



boutique events & catering

**Thanksgiving
and Christmas 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

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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.

THANKSGIVING AND CHRISTMAS MENUS



This is a selection of meals but we love creating custom menus with all your favourites or special dietary needs.

Most of these menus can be adapted in some form to either dropoff family style, plate-by-numbers or in-person staffed meal formats.

Plated 3 course Seasonal Meal

Option #1

To Begin:

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

Followed by:

Pickarel wrapped in Smoked Salmon,
Red Beet Risotto Cake, Harvest Vegetables,
Horseradish Dill Cream

Sweet:

Dark Chocolate Boca Negra,
Poached Brandy Plums,
Chantilly Cream

Plated 3 course seasonal Meal

Option #2

To Begin:

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

Followed:

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

Sweet:

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

Exclusive 4 course Plated Dinner

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

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

Festive Progressive Tasting Dinner

This delightful 5 course "Classical" dinner will delight all of your guests. We will gladly pair aperitifs, wines and digestives with this or any menu. As well a 7 course option is available with the addition of the 2 courses following this menu.

To Begin:

Gingered Butternut Soup,
Pine River Cheddar Crouton, Herb Emulsion

Grilled local Pears, Spinach and Chèvre Salad,
Chive Oil, White Wine Vinaigrette

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

Festive Progressive Tasting Dinner-Continued

7 course option

Following the "Grilled local Pears, Spinach and Chèvre Salad"

House- Cured Steelhead Trout
Heirloom Potato Salad, Saffron Aioli

Butter Braised Atlantic Lobster Tortellini,
Citrus and Winter Savoury Cream

Recommended Festive Dinner

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

Dinner

Salad

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

Soup

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

Plated Main

Slow Roasted free-range Turkey,
Root Vegetable Dauphinoise,
Sage, "La Tomme du Haut-Richelieu" Cheese
, Brussels Sprouts and Heirloom Carrots

with Family Service

Glazed Berkshire Ham
house cured for 1 month with Rum and Honey

Pear, Chestnuts and Chia Stuffing
made with Brioche and Thyme

Orange Cinnamon Cranberry Sauce
House made Apple Cider Pan Gravy
Organic Mustard

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

Festive Plated Dinner

With passed savoury Hors D'oeuvres served with cocktails to start

Passed Hors D'oeuvres, Served with Cocktails

Miniature Duck Tourtière, Partridge Berry Relish

House cured Rainbow Trout,
Whipped Chèvre, House made Multigrain Cracker

Sips of Gingered Butternut Soup,
Pine River Cheddar Crouton, Herb Emulsion

Seated Meal

Freshly baked Breads and artisan Spreads

Individual Trio of Festive Appetizers
Wild Game Tourtière, House Smoked cured Canadian Salmon,
House made Ham medallion over Roast Apples

To Follow

Roast Organic Turkey,
Roast Root Vegetable Gratin, glazed winter Vegetables,
House made Cinnamon Cranberry Compote, Pan Drippings Gravy

Passed Sweet Hors D'oeuvres

Bite sized Figgy Pudding Bites, Screech Rum Hard Sauce

Miniature Dark Chocolate Butter Tarts

Cranberry Ginger Beignets

The Classical Seasonal Dinner Buffet

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

Vertical Crudité Display with Haricot Vert, Broccoli, Baby Carrots, Grape

Tomatoes, Cucumbers and Sweet Peppers

Twice baked Potatoes, Bleu Benedictine Cheese, Pulled Duck Confit

Roast free-range Turkey,

Apple Cider and Savoury Brined

House made Apple Cider Pan Gravy

Sweet Yam and Yukon Gold Mash

10 hour naturally raised Beef Brisket

Sweet Spice Rub, Red Wine Jus

House made Horseradish Cream, Maple Yellow and Brown Mustard Walnut,
and Local Pear Stuffing

Sweet Table:

Individual Plates of luxurious Tartlette,

Gala Apple Galette with Cinnamon Chantilly, Toasted Chestnut Cream Pies

and

Dark Chocolate Blackberry Shortbread

The Exclusive Festive Feast

With passed savoury Hors D'oeuvres served with cocktails to start
And a Chef carved self serve dinner to follow

Passed Hors D'oeuvres

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

Pan seared Quebec "Mallard" Duck Breast
Rolled in a Chive Crepes with a Gingered Plum Chutney

Steak Frite on a fork, Asparagus Spears,
Lavender Cracked Pepper drizzle

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

Buffet Style Christmas Feast Red Canoe Chef Carving Station

Slow Roasted Organic Turkey,
Maple Blueberry Glazed

Slow roast House Cured Pork Shoulder Ham
Orange, Savoury and Riesling Glaze

House made Cinnamon Cranberry Compote

Pan Drippings Gravy

Root Vegetable Dauphinoise,
Sage, "La Tomme du Haut-Richelieu" Cheese

Boar Belly and Ontario Walnut Stuffing,
Egg Bread and Roast Corn

Prairie Mustard Yukon Gold Mash

The Exclusive Festive Feast Continued:

Glazed Winter Vegetables

Tossed Arugula Salad,
Dried Cranberries, Chevre and Spiced Nuts

Grilled Vegetables Display,
"Blue Bénédictin" Cheese, Organic Niagara Soybean Oil,
Local Apple Cider Vinaigrette

Stationary Dessert Hors D'oeuvres Display:

House- Made pumpkin pie tarts

Cranberry Ginger beignets

Fruit Platter

Includes a selection of imported berries, melons, pineapple, etc.

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 \$7