



boutique events & catering

Mini Mains and Food Bars

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

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INDIVIDUAL MINI MAINS



These dishes are just smaller versions of carefully plated modern cuisine dishes. They can be prepared for passed tapas sized portions or as individual mini main plates at stations. Recommend 3-6 choices / guest. Prices vary based on items as well as number of dishes chosen.

Salad and Vegetable

Exploration of Roasted Vegetables,
Butternut Puree, Candied Sunflower Seeds

Roasted Corn and Leek Velouté, Lime Crème Fraiche

Yellow Heirloom Tomato Gazpacho,
Avocado Foam, Chili Lime Pearls

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

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

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

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

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

Lentil and Quinoa Loaf in Lemon Coconut Masala
Yam Puree, Roasted Vegetables

Spinach Gnocchi,
Squash, Oven dried Tomatoes, Cumin Chili Cream

Green Chili, Chicken and Squash Soup, Cilantro Lime Crème Fraiche

Fish and Seafood

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

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

Poached Manitoulin Island Pickerel, Quinoa and Gruyere Risotto

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

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

Scallop Ceviche, Friese, Lime Avocado Cream

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

Piri Piri baked Shrimp,
Roast Corn, Pepper and Bean Succotash

Poultry

Seared Duck Breast,
Exotic Mushrooms, Black Plum Glace, Yam Puree

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

Grilled Chicken tossed in Basil Tarragon Pesto,
Fresh Pasta, Mushrooms, Heirloom Tomatoes, Cream and Chevre

Grapefruit glazed Duck Confit,
Porcini Mushroom Risotto, Brussels

Roasted Chicken Supreme, Herb Butter and Shallot Crust,
Yukon Gold Puree, Balsamic Onion Jam

Meats

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

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

Pulled Pork and Scallion Spring Roll,
Fennel and Cabbage Kimchi, Ginger Miso Dip

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

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

Deconstructed Beef Wellington,
Grilled dry aged Beef Tenderloin, homemade Puff Pastry, Exotic Mushroom
Duxelles, Shallot and Thyme Glace, Prosciutto Crisp, Mash, Summer Vegetable
Ragout

Pork Tenderloin stuffed with Boursin and housemade Bacon,
Roasted Apple and Ginger Chutney, Grilled Vegetable Salad, Heirloom Potatoes

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

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

Roast Bison Ribeye, Grilled Asparagus,
Creamed Chard, Roast Sunchoke, Zested Chimichurri

Mini Porchetta over Polenta,
Herb, Mustard and Fennel rubbed Belly wrapped Loin, Chili Lemon Rapini,
Grainy Mustard Drizzle

Desserts

Dark Chocolate Flan, White Chocolate Mousse, Local Cherry Relish

Peaches and Cream Cake with Peach Gelato, Nutmeg Cream

Rich Chocolate Mousse, Olive Oil Cake, fresh macerated Berries

Dark Chocolate Flan, White Chocolate Mousse, Local Cherry Relish

White Chocolate Tart, Macerated Raspberries, White Chocolate Raspberry Mousse

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

Apple Tarts, Rosemary Crema, Toasted Walnut Honey

Ontario Cherry Flan, Dark Chocolate puddle, Bourbon Caramel

White Chocolate, Almond and Croissant Pudding,
Candied Cinnamon Bananas

Whipped Dark Chocolate, Oat Crunch, Maple Berry Gelee,
Macha Cream

MINI MAIN INTERACTIVE BARS



Add a fun and interactive element to any event with one or more of our mouthwatering, themed food stations or make them the star of your party!

Prices are based on choosing 3 options / guest.

Prices subject to change if less or more. Minimum 25 guests/item.

Franco's Trattoria

The Italian trattoria experience.

Your choice of 2 of the following:

Classic Lasagna with Mozzarella, Parmesan and Meat Sauce; Penne with Spicy Italian Sausage, Tomato Sauce, Rapini and Roasted Garlic; Spaghetti with Naturally Raised Beef Meatballs in San Marzano Tomato Sauce; Fettuccine Alfredo with Fresh Parmigiana

With our Classic Topowe Caesar Salad with House Cured Bacon and Garlic Croutons,
Garlic Butter Toast Points

The Classic Quebécoise Poutine Station

French fries, squeaky cheese curds and savoury gravy.

Hand Cut Russet Potato Fries, Classic Quebec Cheese Kurds, Traditional Country Gravy

Taco Bar Extraordinaire

Soft or Hard Shell Mini Tacos, Assortment of Premium naturally raised Meats including Slow Braised Chicken, Barbacoa Beef and Pulled Pork Shoulder

Selection of Taco Toppings including Roasted Corn and Cilantro Salsa, Pico de Gallo, Sour Cream, Salsa Verde, House Made Chipotle Hot Sauce, Guacamole, Shaved Lettuce, Tomatoes, Red Onions, Green Olives, Green Onions, Cilantro, House Smoked Bacon Bits, Shredded Monterey Jack Cheese

Mac'n'Cheese Party

Need we say more?

A variety of Mac'n'Cheese from traditional to over the top options:

Elbow Macaroni and Classic Orange Cheddar Sauce; Penne with House Cured Bacon, Oven Dried Tomato, and Gouda-Parmigian Cheese Sauce; Fusilli with Pulled Beef, Roasted Pepper Puree, and Mozzarella-Provolone Cheese Sauce

The Topowe Nachoutine Bar

Imagine if poutine and nachos became best friends.

Hand Cut Traditional Yukon Gold and Sweet Potato Fries, Classic Quebec Cheese Curds, Beef Bacon Gravy, Artisan Cheddar Cheese Nacho Sauce

Accompaniments including Beef Bacon Bits, Spicy Beef Sausage, Pulled Antibiotic-Free Turkey, Tomatoes, Jalapenos, Olives, Lettuce, Scallions, House Made Salsa and Sour Cream

The Slider Grill

Choices:

Antibiotic Free Beefburger Sliders, Housemade Belly and Loin Porchetta, Low and Slow Beef Brisket, Pulled Chicken in Adobo Sauce, Pulled Pork Shoulder in Maple and Chili, or Vegetarian Quinoa Chickpea Burgers with an assortment of Buns

Served with Chipotle Aioli, Guacamole, House Cured Bacon, Shaved Red Onions, Arugula, Sliced Tomatoes, Smoky Ketchup, Selection of Mustards, Pickles, Cheddar Cheese, Chèvre, House Made Relish, Sautéed Mushrooms and Caramelized Onions

Topowe boutique Traditional Sunday Dinner

Slow Roasted Naturally Raised Beef Sirloin with Rosemary, Thyme, Cracked Pepper and Garlic

Served with sides of Roasted Garlic Buttermilk Yukon Gold Potato Mash, House Made Yorkshire Puddings, Horseradish Sauce, Red Wine Pan Jus, Glazed Carrots and Green Beans

Thai Inspired Noodle Bar

Option of Hoisin Glazed Naturally Raised Pork Tenderloin, Sautéed Chili Lemongrass Chicken, Grilled Soy Ginger-Lime Salmon and Teriyaki Marinated Deep Fried Tofu

Served with Rice Noodles, Stir Fried Asian Greens, Ground Cashews, Scallions, Bean Sprouts, Cilantro, Mint, Lime Wedges, Sriracha, Sweet Soya and Tamarind Drizzle

The Topowe Fish Market

Flash Smoked and Baked Maple Salmon Filet, Cornmeal crusted Atlantic Haddock

Served with Chunky Oven Baked Heirloom Potato Fries with House Made Tartar Sauce, Sweet Bourbon Ketchup and Lemon Wedges

The Fire Pit

The perfect mini BBQ feast, for any time of the year.

Slow Roasted and Smoked Brown Sugar Brined Naturally Raised Beef Brisket

Served with Roasted Sweet Yams with Lemon and Thyme, Shaved Vegetable Coleslaw with Lemon Tarragon Aioli, Selection of Spicy Molasses BBQ Sauce, Bordelaise and Creamy Horseradish

Topowe Goes to Sea

A seaside raw bar abundant with fresh seafood innovations.

Freshly Shucked Oysters with All the Fixings, Poached Black Tiger Shrimp Cocktail with Smoked Tomato and Horseradish Cocktail Sauce, Grilled Calamari with Preserved Lemon and Red Pepper Tapenade, Scallop Ceviche with Grapefruit and Cilantro, Snow Crab Pakoras with Chili and Ginger Dip

Topowe's Ultimate Farm to Fork Experience: Naturally Raised, Antibiotic Free Meat Carving Station

Our ultimate carving station straight from our farmers to your table.

Roast Naturally Raised Beef Tenderloin and Slow Roasted Naturally Raised Pork Tenderloin Stuffed with Leeks, House Cured Bacon and Mushrooms

Served with Twice Baked Potatoes with Buttermilk Mash, Beef Bacon Bits, Artisan Cheddar, Sour Cream, and Chives; Grilled Asparagus and Baby Carrots with Tarragon Butter; Assorted Sauces and Condiments including Shallot Bordelaise, Horseradish Sauce, Spicy Molasses Barbecue Sauce, Ancho Chili Aioli, Nine Herb Chimichurri, Oven Dried Tomato Shallot Relish

Middle Eastern Getaway

Flat Bread Sandwiches with House Made Cumin Coriander Chickpea Falafels and Antibiotic Free Chicken Shawarma, Grilled Pitas

Served with Tahini Sauce, Chili Sauce, Garlic Aioli, Pickled Beets and Turnips, Shaved Lettuce, Chopped Tomatoes, Red Onions and Organic Quinoa, Kale Tabbouleh Salad with Lemon, Garlic and Parsley

Field to Fork Vegetarian Feast

For the veggie lovers amongst us!

Quinoa Lentil Fritters, Mushroom-Roasted Shallot Flans, Grilled Vegetable and Tempeh Kebobs; Organic Brown Rice Pilaf with Tomato, Corn and Green Beans; Heirloom Potato, Kale and Caramelized Onion Salad, and Apple Cider Thyme Vinaigrette

Served with an Assortment of House Made Condiments including Salsa Verde, Shallot-Roasted Tomato Relish, Spicy Molasses Barbecue Sauce

Decadent Dessert Pancakes

Sweet and fluffy mini pancakes made to order, finished with your choice of decadent toppings.

Organic Dark Chocolate Chip and Buttermilk Pancakes or Banana, Cinnamon and Toffee Pancakes

Served with a Selection of Dark Chocolate Sauce, Vanilla Butterscotch, Berry Compote, Candied House Made Maple Bacon, Fresh Fruit, Apple Cinnamon Compote, Chantilly Cream, Toffee Crumble, Chocolate Chips

Cryogenic Ice Cream Station

Ice cream with flair! Prepared right in front of your guests with the magic of liquid nitrogen.

"Instant" Frozen Tahitian Vanilla Ice Cream Bar with Chocolate Sprinkles, Mini Bananas, Strawberry Sauce,
Whipped Cream, Brownies and Selection of Cookies

Note: All pricing is based on minimums of 30 guests per food station