



boutique events & catering

Dinner Menu Collection



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TOPOWE boutique events and catering is a leader in its field.

A full-service events and catering company, specializing in boutique, one-of-a-kind, multisensory events, TOPOWE's portfolio includes an array of projects, large and small, across Southern Ontario.

Chef Tobias Pohl-Weary leads his carefully-curated passionate team, providing TOPOWE clients with fully-customized programs, supported by seasoned and experienced staff, from start to finish.

What sets TOPOWE ahead of its catering counterparts, is its ability to create, plan, execute and manage refined events, in all logistical realms, beyond the singular culinary component.

Understanding full-service event management allows TOPOWE to use your creative vision to coordinate seamlessly integrated, multisensory experiences.

From weddings and wine-tastings, to large-scale conferences and product launches, TOPOWE is a one-stop-shop

www.Topoweevents.com

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PLATED DINNERS



Modern Steakhouse

Selection of Artisanal Bread with Butter and House Spread



The Classic Steakhouse Caesar Salad,
Romaine Hearts, made to order Caesar Vinaigrette, double smoked Bacon,
Parmigiano Reggiano, Herbed Croutons



Roast dry-aged Ribeye, Beurre de Hotel, Vanilla Balsamic Onion Jam,
Double stuffed Potatoes with Aged Cheddar and Duck Confit, Vegetable Tatin



Maple Vanilla Crème Brulee, Raspberry Chantilly, Walnut Florentine

Summery Surf'n'Turf

Selection of Artisanal Bread with Butter and House Spread



Heirloom Tomato, Canadian Buffalo Mozzarella Salad, Endive, Basil, Grape Molasses



Dry aged Beef Striploin, Butter poached half Atlantic Lobster,
Whipped Potatoes, Grilled Asparagus,



Peaches and Cream Cake with Peach Gelato, Nutmeg Cream

Wellington with a Twist

Selection of Artisanal Bread with Butter and House Spread



Spiced Coconut Lobster Bisque,
Seared Diver Scallops, Brandy Crème Fraiche



Deconstructed Beef Wellington,
Grilled dry aged Beef Tenderloin, homemade Puff Pastry, Exotic Mushroom Duxelles,
Shallot and Thyme Glace, Mustard Seed New Potato Mash, Summer Vegetable Ragout



Rich Chocolate Mousse, Olive Oil Cake, fresh macerated Berries

Four Courses of Delicious

Selection of Artisanal Bread with Butter and House Spread



Fried Artichoke and Arugula Salad,
Lemon Garlic Aioli, oven dried Heirloom Tomatoes



Seared Pacific Halibut, Sweet Pepper Chutney,
wilted Greens, Brown Butter Polenta



Dry aged Beef Tenderloin,
Rosemary, Tarragon and Shallot Crust, Bordelaise Sauce,
Caramelized Yams, Grilled Vegetables



Dark Chocolate Flan, White Chocolate Mousse, Local Cherry Relish

Four Courses of Decadent

Selection of Artisanal Bread with Butter and House Spread



Heirloom Tomato, Chevre Noir, Arugula, Grilled Red Onions, Basil, Cashews



Roasted Corn and Leek Velouté, Lime Crème Fraiche,



Slow Braised Naturally Raised Beef Chuck Steak, Port, Pearl Onions, Star Anise and Fennel Broth, Parsnip and Yam Purée, Sautéed Rustic Greens



Salted Dulce de Leche Cheesecake, Dark Chocolate Crème Anglaise, Macerated Berries

Fresh and Flavourful Five Course

Selection of Artisanal Bread with Butter and House Spread



Strawberry, Walnut, Wilted Spinach, Goat Cheese, Red Onion, Balsamic Vinaigrette



Yellow Tomato and Lobster Bisque, Lobster Rémoulade, Tarragon Chantilly Cream Roast



Hazelnut Crusted Organic Chicken Ballotine,
Plum and Shallot Glace, Celeriac and Swede Purée, Roast Corn



Roast Naturally Raised Beef Tenderloin, Grilled Asparagus,
Creamed Chard, Roast Sunchoke, Zested Chimichurri



White Chocolate Tart, Macerated Raspberries, White Chocolate Raspberry Mousse

Canadian Lakes and Plains

Selection of Artisanal Bread with Butter and House Spread



Grilled Pear, Sweet Onion and Mache Salad, Roasted Peppers, Chèvre, Preserved Lemon



Pumpkin Vichyssoise, House Smoked Rainbow Trout, Tarragon Pearls, Thyme Crème Saffron and Fennel



Poached Manitoulin Island Pickerel, Quinoa and Gruyere Risotto



10 Hour Braised Naturally Raised Beef Short Rib, Maple Shiraz Jus, Potato and Black Garlic Purée, Roasted Brussels Sprouts, Heirloom Carrots with House Cured Bacon Caramelized



Apple Tarts, Rosemary Crema, Toasted Walnut Honey

Five Courses of Divine

Selection of Artisanal Bread with Butter and House Spread



Scallop Ceviche, Frisse, Lime Avocado Cream



Crispy Leeks Quinoa crusted Black Cod,
Truffle Aioli, Ruby Chard Risotto, Chili Dusted Rapini



Seared Duck Breast, Exotic Mushrooms, Black Plums,



Grilled Leek wrapped Rack of Lamb and braised Shank Duo,
Israeli Couscous Pilaf, puree Chard, Mustard Shallot Jam



Ontario Cherry Flan, Dark Chocolate puddle, Bourbon Caramel

Six, Seven and Mini Tasting Menus

We offer a wide range of guest specific and seasonal menus to suit any palate.

Beverage Plan

We have several options for off-site event beverage service. These include client purchased, Topowe purchased and our sommelier selected beverage pairings.

Staff

The staffing requirement for each menu varies based on selections, beverage options, location and number of guests.

Delivery

To be determined based on geographic and volume of locations.

Menus may be adjusted to accommodate guest preferences and dietary restrictions. Minimum 10 guests/menu, unless otherwise stated.