



boutique events & catering

Grazing Table Menus



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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

Inquiries@Topoweevents.com

(905) 617-9407

Mix&Mingle Room Temp Grazing Table

The cheerful and light full table decorative display featuring:

Greens & florals, risers, decorative platters and dishes

The Topowe Harvest Table
with our Artisan Producer Charcuterie and Pates, and a variety of Cheeses

Marinated Olives, house made Pickled Cucumbers, Antipasto, and Nuts

Artisanal Breads, Pitas, Crackers and Crisps

A variety of Hummus and Dips

Assorted Mini Sandwiches

Greek Salad Skewers with Lemon Feta Dip

Fresh Veggies Crudité

\$51 / guest (15 guest minimum)

The TOPOWE By The Sea Grazing Table

A wonderful seafood display and full table decorative display featuring:

Greens & florals, risers, ice wells, decorative platters and dishes

Poached Herb and Lemon Tiger Shrimp with Horseradish Cocktail Sauce

Maple Smoked Scallops on Cinnamon Skewers

Calamari Salad with Citrus, Garlic, Chili and Herbs

Smoked Salmon, shaved Onion, Capers and Boursin

Crab Cakes with Chipotle Aioli

Shucked Oysters on the Half Shell, served on ice, with Lemon, housemade
Cocktail Sauce, Pepper and Shallot Mignonette, Hot Sauces

Fresh sliced Fruits & Veggies

A variety of Hummus and Dips, Grilled Flatbreads and Pitas

\$79 / guest (15 guest minimum)

The TOPOWE Backyard Social Grazing Table

A relaxed backyard social, or gameday menu, and full table decorative display featuring:

Greens & florals, risers, warmers, decorative platters and dishes

Handmade Mini Pretzels, Grilled Flatbreads and Tortillas

With an assortment warm and chilled dips including Spinach and Feta, Queso Fundido, Roasted Garlic Hummus and Yellow Honey Mustard Dip

Low and Slow Pork Ribs with a Sweet and Tangy Glaze

Slider Cheeseburgers House made Cheddar Burgers, Brioche Buns, Ketchup, Mustard and Relish

Oven Baked Chicken Wings and Fried Cauliflower Bites with your choice of house made dressing including Honey Garlic, Authentic Buffalo, Bourbon Barbecue

Tray of Nachos

Layered so that all the Tortillas get Cheesy, topped with Sour Cream, Salsa Verde and Pico de Gallo, Green Onions, Tomatoes, Olives and pickled Jalapenos.

Chipotle Lime Taquitos, and Poblano and Mushroom Taquitos

Deep Fried Mac'n'Cheese served with our house made Adobo Chili Ketchup

\$71 / guest (15 guest minimum)



TOPOWE's Summer Barbecue Grazing Table

Summer is that time for friends, family and full table of straight off the grill:

Greens & florals, risers, decorative platters and dishes

Low and Slow smoked Beef Brisket

Maple and Lemon brined Whole sectioned Chicken

Cajun spiced Pork Tenderloins

Jumbo Black Tiger Shrimp Skewers, Garlic, Lemon Butter

Honey Butter Cornbread and Assorted Mini Buns

Sliced Cheeses

A variety of condiments including house made Barbecue Sauce, Grainy Mustard, Chili Aioli, 5 Herb Chimichurri

Grilled Corn on the Cob, whipped Butter, house blend spices, Sea Salt

Heirloom Tomato, Arugula and Buffalo Mozzarella Salad,

Grilled Vegetable Platter, Herb and Garlic Oil, Sherry Vinegar, Feta

Creamy Potato Salad, chopped Pickles and Sweet Onions, Chives and Dill

\$67 / guest (15 guest minimum)



The TOPOWE Brings the Party Grazing Table

A full table decorative display featuring:

Greens & florals, risers, chaffing heaters, decorative platters and dishes

Sweet and Sour mixed Beef and Pork Meatballs

Brisket and Cheese Sliders, Caramelized Onion Jam

Beef, and Vegetable Satay Skewers, Sesame Chili Dip

Five spice Pork Belly Confit, Hoisin, Boa Buns

Fried Boursin stuffed Jalapeno Poppers, Heirloom Tomato Dip

Fried Crab and Ginger Wontons, Sweet Chili Soy Dip

Mexican Elote Corn Ribs, rubbed with Cheese, Spices and Lime

Truffle and Parmesan Flavoured Potato Wedges, Roasted Garlic Aioli

Oven Baked Pissaladiere, assorted Flatbreads style pizzas with either Meat or Vegetarian options

Cheese and Chili Potato Skins, Sour Cream Chive Dip

Coconut Lime Shrimp Skewers, Sweet Soy Dip

\$65 / guest (15 guest minimum)



**Depending on event details
additional staff and rentals may be required.**