



boutique events & catering

**Pick-Your-Own
Dinner Options**



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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Pick-Your-Own Dinner Options

Breads

Selection of Artisanal Bread
with Butter and House Spread

Individual Milk Breads, Whipped Herb Butter

House made Flatbreads, Roasted Vegetable and Ancho Dip



Suggested First, Second, or Third Courses

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

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

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

Grilled Ontario Peaches, Toasted Walnuts,
Kale, Grey Owl Cheese, Pickled Red Onion, Balsamic Vinaigrette

Exploration of Roasted Vegetables,
Butternut Puree, Candied Sunflower Seeds - Vegan

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



Suggested Main, Fourth or Fifth Courses

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

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

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

Poached Manitoulin Island Pickerel, Saffron Beurre
Baked Ratatouille, Seafood Paella Rice

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

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

Roast Ontario Lamb Saddle,
Shallot Plum Crust, Mint Gelee,
Potato Gratin, grilled Vegetables Stack

Baked Grilled Vegetable Manicotti,
Heirloom Tomato Puree, Crisp Basil, Cashew Cream - Vegan

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



Suggested Desserts

Peaches and Cream Cake,
Peach Gelato, Nutmeg Cream

Rich Chocolate Mousse,
Orange Olive Oil Cake, fresh macerated Berries

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

Maple Crème Caramel Tart,
Roasted local Plums, Lemon Wafer

Dark Chocolate Boca Negra,
White Chocolate Mousse, Local Cherry Relish

Local Peach Cobbler,
Peach Semi-Freddo, Bourbon Butterscotch

The Ultimate Sweet Table

A selection of our House Made Tartlets, Cookies, Bars and Sweet Squares with Hand Made Chocolate Barks and Brittle, Fresh Berries, Dried Fruits, Nuts and Grapes

Suggested Late Night Menus

The Classic Quebecoise 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, Shredded Monterey Jack Cheese

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 Chicken, Taco Beef, Tomatoes, Onions, Jalapenos, Olives, Lettuce, Scallions, House Made Salsa and Sour Cream

The Mini 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

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 TOPOWE's special Mac'N'Cheese, Shaved Vegetable Slaw, Honey Cornbread, and Soft Buns, Spicy Molasses BBQ Sauce, Chipotle Lime Aioli

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

Beavertail Bar

A Canadian Sweet Treat, Fried Dough tossed in Cinnamon Sugar

Served with a Selection of Dark Chocolate Sauce, Vanilla Butterscotch, Berry Compote, Ice Cream, 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, Chips, Nuts, Mini Marshmallows, Mini Bananas, Strawberry Sauce, Whipped Cream, Brownies and Selection of Cookies

The S’mores Bar

Nothing says Canadian summer nights like S’mores

A variety of house made Marshmallows, Shortbread, Graham Cracker and Chocolate Chip Cookies, and Chocolate choices including Brittles, Barks and Bars