIT OUR WEBSITE AT WHITETABLECATERING.COM/FOOD





Plated Offerings

3-COURSE 64 | 4-COURSE 86

BREAD

Housemade Grissini
sesame, za'atar and sea salt house-made breadsticks

Specialty Artisan Baguettes V
house baked Artisan baguettes, rosemary whipped butter

Foccacia Bread V
rosemary, sea salt, extra virgin olive oil, modena
balsamic

SALAD

Winter Green Pear Salad
shaved fennel, winter greens, radicchio, roquefort blue
cheese & crème fraîche, citrus dressing, nut brittle

Carrot & Citrus
salad of glazed & roasted carrots, orange segments,
beets, cashew crema, chickpea dukkah

Stone Fruit & Ricotta
seasonal stone fruit, ricotta cream, prosciutto, arugula,
honey vinaigrette, toasted honey glazed pistachios

SMALL PLATE (included with 4 course)

Tortellini Artigiano
hand formed prawn tortellini, dill & clam cream, white
wine steamed mussels & clams, dill oil

Pacific Halibut Crudo
dill & burnt lemon broken vinaigrette, citrus supreme,
espelette pepper, micro beet, watercress

Butternut Squash Risotto
sage beurre noisette, roasted squash, parmesan crumb,
candied walnuts & pea shoots

Wild Mushroom Gnocchi
fricassee of foraged mushrooms, yukon gold potato
gnocchi, basil, truffle cream, parmesan

Cavatelli di Agnello
artisanal cavatelli, lamb sausage, lemon zest broccolini,
25 year aged parmesan, olive oil



ONE CHOICE OF -

ONE CHOICE OF -

ONE CHOICE OF -

Beef Carpaccio

crusted striploin of beef, bone marrow aioli, garlic chips, pickled shallots, radish, pickled mustard seeds, baguette crisps

Pork Belly

maple glazed pork belly, shaved chestnuts, chestnut & parsnip puree, radicchio, crispy pork chiccharon

Zucchini Veloute

lemon, confit heirloom tomato tart, chèvre mousse, micro herb salad

Corn Veloute

roasted Chilliwack corn, nutmeg cream, polenta crouton, prosciutto

ENTREE**Braised Short Rib Bordelaise**

short rib of beef, caramelized onion jam, lemon zest gremolata, bordelaise sauce, pommes paillasson, parsnip & onion purée

Ash Crusted Striploin

scallion & onion ash rubbed AAA striploin steak, smoked pomme purée, roasted leek, green peppercorn cream

Roasted Rack of Lamb

slow-roasted rack of lamb, parmesan polenta, frisee, romesco sauce, almonds, mustard greens

Poulet et Gnocchi

beurre noisette pumpkin cream, goats cheese & Fraser Valley hazelnut mousse, brussels sprouts, frisee

Poulet Chasseurs

glazed & roasted chicken breast, foraged mushrooms & asparagus tips, pomme purée, truffle jus, mushroom tuile

Miso Glacé Salmon

lightly cured miso glazed salmon, fennel & white wine fumet, parsnip 'risotto', lemon oil, micro herbs

Olive Oil Poached Halibut

lobster & BC spot prawn bisque, demi sec tomatoes, harvest vegetable fricassée

Vegetarian option no charge to be substituted with main.

Vegan option available substitute protein with seasonal vegetable.

DESSERT**Roasted Stone Fruit Panna Cotta**

stone fruit compote, vanilla bean panna cotta, Fraser Valley honey, pistachios, lemon thyme

Vanilla Bean Crème brûlée Moderne

gently set custard, caramelized sugar, brandy snap tuile

Tarte au Chocolate

pâté sucrée, 70% chocolate ganache custard, salted caramel, local seasonal fruits





Our Stations

THE TACO BAR

Choice of two tacos | 16
Additional charges apply for extra flavours.

ROASTED CAULIFLOWER. V+ GF
paneer, chickpeas, coriander, almond
date butter

SLICED FLANK STEAK. DF
pickled red onion, cabbage, chimichurri

ROASTED CHICKEN. GF
avocado lime crema, charred corn &
bean salsa

ADOBO BBQ PULLED PORK. DF
pineapple salsa, pickled red onion

BARBACOA BEEF
queso fresco, cabbage, roasted red
pepper mojo

LING COD GOUJONS
beer battered ling cod, mango pineapple
salsa, cabbage, jalapeno crema





THE BURGER BAR

Choice of two sliders | 16
Additional charges apply for extra flavours.

CLASSIC BEEF SLIDER

chuck & short rib patty, aged smoked cheddar,
bacon crumble, mini pickle

PORTOBELLO SLIDER. V+

eggplant caponata, balsamic glaze, arugula

LAMB SLIDER

pomegranate molasses glaze, goat's cheese &
aubergine spread, harissa yogurt, pickled
radish

FRIED CHICKEN SLIDER

crispy buttermilk fried chicken thighs, micro
slaw, chili honey

PORK SLIDER

pickled red cabbage & carrots, chipotle aioli

SMASH BURGER

American cheese, WT signature sauce,
shredded lettuce, tomato



THE WAFFLE BAR

Choice of two Belgian waffles | 16
Additional charges apply for extra flavours.

GLAZED PEACHES AND BERRIES GF VG

cashew butter, coconut whip,
toasted shaved coconut

CLASSIC MAPLE V

compound maple butter, seasonal fruit
compote, chantilly crème

CHICKEN & WAFFLES

carrot & cabbage micro slaw, buttermilk fried
chicken thighs, sambal oelek infused honey

BRAISED SHORT RIB

poached egg, house chimichurri, micro herbs

HORS D'OEUVRES

minimum of 4 dozen.

priced per piece.

menus require additional rentals and staffing

CROSTINI

SIDE STRIPE PRAWN & AVOCADO TOAST 4.5
avocado crema, prawn aguachile, micro cilantro

ROASTED HEIRLOOM TOMATO & AVOCADO TOAST
(MAY-SEPT) (V+) 3.5
crushed avocado, lemon, heirloom cherry tomato confit,
fresh basil, extra virgin olive oil

FIG & RICOTTA CROSTINI (V) 4
house ricotta mousse, seasonal fresh figs, lemon zest,
pistachio crumble, Fraser Valley honey

FIELD BERRY TOAST (V) 4
house ricotta cream, lemon zest, Fraser Valley honey,
seasonal fresh berries, baby mint

LAVENDER & BEET CROSTINI 4
lavender poached heirloom beets, chèvre & chive
mousse, candied walnuts, micro radish

BEEF AND LAMB

ENGLISH YORKSHIRE PUDDING 4.5
peppercorn crusted beef striploin, roasted garlic potato
purée, horseradish aioli, pea shoots

BRAISED BEEF & AIOLI TOAST 4.5
roasted garlic oil crostini, truffle aioli, persillade,
microgreens

BEEF BARBACOA TOSTADA GF 4.5
fried corn tortilla, braised beef barbacoa, pickled red
onion, chimichurri

VEGETARIAN

CHILDHOOD GRILLED CHEESE (V) 3.5
cheddar & gruyere cheese, sourdough loaf

OKANAGON STONEFRUIT AND BRIE GRILLED CHEESE
(V) 4 sourdough, stonefruit compote & brie

POTATO CROQUETTE V 4
roasted garlic infused potato crusted with panko
crumbs, tomato confit, house aioli

TARTE ROYALE 4.5
baked royale custard, pâte brisée | choice of one:
mushroom duxelles & gruyere | classic quiche lorraine,
bacon, caramelized onions

SEAFOOD

SCALLOP CEVICHE TOSTADA GF 5
crunchy corn tostada, scallops marinated in leche de
tigre (jalapeño, coconut milk, lime, shallot & cilantro),
avocado emulsion

SEARED SCALLOP & CAVIAR SPOON GF 5.5
beurre noisette seared scallop, lemon cream, ocean wise
sturgeon caviar, micro greens

SEARED SCALLOP GRATINÉE GF 5
toasted panko gratin, white wine & shallot cream,
ceramic spoon

CHARGRILLED PRAWN SKEWERS 5
west coast prawns, smoked paprika & chili marinade,
horseradish tomato chutney, micro cilantro

CRAB CAKES 4.5
pan seared PNW crab cake, saffron aioli, chives

CHICKEN

BANGKOK CHICKEN SATAY (GF) 4.5
lemongrass, coconut and chili chicken breast, peanut &
soy satay sauce, coriander, honey roasted peanuts

FRIED CHICKEN SLIDER 4.5
crispy buttermilk fried chicken thighs, mini brioche bun,
micro slaw, sambal oelek infused honey, lemon aioli

FLATBREADS

FIG & CARAMELIZED ONION FLATBREAD 5
fresh figs, caramelized onions, brie

FORAGED MUSHROOM AND TRUFFLE FLATBREAD 5
fricassée of truffled mushrooms, arugula, mozzarella &
parmesan

PEAR AND PROSCIUTTO FLATBREAD 5
roasted pears, candied walnuts, brie, prosciutto &
arugula

PLATTERS

BRUSCHETTA BOARD 3.75
crostinis, tomato & basil, truffled mushrooms,
olive tapenade

SEASONAL VEGETABLE CRUDITÉ V GF 3.75
locally & seasonally selected raw vegetables
served with green goddess tzatziki & hummus

CHEESE & FRUIT V GF 5.5
imported & locally made cheese, seasonal fresh &
dried fruit, toasted nuts, crackers and breads

TO SEE MORE OF OUR MENU OFFERINGS,
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Desserts

ASSORTED GOURMET CAKES V 14

a selection of cakes served with cinnamon chantilly cream, berry coulis and compotes

ASSORTED SEASONAL PIES AND ICE CREAM 14

seasonally inspired pies served with locally churned ice cream

SUMMER DESSERT STATION 16

peach raspberry cobbler, summer berry and mint pavlova, assorted macarons, lemon tarts

AFFOGATO STATION 14

espresso shot, biscotti and ernest sweet cream ice cream

HIS AND HERS ICE CREAM STATION 10

locally sourced handmade ice cream in two varieties with house made callebaut chocolate sauce, berry compote and crushed waffle pieces

MINI MILKSHAKE BAR. 14

classic vanilla mini shakes with strawberry puree and sprinkles, and chocolate mini shakes with caramel and chopped brownies

TORCHED S'MORES 14

graham wafers, callebaut dark chocolate, white chocolate, salted caramel & torched specialty marshmallow

CINNAMON SUGAR CHURROS 9

crisp fried choux pastry dusted with cinnamon, nutmeg and sugar, chilli chocolate sauce, salted caramel sauce served in individual cups

DOUGHNUT STATION 12

gourmet donut varieties







Beverages

NON-ALCOHOLIC

COFFEE & TEA

49TH PARALLEL | price per guest 3
locally roasted coffee served decaf and regular with almond milk, raw sugar and cream

MURCHIE'S TEA price per guest 1.5
steeped black tea with milk, almond milk and raw sugar

INFUSED WATER

price per guest 1.25

seasonally selected fruit infused waters include:

Cucumber and Mint

Watermelon Mint

Tropical Pineapple

Blackberry Sage

Citrus Berry

Citrus Mint

Strawberry Basil

Cranberry Orange

PLEASE NOTE: MAY REQUIRE ADDITIONAL RENTALS AND STAFFING DEPENDING ON STATIONED OR SERVED BEVERAGE STYLE



KEY DATES

- Initial contact via email or phone call and custom quote provided.
- Deposit and signed contract to secure event date, staffing and rentals. Detailed planning meeting and consultation with Event Specialist (all event documents are updated and provided according to current guest count and selections) at White Table Catering Co.
- Final meeting with Event Specialist four to six weeks before the event. Final guest count, floor plans, food and beverage selections are requested at three weeks, and finalized 7 business days prior to the event date. Revisions to planning documents are finalized. Revisions after the 7 business day mark may be possible, but additional Event Specialist planning charges will apply.
- Payment in full of estimated event charges are due six full business days prior to event date.

BOOKINGS

- Dates are reserved with a signed contract and applicable deposits. (See payments and deposits)
- Catering related costs such as food, beverage, rentals and staffing, exclusive of tax and event service charge are coordinated through White Tables Event Specialists and are paid to White Table Catering Company Inc. A 20% service charge is applied to food and beverage.
- All food and beverage pricing listed in this package is exclusive of tax and service charge.
- Overtime charges for staffing are calculated according to B.C. Labour Laws. This includes bookings on Statutory Holidays.
- Additional Services we Coordinate for Clients
- Service staff for everything catering related including set up, service and tear down.
- Event management for catering related services.
- Rental consultation, ordering and coordination for items such as but not limited to all floor length linens (tablecloths and napkins), standard plates, cups and saucers, table flatware and water goblets, serving equipment. Digital floor plan.
- Timeline creation for event related activities and services.

FLOOR PLAN

Floor plans are digitally created custom for each of our events by our Event Specialists. We have a variety of floor plan examples to help you get started depending on your venue choice.

STAFFING

- Serving Staff 29 per hour
- Serving Lead 35 per hour
- Bartender 35 per hour
- Cook 29 per hour
- Sous Chef 35 per hour
- Head Event Chef 39 per hour
- Event Manager 39 per hour

FULL RENTAL COORDINATION

- To ensure a seamless service, White Table Catering partners with Lonsdale Event Rentals to provide you with the highest quality of rentals. We also include rental insurance that covers the cost of damaged or lost rentals.
- For specialty rentals or rentals not found at Lonsdale Event Rentals, other rental companies are available. An additional delivery and or rental insurance and coordination fee may apply.
- Extensive catalogue and pricing details are viewable through the website
- www.lonsdaleevents.com.
- A showroom is available at the Burnaby location to view each item.
- Final coordination of rentals is completed after the formal planning meeting with your Event Specialist 4 weeks before the event.
- Delivery fees for rentals will apply and will be determined based on the event location as well as the delivery and pickup windows.

MENU SELECTIONS

- All menus must be pre-set and are due three weeks prior to your event date. Changes can not be made after 7 business days prior to the event.
- Menus are based upon our current seasonal selections and are subject to change depending on the availability and market price of menu items.
- You are able to interchange items between menus - prices will be adjusted based upon your final selections.
- Custom menus, including additional preselected entrées, are subject to a service surcharge.

TASTINGS

Tastings are available and are scheduled at our kitchen space located in Abbotsford at 75 per person with all applicable taxes for up to six guests. Please contact our Event Specialist for more details.

TAXES

Applicable taxes are not included in menu prices. A 5% G.S.T is charged on food, drink and labour. An additional P.S.T. charge of 7% is on rentals and equipment and 10% P.S.T on alcohol.

BEVERAGE AND BAR COSTS

- Host bars, cash bars and bring-your-own- alcohol bar packages are available for your event.
- A host bar is based upon consumption per drink.
- If a host bar is chosen, wine will be charged after the event based on bottles opened, beer on 6 packs opened and soft drinks on bottles opened.
- Customized bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption. Custom bar menus are subject to a service surcharge.

VENDOR REFERRALS

We have established amazing relationships with other businesses in the industry and are happy to provide referrals for all of your needs! Please speak with our Event Specialist for more details.

VENDOR MEALS

Meals for other vendors that are not seated with the event guests are available. Inquire with your Event Specialist for details.

GUARANTEED GUEST COUNTS

- In the event the minimum guaranteed number of guests is decreased, prices are subject to change without notice. The guaranteed number of guests must be finalized 7 business days prior to the event and will be considered a final guarantee for billing purposes. After this date, it is possible to increase, but not to decrease the guarantee.

PAYMENTS & DEPOSITS

A non-refundable deposit of 25% of the total estimate is required to secure the date and contract, —which includes but is not limited to charges for the provision of food; rentals; and staffing is payable to White Table Catering Company Inc. along with a signed contract.

Payment plan schedule:

- 6 months prior: 25% of the total estimate is required.
- 3 months prior: 25% of the total estimate is required.
- 6 business days prior: 100% of the remaining balance of the total estimate.
- 7 business days after: A final billing or credit will be prepared after rental and beverage returns, staff hours and any applicable sub-trade invoices are accounted for at the completion of the event and applied to the credit card on file.

CANCELLATIONS

In the event of the postponement or cancellation of an event, White Table Catering shall retain the initial 25% non-refundable deposit provided that our office has received written notice 7 business days notice prior to the scheduled start time of the event. The non-refundable deposit is non-refundable and non-transferable.

If your event requires postponement due to Covid-19 restrictions, White Table Catering is allowing a no fee-date change postponement if written notice is provided 2 months prior to the event, all other policies still apply. The entire deposit collected will be retained if the event is cancelled or postponed with less than six business days notice.

White Table Catering reserves the right to terminate and retain deposits for any function for which payment of the final estimated invoice has not been received five business days prior to the date of the event.

BOOKINGS INQUIRES

604-283-3993
info@whitetablecatering.com

FOR REMITTANCE OF PAYMENTS

White Table Catering Company Inc.
30462 Liberator Ave.
Abbotsford, BC V2T 6H5



WHITE TABLE

CATERING + EVENTS

30462 LIBERATOR AVE
ABBOTSFORD, BC V2T 6H5
WWW.WHITETABLECATERING.COM