



boutique events & catering

Festive 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, multi-sensory 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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(905) 617-9407

Some menus will require servers, cooks and rentals at additional charges.
Prices listed are exclusive of HST. Prices and menus are subject to change and items may vary due to seasonal availability.

PLATED 3 COURSE FESTIVE MEALS



Menu 1 – Three Course

Baby Arugula, Roast local Beets and Pumpkin Seed Salad,
Citrus Herb Vinaigrette



Roasted Herb and Mustard crusted Turkey Breast Ballotine,
Stuffed with Figs and Sourdough, Buttermilk smashed Baby Potatoes,
Glazed Vegetables



Dark Chocolate Boca Negra,
Poached Brandy Plums,
Chantilly Cream

\$53 / guest

Menu 2 – Three Course

Spiced Sweet Pepper and Lobster Bisque,
Lobster Tempura, Soya Lime Chantilly



Roast locally raised Cornish Hen
Heirloom Tomatoes, Roast Shallots and Brie Stuffing
Black Truffle and Chevre Polenta Cake, Miniature Vegetables



Individual Cranberry Up-side-down Cake
With a Vanilla Butterscotch and a Candied Lavender Skewer

\$56 / guest

Ask us about our stationary appetizer options.

Cocktails and Hor's D'oeuvres make a great start to your night. We have an extensive list of Passed Hor's D'oeuvres to start the festivities with.

PLATED 4 COURSE FESTIVE MEALS



Menu 3 – Four Course

Grilled Apple, Roasted Squash and Spinach Salad,
Buttermilk Dressing, Candied Pumpkin Seeds



Leek and Parsnip Soup,
House cured Pork Belly Lardons, Savoury Crème Fraiche



Apple Cider brined naturally raised Turkey Breast,
Sourdough Stuffing, Sweet Potato Puree, Baby Carrots,
Cranberry Gelee, Turkey Demi

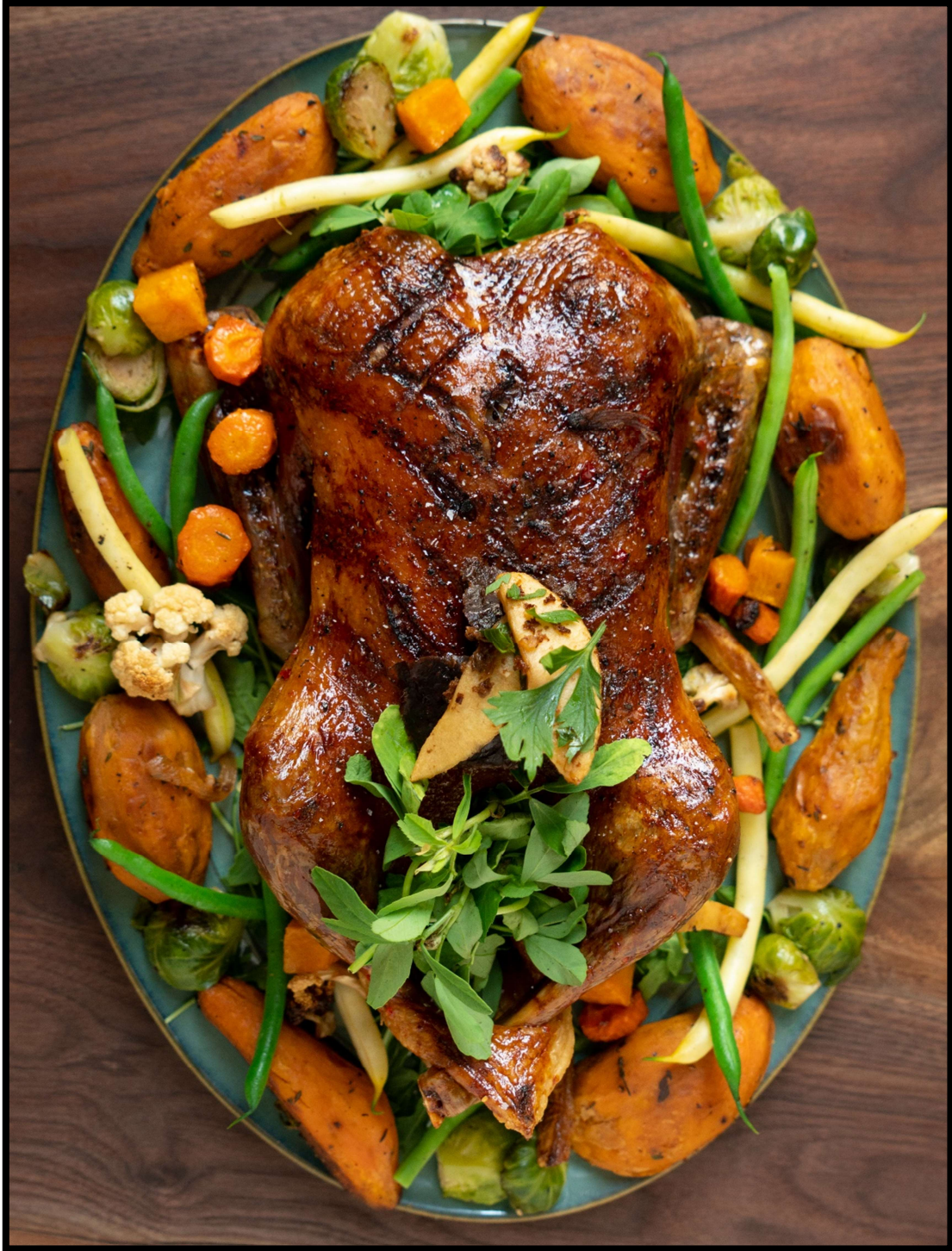
Sweet Platters:

Festive Spiced Churros
Egg nog dip

Dark Chocolate Pot au Crème
With a Maple Syrup Wafer

White and Dark Chocolate Cheesecake Bites
With spiced Chantilly

\$64 / guest



*ROASTED ORANGE GLAZED DUCK,
YAMS AND SEASONAL VEGETABLES*

Menu 4 – Four Course

To Begin:

Roast Sweet Potato and Pear Soup,
Pear and Brie Crostini, Sweet Spice Chantilly



Saffron Poached Halibut,
White Wine, Fennel and Sweet Pepper Broth,
Kombu, Honey Mushrooms



Grilled "Dry aged" Beef Tenderloin
Butter Braised Atlantic Lobster
Tarragon Ancho Hollandaise, Barley, Black Kale



Cranberry, White Chocolate and Brioche Bread Pudding
with Bourbon-Caramel Sauce

\$83 / guest

Our sommelier can work with you to find the best wine and cocktail pairings for any event!

Festive Buffet Menu



Menu 5 – The Classic Christmas Buffet

Roasted Pears, Candied Pecans, and Mixed Green Salad,
Grilled Onions, Goat Cheese, Balsamic Vinaigrette

Artisan Breads and Butters and Spreads

Roast naturally raised Turkey Breast,
glazed with Cracked Pepper, Maple Syrup and Tarragon

Mashed Golden Potatoes with Roasted Garlic and Thyme

Rosemary, Leeks and Walnut Bread Stuffing

Winter Vegetable Ragout

Classic Turkey Gravy

Orange and Cinnamon Cranberry Relish

House Made Dessert Squares and Bars
with Fresh Berries

\$ 48 / guest

***Dessert is the most important course,
our bakers can produce almost anything you can dream of.
What tempts your taste buds?***

Menu 6 – The Ultimate Christmas Dinner

Starters:

Baked Garlic Shrimp, Chili Tomato Salsa

Brie and Saskatoon Berry Puff Pastry Tart

Maple Smoked Salmon, Chive Crème Fraiche with Potato Latkes

Pistachio Goat Cheese Ball, Blackberry Relish, Rye Crisps

Family Style Dinner:

Artisan Breads and Butters and Spreads

*Roast Apple and Sweet Pepper Salad, Pumpkin Seeds,
Baby Kale and Spinach Salad, Lemon Thyme Dressing*

Roasted Winter Vegetables with fresh Herbs, Lemon Zest and Shallots

Potato Gratin, Sage, aged Cheddar

Caramelized Onion, Heirloom Carrot, Brioche, and Pancetta Stuffing

Roast Turkey brined with Orange, Rosemary, Shallot and Garlic

Roast Pork Loin stuffed with Pears and Herbs

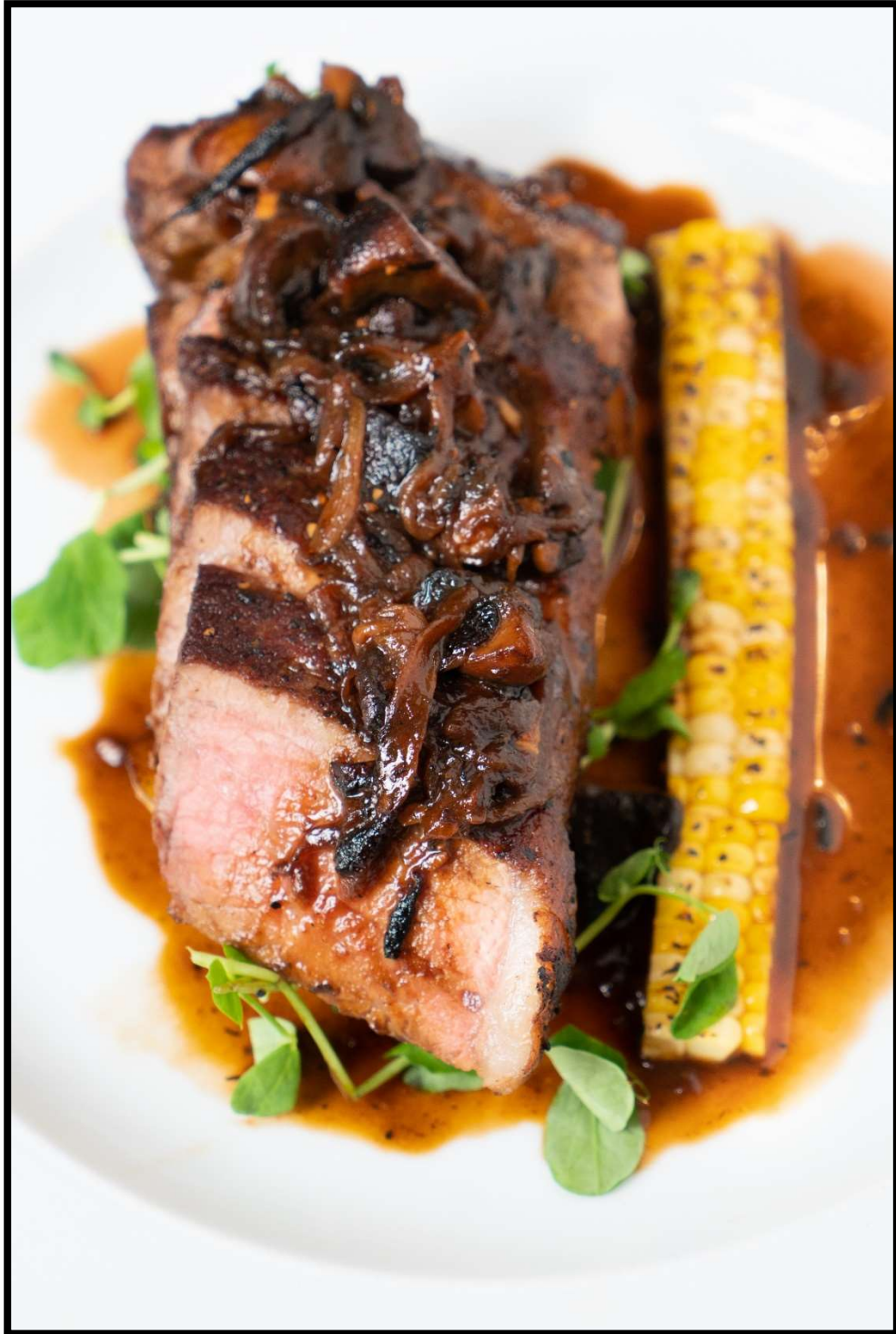
House made 24 hour simmered Classic Gravy,
Cinnamon and Orange Cranberry Sauce, Horseradish Sauce

Sweets:

Dark Chocolate Cranberry Tarts

Pecan Gingerbread Cheesecake

\$64 / guest



*SEARED NATURALLY RAISED BEEF STRIPLOIN,
MUSHROOM GLAZE, CORN AND MASH*

Menu 6 – The Classical Seasonal Buffet Dinner with that Twist

Artisan Breads and Butters

“Not you’re Usual Caesar” Salad

Crustini Rings with standing organic Baby Red Romaine, shaved 4 yr. old “Mapledale” Cheddar, Oven dried Tomatoes and a unique Caesar Vinaigrette

Twice baked Potatoes with Double Smoked Bacon and Gouda

Roast Chili and Orange Turkey Breast

Walnut, Fig Bread and Leeks Stuffing with Herbs and Garlic

House made Apple Cider Pan Gravy

Sweet Yam and Yukon Gold Mash

10 hour braised Beef Chuck Roll,
Black Plum and Star Anise Jus

House made Horseradish

Sweet Table

Gala Apple Galette with Cinnamon Chantilly,

Toasted Chestnut Cream Pies and

Dark Chocolate Blackberry Shortbread

\$62 / Guest

Make it a Turducken

Turn any Turkey option on this menu into a Turducken (turkey stuffed with a duck, stuffed with a chicken) for only an additional \$12

Menu 7 – The Festive Seafood Dinner

Hors D'oeuvres

Lobster Croquettes, Chipotle Cilantro Aioli

Black Tiger Shrimp Cocktail,
Smoked Tomato and Chili Cocktail Sauce

Gravlax and Boursin Roulade, Dill Lemon Relish

Family Style Dinner

Artisan Breads and Butters and Spreads

Baked Black Cod,
with White Wine, Preserved Lemon, Garlic and Butter

Seafood Paella, Shrimp, Mussels, Clams and Calamari
Saffron Sweet Pepper Broth, Spanish Rice

The Topowe Greek Salad,
Heirloom Tomatoes, marinated Cucumbers, Smoked Feta,
Spiced Olives, Pickled Onions, Endive, Oregano Garlic Dressing

French Beans and Baby Carrots, with Herb Butter, Garlic, and Fried Shallots

Fresh Penne, Sauteed Fresh Tomatoes,
Peppers, Mozzarella, Fresh Basil, Scallions, Olive Oil

Sweets

Pumpkin Tarts
Dark Chocolate Brownies

\$73 / guest

STEP-UP FROM THE CLASSICS



Menu 8 - Festive Five or Seven Course Progressive Dinner

Exploration of Winter Vegetable Salad,
Pork Belly, Goats Milk and Marjoram Gelee



* House-cured Steelhead Trout *
Heirloom Potato, Saffron Aioli



Butter Braised Atlantic Lobster Tortellini,
Citrus and Winter Savoury Cream



* Christmas Guyanese Pepperpot, *
Pan au Lait, Lime Crème Fraiche



Seasonal Ice Palate cleanser



Roast Naturally Raised Turkey,
Roast Root Vegetable Gratin, Challah and Apple Stuffing
House made Cinnamon Cranberry Compote, Pan Drippings Gravy



Pumpkin and Molasses Pie
Vanilla Chantilly Cream

Five Course Dinner - \$74 / guest

Seven Course Dinner - \$95
*includes the courses marked with an **

***Have you considered doing wine pairings with each course?
Tasting pours of wine, beers or cocktails takes your beverage
program to the next level.***

Menu 9 - Hor's D'oeuvres, Plated Dinner and Dessert Table

Passed Hors D'oeuvres

Handmade "Le Douanier" Cheese and Artichoke Ravioli
Scallion Soubise Sauce on a tasting spoon

"Sweet Sage and Smoke" Duck Prosciutto
Rosemary Crisp with a Gingered Plum Chutney

Steak Frite on a fork, Heirloom Potato Chip
Three Peppercorn Cream Demi

One Bite Pumpkin and Chickpea "Roti",
Chive Roti wrap, Cranberry Habanero Chutney

Plated Dinner

Mache, Preserved Grapefruit and Roast Heirloom Beet Salad
Chevre and Tarragon Paint, Candied



Roast local Apple and Parsnip Soup,
Cinnamon smoked Sea Scallop, Apple Chips, Lime Leaf Crème Fraiche



Slow Roasted free-range Turkey Roulade,
Pear, Chestnuts and Chia Stuffing made with Brioche and Thyme,
Root Vegetable Dauphinoise, Sage, "La Tomme du Haut-Richelieu" Cheese
, Brussels Sprouts and Heirloom Carrot
Orange Cranberry Gelee, Apple Cider Pan Gravy

Sweet Table:

Individual Plates of luxurious Tartelette,
Miniature Apple Pies, Cranberry White Chocolate Frangipane Tart
Mini Toasted Coconut Cream Pies,
Dark Chocolate Shortbread and Ginger Snaps

Fresh Fruit Display
Includes a selection of imported and domestic fruits and berries

\$89 / guest