



boutique events & catering

**Hors D'oeuvres, Grazing Platters
and Sweets Menus**



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

COCKTAIL MENUS



Perfect for after your ceremony, while mingling, photographs, cocktail hours, and late night

HORS D'OEUVRES OPTIONS

Cold

- Yellow Tomato and Cucumber Gazpacho, Tarragon and Avocado Crème Fraiche
- Greek Salad Skewer with Tear Drop Tomatoes, Cucumber, Olive and Feta & Lemon Drizzle
- Rice Paper Roll with Pea Shoots, Cranberry, Candied Nuts, Chèvre Poppy Seed Dip
- Fingerling Potatoes Chip "Crostini", Roasted Heirloom Tomatoes, Feta and Eggplant
- Roast Squash and Beet Pave with Chèvre, Toasted Hazelnut, Balsamic Drizzle
- Waldorf Salad with Phyllo Pastry, Smoked Chicken, Apple, Walnut, Tarragon Oil drizzle
- Tandoori Chicken and Cilantro Curry Crepe, Spiced Mango Chutney
- House Made Duck Prosciutto, Dried Cranberry Chutney, Spelt Crisp
- Duck Confit and Exotic Mushrooms on Endive with Ginger Cherry Syrup
- Pulled BBQ Chicken, Plantain Chip, Orange Mango Relish
- Black Tiger Shrimp Cocktail, Smoky Tomato and Horseradish Gazpacho
- Cinnamon Stick Smoked Scallop with Maple Ginger Glaze
- Wild B.C. Spot Prawns, Habanero Persimmon Glaze
- House Cured Maple Chipotle Hot Smoked Salmon, Quinoa Pancake and Citrus Mango Relish
- Maple Candied Salmon, Yam Chip, Meyer Lemon Mousseline
- House Cured Arctic Char Gravlox, Quebec Caviar, Amaranth Blini, Chive Crème Fraîche
- King Crab and Avocado Salad, Rice Cake, Citrus Relish
- Alberta Bison Tartare, Poached Quail Egg, Grainy Mustard, Thyme, Corn Bread Crisp
- Beef Carpaccio, Pickled Daikon Chip, Lemongrass, Chili-Lime Drizzle
- Thyme Smoked Bison Flank Steak, Wheat Berry Pancake, Roasted Apple Chutney
- Rare Bison Tenderloin, Sour "Rainier" Cherry Relish, Quinoa Cake
- Topowe "Sushi Roll" with Grilled Naturally Raised Beef Skirt Steak, Cucumber, Avocado, Yam, Wasabi and Soy Sauce
- Grilled Challah Sandwich with Whipped Foie Gras, Port and Honey Braised Plums

Warm

- Handcrafted Yellow Tomato Tortellini, Smoky Tomato Sauce
- Pumpkin and Chickpea Roti, Cranberry Habanera Chutney
- Onion and Sun-Dried Tomato Tart, Caper Relish
- Grilled Artichoke and Thunder Oak Pissaladière Caramelized Onions, Roasted Peppers, Lemon Zest
- Exotic Mushroom Flans, Toasted Quinoa and Hemp Seed Crust, Scallion Chutney
- Turkey Dinner Croquettes with Roast Turkey, Egg Bread Stuffing and Glazed Vegetables,
- Turkey Gravy Dip, Cranberry Relish
- Duck Confit and B.C. Mushroom Tortellini, Black Truffle Beurre Noir
- Jerk Chicken Skewer, Pineapple, Red Onion, Coconut Cashew Cream
- Brioche Crostini with Grilled Chicken, Swiss, Honey Mustard, Shaved Celeriac
- Fried Cornmeal Dusted Chicken Lollipops Stuffed with Feta, Herbs, Roasted Garlic and Lemon Dip
- Mini Canadian Beef Sliders with 3-Year-Old Cheddar, House Cured Back Bacon
- Stuffed Yorkshire Pudding, Roast Horseradish Honey Glazed "AAA" Beef Tenderloin, 3 Pepper Jus
- Alberta Bison Sliders, Double Cream Brie, Shallot-Molasses Jam, Mini Brioche Bun
- Grilled Grass Fed Organic Beef Sandwiches, Caramelized Shallot, Gratin of Blue Benedictin Cheese, Mini Baguette
- Nova Scotia Lobster Bisque, Sweet Pepper, Chili and Coconut
- Black Tiger Shrimp Wonton, Sour Cherry and Lime Chutney
- Crab and Artichoke Tarts, Orange Tarragon Cream
- Lobster and Preserved Lemon Fritter, Roasted Garlic and Tarragon Rouille
- Coconut Lime Shrimp, with Sweet Soy, Birds Eye Chili and Pineapple Sauce
- Pulled Chicken and Shrimp Paella, Saffron Crème Fraiche

Selection of 4 pcs / guest / \$15, 6 pcs \$21, 8 pcs \$27

MIXING AND MINGLING

Imported and Regional Artisan Cheese Platter

with Grapes, Toasted Nuts, Dried Fruits, Assorted Biscuits, Breads and Crisps
\$14.00 / guest (15 guests minimum)

Organic Yellow and Purple Corn Chips

Fresh House Made Guacamole and Spiced Pico de Gallo
\$4.50 / guest (15 guests minimum)

Hot Dips and Grilled Flatbreads

Your choice of Spinach and Feta, Crab and Gouda, Bacon and Cheddar, Broccoli and Chevre
\$6.50 / guest (10 guests minimum)

Handmade Multigrain Pretzels

with Roasted Garlic Hummus and Yellow Honey Mustard Dip
\$6.75 / guest (15 guests minimum)

House made Chicken Fingers

With our own Plum Sauce, Honey Garlic or Authentic Buffalo Dip
\$9 / guest (10 guests minimum)

Oven Baked Poutine Platter

Oven Baked Potato Poutine, Classic Gravy, Cheese Curds
\$7.50 / guest (10 guests minimum)

Tray of Slider Burgers

House made Cheddar Burgers, Brioche Buns, Ketchup, Mustard and Relish
\$45 / platter – 10 pcs

Freshly Shucked P.E.I. Oysters

served on ice, Lemon, Cocktail Sauce, Cracked Pepper and Shallot Mignonette, Hot Sauce
\$4.25 / pc (24 pc minimum)

Oven Baked Chicken Wings

With your choice of house made dressing including Mild, Medium, Hot, Honey Garlic, Authentic Buffalo, Honey Garlic, Bourbon Barbecue, Sweet Siracha, Garlic and Lemon
\$1.25 / pc (36 pc minimum)

Crudités Display

with Haricot Vert, Broccoli, Carrot, Celery, Cauliflower, Grape Tomato, Cucumber, Sweet Pepper and Duo of Dips

\$6.25/ guest (10 guests minimum)

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

\$8 / guest (10 guests minimum)

The Topowe Charcuterie Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

\$14.00 / guest (15 guests minimum)

The Topowe Harvest Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, and a variety of Artisan Cheese, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

\$16.50 / guest (10 guests minimum)

Grilled Flat Bread and Dip Trio

Sumac, Cracked Pepper or Poppy Seed Flat Bread with Roasted Artichoke and Chèvre Purée, Black Olive Hummus and Sweet Pepper Basil Tapenade

\$6.75 / guest (15 guests minimum)

Oven Baked Pissaladiere

Assorted Flatbreads style pizzas with either Meat or Vegetarian options

\$48 / platter 10 guests

Deep Fried Mac'n'Cheese

Served with our house made Five Spice Ketchup

\$52 / platter 10 guests

Smoked Salmon Display

Sliced Gravavlax, Smoked Dill and Pepper Trout, Hot smoked Maple Salmon,

Whipped Chevre and Deli style Cream Cheese, shaved Onions, Capers, Lemons, Breads and Crisps

\$17.25 / guest (15 guests minimum)

SET COCKTAIL MENUS



Passed Gourmet Hors D'oeuvres

Minimum 24 pieces/selection

Individual prices range from \$3 to \$4.25/piece

choice of 4 varieties = \$15 / guest, 6 = \$21, 8 = \$28

Casual Mingling Bites

Fried Truffle and Mushroom Mac'n'Cheese Bites,
Truffle Bechamel Dip

Individual local Market Crudité and Sumac dusted Grilled Flatbread
with a variety of dips served in prepared cups

Roasted Squash, Scallion and Gruyere Pissaladière with Roasted Peppers and Basil

\$26 / guest

Passed Hors D'oeuvres and Mingling Platters

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

The Topowe Harvest Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, and a variety of Artisan Cheese, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

Smoked Salmon Display

Sliced Gravavlax, Smoked Dill and Pepper Trout, Hot smoked Maple Salmon,
Whipped Chevre and Deli style Cream Cheese, shaved Onions, Capers, Lemons, Breads and Crisps

\$43 / guest

Gourmet Hors D'oeuvres and Fresh Oysters

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

Freshly Shucked P.E.I. Oysters

served on ice, Lemon, Cocktail Sauce, Cracked Pepper and Shallot Mignonette, Hot Sauce (3 each)

\$29 / guest

Build Your Own Reception

Choose between the list of Hors D'oeuvres and Mixing and Mingling Menus

SWEET TREATS



Plated Seasonal or Specialty Dessert

Our team of Pastry Chefs can create a once-in-a-life or your favourite dessert just for you.

Melon, Pineapple and Strawberry Skewers

with Honey Crème Fraiche
\$ 37 / 10 guests

Fresh Exotic and Local Fruit Platter

with Fresh Berries, Mint Chiffonade
\$7.25 / guest (10 guest min)

House Made Dessert Squares and Bars

with Fresh Berries
\$5.50/ guest (10 guests minimum)

Mini Tartlet Platter

with Fruit, Caramel, Chocolate or Custard Fillings
\$6 / guest (10 guests minimum)

Sugar Dusted House Made Beignets (Doughnuts)

Stuffed with Fruit, Assorted Pastry Creams or Chocolate
\$4.50 / guest (10 guests minimum)

Topowe White, Dark Chocolate Barks & Brittles

\$6 / guest (10 guests minimum)

Dark Chocolate Espresso Brownies

\$4.25/ guest (10 guests minimum)

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

\$10.50 / guest (15 guests minimum)

Passed or Stationary Sweet Hors D'oeuvres

May include items such as:

Cappuccino Pot au Crème and Pistachio Biscuit

White Chocolate Butter Tarts

Handmade Raspberry Stuffed Donut Bites and Chocolate Dip

\$12 / guest (15 guests minimum)

Decadent Gourmet Cupcakes

Minimum of 12 per flavour

House Made Organic Flour Cupcakes

Your choice of cupcake flavour or a variety of flavours decorated with a complimentary icing. Special dietary needs options may be available.

Some of our recommended choices include:

Double Dark Chocolate Cupcake with Whipped Chocolate Ganache

Tahitian Vanilla Cupcake with Salted Caramel Buttercream

Strawberry Shortcake Cupcake with Strawberry Compote and Cream

Lemon and Candied Ginger Cupcake with Candied Ginger Buttercream

White and Milk Chocolate Cupcake with White Chocolate Cream

Peanut Butter and Banana Cupcake with Banana Caramel and Peanut Butter Buttercream

Candied House Cured Maple Bacon Cupcake with Maple Bacon Icing

Chocolate Red Beet Velvet Cupcake with Cream Cheese Frosting

Wild Blueberry Cupcake with House Made Blueberry Jam, Blueberry Cream

Specialty, Birthday, Wedding Cakes

Cakes from 12 to 1000 guests

Our skilled team of bakers has produced has experience with producing a wide variety of cakes. Let's work together to create the perfect cake for the occurrence.

Plated Seasonal or Specialty Dessert

Our team of Pastry Chefs can create a once-in-a-life or your favourite dessert just for you.

Melon, Pineapple and Strawberry Skewers

with Honey Crème Fraiche
\$ 27.50 / 10 guests

Fresh Exotic and Local Fruit Platter

with Fresh Berries, Mint Chiffonade
\$6.50 / guest (10 guest min)

House Made Dessert Squares and Bars

with Fresh Berries
\$48 - 8-10 guests

Mini Tartlet Platter

with Fruit, Caramel, Chocolate or Custard Fillings
\$42.50 - 10 guests

Sugar Dusted House Made Beignets (Doughnuts)

Stuffed with Fruit, Assorted Pastry Creams or Chocolate
\$40 8 - 10 guests

Topowe White, Dark Chocolate Barks & Brittles

\$40 - 8 guests

Dark Chocolate Espresso Brownies

\$35 - 8-12 guests

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

\$8.50 / guest (15 guests minimum)

Passed or Stationary Sweet Hors D'oeuvres

May include items such as:

Cappuccino Pot au Crème and Pistachio Biscuit

White Chocolate Butter Tarts

Handmade Raspberry Stuffed Donut Bites and Chocolate Dip

\$9 / guest (15 guests minimum)

Decadent Gourmet Cupcakes

Minimum of 12 per flavour

House Made Organic Flour Cupcakes

Your choice of cupcake flavour or a variety of flavours decorated with a complimentary icing. Special dietary needs options may be available.

Some of our recommended choices include:

Double Dark Chocolate Cupcake with Whipped Chocolate Ganache

Tahitian Vanilla Cupcake with Salted Caramel Buttercream

Strawberry Shortcake Cupcake with Strawberry Compote and Cream

Lemon and Candied Ginger Cupcake with Candied Ginger Buttercream

White and Milk Chocolate Cupcake with White Chocolate Cream

Peanut Butter and Banana Cupcake with Banana Caramel and Peanut Butter Buttercream

Candied House Cured Maple Bacon Cupcake with Maple Bacon Icing

Chocolate Red Beet Velvet Cupcake with Cream Cheese Frosting

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