



boutique events & catering

Breakfast 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
Inquiries@Topoweevents.com
(905) 617-9407

*Chef recommended **Chef required

Prices listed are exclusive of HST. Prices and menus are subject to change and items may vary due to seasonal availability.

EARLY TO RISE, EARLY TO DINE



Classic Continental

The classic “Continental” breakfast with a Topowe twist.

Our Baked From Scratch Pasty Basket

Items may include: Buttery Croissants, Pain au Chocolate, Assorted Miniature Muffins, Bagels, Brioche, Seasonal Fruit Danish, Cinnamon Rolls Glazed with Cinnamon and Seville Orange Cream Cheese Fondant, Fruit or Cheese Scones, Bacon Buttermilk Scones

Sweet Butter, House Made Preserves, Deli Style Whipped Cream Cheese

Gourmet Seasonal Local and Exotic Fruit Display with Fresh Berries and Spearmint

DIY Topowe Breakfast Sandwich Bar

Pan Fried Eggs, House Cured Naturally Raised Bacon, Shaved natural Ham, Baby Spinach, Shaved Onions, Sliced Tomatoes, Sautéed Mushrooms, Basil Aioli, Topowe’s Honey Tomato Ketchup, Provolone, Cheddar and English Muffins

Yukon Gold Potato Hash with Fresh Herbs

Fresh Fruit and Melon Skewers with Honey Yogurt Dip

The Canadian Continental Breakfast

Our decadent upgrade of the Classic Continental breakfast.

House Made Maple Glazed Smoked Trout and Applewood Smoked Atlantic Salmon, Selection of Artisan Charcuterie, Natural Ham, Canadian Artisan Chèvre, Lemon-Dill Cream Cheese, Grainy Mustard, Sliced Red Onion, Lemons and Capers

Montreal Style Bagels

Artisan Cheese Board with Grapes and Strawberries

Gourmet Seasonal Local and Exotic Fruit Display with Fresh Berries and Spearmint

Decadent Sweet Pastries including Orange Cinnamon Sticky Buns, Mascarpone and Raspberry filled Mini Brioche, Blueberry Cranberry Breakfast Loaf, Candied Apple Muffins

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The Healthy Harvest Start

Individual Greek Yogurt Parfaits with House Made Nut and Seed Granola, Macerated Berries and Honey

Open Faced Maple and Juniper Cured House Smoked Salmon Sandwiches on Ancient Grain Toast with Lemon-Dill Cream Cheese, Pickled Sweet Red Onion and Dill

Fresh Citrus Infused Fruit Salad with Melons, Pineapples, Mango and Berries

Buckwheat Pancake Breakfast

Choice of Organic Buckwheat Pancakes or Sourdough Blueberry Pancakes,
Fresh Berry Compote, Vanilla Caramel Syrup

Add Canadian Amber Maple Syrup - \$3.00

Handmade Farm Fresh Scrambled Eggs

House Cured Naturally Raised Bacon

Gourmet Seasonal Local and Exotic Fruit Display with Fresh Berries and Spearmint

The Farm to Fork Frittata Breakfast

Choice of Individual Frittata's with Oven Dried Tomatoes, House Cured Bacon, Kale, Cheddar or Grilled Portobello Mushroom, Swiss, Scallion, Roasted Peppers

Maple Pork Breakfast Sausage

Sweet Potato and Sweet Onion Rosti

Freshly Baked Fruit and Nut Loaves

Fresh Melon, Pineapple and Strawberry Platter

Straight from the Oven Warm Quiche Buffet

Choice of 2 Miniature House Made Spelt Crusted Quiche Squares: Broccoli and Cheese, Ham and Swiss, Grilled Vegetables and Cheddar, Smoked Salmon, Chive and Chèvre

House Cured Naturally Raised Bacon

House Made Chef's Choice Pastries: Buttermilk Scones, Miniature Muffins, Bagels and Breakfast Loaves

Fresh Fruit Skewers with Citrus Yogurt

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The Topowe Farmer's Breakfast

classic diner breakfast with Topowe's panache.

Farm Fresh Scrambled Eggs
House Cured Naturally Raised Bacon
Maple Pork Breakfast Sausage
Sweet Potato Hash
Fresh Fruit Salad with Mint Cordial Drizzle
Pineapple and Greek Yogurt Muesli
Ancient Grains Bread, House Made Jams, Honey, Sweet Butter

The Topowe Harvest Brunch

The 'crème de la crop' of brunch! This brunch menu involves DIY chef stations and a great variety of items to choose from – a definite wow!

Handmade Pastries Butter Croissant, Mini Brioche, Cinnamon Buns, Mini Bagels, Pain au Chocolate, Sweet Butter and Assorted House Made Preserves

Heirloom Tomato Salad with Fresh Mozzarella, Fresh Basil and Hemp Seed Oil

Gourmet Seasonal Local and Exotic Fruit Display with Fresh Berries and Mint

DIY Station: Eggs Benedict

Ham and Hollandaise "Choron" on Mini Brioche or Asparagus and Chèvre with Tarragon Hollandaise

DIY Station: House Made Waffle Bar

Buttermilk Waffles with Fresh Berries, Chantilly Cream and Canadian Maple Syrup

House Cured Naturally Raised Bacon

Maple Pork Breakfast Sausage

Potato Quinoa Pancakes

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