



**boutique events & catering**

**Lunch 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, 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

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(905) 617-9407**

# MID-DAY BITES



*Minimum 10 guests/menu*

## **From the Field Salads**

Shaved Seasonal Vegetables, Tossed Greens, Cherry Tomatoes,  
Tarragon and Lemon Dressing

Baby Kale Salad, Julienned Sweet Peppers, Carrots, Sweet Onions,  
Buttermilk Poppy Seed Dressing

Baby Spinach, Sliced Mushrooms, Peppers, Tomato Salad, Sweet Honey Balsamic Vinaigrette

Moroccan Quinoa with Chickpeas, Tomato, Kale, Spinach, Parsley, Red Onion,  
Moroccan Spice Yogurt Dressing

Shaved Cabbage, Cucumber, Tomato, Fennel, Romaine Heart Salad,  
Apple Cider and Shallot Vinaigrette

Mini Potato Salad, Sweet Onions, Roasted Peppers,  
Grainy Mustard and Sherry Vinegar Dressing

Penne Pasta Salad, Torn Basil, Shaved Fennel, Scallions, Cherry Tomatoes,  
Roasted Garlic and Lemon Aioli

Brown Rice Salad, Pickled Red Onions, Roasted Peppers, Flat Leaf Parsley,  
Sundried Tomato and Tarragon Dressing

Roasted Beet, Kale Salad, Balsamic, Roasted Garlic, Honey and Thyme

Carrot, Daikon Radish Salad, Shaved Cabbage, Chopped Romaine,  
Mustard and Lemon Dressing

Roasted Sweet Potato Salad with Caramelized Onions, Roasted Peppers,  
Thyme, Tarragon, Lemon Zest and Olive Oil

Quinoa and Roast Corn Salad, Green Scallions, Thyme, Niagara Riesling Vinaigrette

**\*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.

## Topowe Specialty Salads

The Topowe Kale Caesar Salad with House cured Bacon, Croutons, Kale, Parmigian, Cherry Tomatoes, Toasted Sunflower Seeds, Caesar Dressing

Yellow Tomato and Arugula Salad, "Blue Benedictine" Cheese, Sunflower Seed, Niagara Vineyards Maple Vidal Vinaigrette

Roasted Pears, Candied Pecans, Grilled Onions, Goat Cheese, Mixed Greens, Balsamic Vinaigrette

Sweet Potato, Lentil, Kale, Pepita, Green Onion, Maple Chipotle Dressing

Orange, Shaved Fennel, Avocado, Pomegranate, Toasted Seeds, Greens, Tarragon Dressing

Quinoa Tabbouleh Salad with Tomatoes, Cucumbers, Mint, Feta, Avocado

Corn Pasta Salad, Roasted Corn, Caramelized Onions, Tarragon

Strawberry, Walnut, Wilted Spinach, Goat Cheese, Red Onion, Balsamic Vinaigrette

The Danforth Greek Salad with Tomato, Bell Pepper, Cucumber, Olives, Feta, Crispy Lettuce, Lemon-Oregano Dressing

Twisted Romaine Caesar Salad with Romaine, Crispy Spiced Beef Pepperette, Shaved Parmigian, Ancient Grain Garlic Crouton, Spiced Caesar Vinaigrette

Berries, Chèvre, Toasted Pumpkin Seeds, Shaved Sweet Onions, Baby Arugula, Apple Cider Shallot Dressing

\*Chef recommended    \*\*Chef required

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# Signature Sandwiches

Our unforgettable sandwiches on a variety of artisanal breads and buns.

Minimum 10 sandwiches, minimum 5 of each selection

Chili Marinated Naturally Raised Beef Steak, Caramelized Onions, Grainy Dijon Aioli, Sliced Pickles, Aged White Cheddar

Shaved natural Roast Beef, Swiss, Arugula, Peppers, Horseradish Aioli

The Topowe "Assorted" Sub with House Prepared Deli Meats, Artisan Cheddar, Shaved Lettuce, Tomato, Red Onion, Herb Aioli, Tomato Relish, Sub Sauce

Roasted Naturally Raised Pork Loin, Grilled Onion, Tomato, Spinach, Yogurt Dill Tzatziki

Soy-Ginger Marinated Tofu Wrap, Sprouts, Pickled Daikon, Carrot, Cucumber, Sriracha Aioli

Marinated Chicken Breast with Buffalo Mozzarella, Fresh Tomatoes, Basil Aioli

Roast Beef Skirt Steak, Chimichurri Aioli, Grilled Vegetables and Gruyere

Spiced Jerk Chicken, Grilled Pineapple, Red Pepper, Mango, Red Onion, Cilantro, Avocado Aioli, Sprouts

Classic Egg Salad, Scallion, Celery, Sliced Cucumbers, Lettuce

Fried Buffalo Sauce Chicken Breast, Pickle Brine, Carrot and Celery Slaw

Herb Roasted Turkey Breast, Roasted Pepper, Cucumber, Sprouts, Aged White Cheddar, Herb Aioli

Spiced Chipotle Tuna Salad, Fresh Vegetables, Arugula

House Smoked Sustainably Raised Salmon, Shaved Cucumber, Whipped Dill Cream Cheese, Sprouts

Fried Cod, Pickled Radish, Jalapeno Aioli and Sprouts

Chickpea-Quinoa Fritter, Grilled Vegetables, Chèvre, Tomato Chutney, Black Olive Tapenade Aioli

Fried Halloumi Cheese, Avocado, Sprouts and Grilled Eggplant

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## **The Signature Sandwich Lunch**

A selection of our freshly prepared gourmet sandwiches on artisanal Fred's Breads

Your choice of any From the Field Salad

Fresh Melon, Pineapple and Strawberry Skewers

Assorted House Made Gourmet Cookies

## **The Signature Wrap Lunch**

The wrap versions of our signature sandwiches

Your choice of any From the Field Salad

Fresh Melon, Pineapple and Strawberry Skewers

Assorted House Made Gourmet Cookies

## **The Executive Sandwich Lunch**

Selection of our freshly prepared gourmet sandwiches on artisanal Fred's Breads, Buns and Wraps

Your choice of any 2 From the Field Salads and/or Specialty Salads

Assorted House Made Dessert Squares with Fresh Berries and Grapes

## **The Sandwich Sampler**

Miniature versions of our gourmet sandwiches on artisan buns, breads and croissants

Your choice of any 2 From the Field Salads and/or Specialty Salads

Fresh Exotic and Local Fruit, Fresh Berries and Mint Chiffonade

Deluxe House Made Platter of Tartlet's and Dessert Square with Fresh Berries

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# Farm to Fork Naturally Raised Protein Plates

*Served at room temperature*

Grilled Antibiotic Free Chicken Supreme, Yellow Pearl Onion and Mustard Seed Jam

Roast Atlantic Salmon, Sweet Soy-Lime-Lemongrass Glaze

Roast Chicken Supreme, Grilled Corn and Sweet Pepper Salsa

BBQ Slow Roasted Whole Chicken with our Sweet and Spicy BBQ Sauce

Grilled Lemon, Garlic, Herb Marinated Chicken Breast

Baked Tandoori Spiced Salmon, Cilantro Yogurt Relish

Garlic, Ginger, Soy Spiced Pork Tenderloin

Roast Pork Loin, Roasted Apple and Shallot Jam

Grilled Latin Spice Beef Skirt Steak, Spiced Tomato Chutney

Nine Herb Chimichurri Beef Flank Steak

Grilled Beef Steak with the house specialty Topowe Barbeque Sweet and Spicy Sauce

Garlic, Rosemary Marinated Beef Sirloin, Creamy Horseradish

Baked Snapper Dusted with Quinoa with our Tomato Chutney

Baked Citrus, Tarragon, Shallot Atlantic Salmon, Citrus Relish

Grainy Mustard, Garlic, Rosemary Bison Flank Steak

*(subject to availability)*

Spiced Jerk Bison Flank, Mango and Scallion Chutney

*(subject to availability)*

\*Chef recommended    \*\*Chef required

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## **The BBQ Escape**

*Served at room temperature*

Selection of Artisanal Bread with Butter

BBQ Slow Roasted Whole Chicken with our Sweet and Spicy BBQ Sauce

Roasted Sweet Potato Salad, Caramelized Onion, Roasted Pepper, Thyme, Tarragon, Lemon Zest and Olive Oil

Your choice of any From the Field Salad OR Topowe's Specialty Salad

Assorted House Made Gourmet Cookies and Grapes

## **Hold the Beef**

*Served at room temperature*

Selection of Artisanal Bread with Butter

Roast Atlantic Salmon, Sweet Soy-Lime-Lemongrass Glaze

Grilled Antibiotic Free Chicken Supreme, Yellow Pearl Onion and Mustard Seed Jam

Brown Rice Salad, Pickled Red Onions, Roasted Peppers, Flat Leaf Parsley,

Sundried Tomato and Tarragon Dressing

Roasted Beet, Kale Salad, Balsamic, Roasted Garlic, Honey and Thyme

Mixed Berry Crumb Cake with Vanilla Butterscotch

## **Choose Your Own Adventure**

*Served at room temperature*

Selection of Artisanal Bread with House Made Spread

Choice of 2 options from "Farm to Fork Naturally Raised Protein Plates"

Your choice of any 2 From the Field Salads and/or Topowe's Specialty Salads

Assorted House Made Dessert Squares with Fresh Berries

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# RED-HOT LUNCHES



*Straight from our oven to your table. Chafing dishes are recommended.*

## The Hearty Italian

Your choice of one of the following:

Naturally Raised Beef Bolognese and Two Cheese Lasagna

Vegetarian Spinach, Mushroom and Sweet Pepper Lasagna

Penne with Spicy Italian Sausage, Arugula, Mushrooms and a Rustic Tomato Sauce

Linguini with Grilled Chicken, Rosé Sauce, Scallions, roasted Peppers, Chèvre and Spinach

Your choice of any From the Field Salad OR Specialty Salad

Tomato Bruschetta Salad with Garlic Crostini

## Opa! A Greek Getaway

Grilled Lemon Chicken or Grilled Salmon Kebabs, Cucumber and Dill Tzatziki Sauce

Mediterranean Rice Pilaf

Rustic Greek Salad with Kalamata Olives and Feta

Grilled Garlic and Herb Flat Breads

## A Taste of Asia

Thai Spicy Green Curry OR Sweet Ginger and Soy Stir-fry with Zucchini and Bamboo Shoots  
(Choice of Beef, Chicken, Salmon or Pork)

Steamed Fragrant Jasmine Rice

Flash Fried Gai Lan, Bok Choy, Carrot, Peppers with Ginger and Soy

Small Fresh Citrus Fruit Salad

Small House Made Gourmet Cookie Display

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## Topowe Shepherd's Pie Lunch

Our House Specialty: Naturally Raised Beef and Sweet Potato Shepherd's Pie, Fresh Carrot, Corn, Peas

Baby Kale Salad, Sweet Peppers, Carrots, Sweet Onions, Buttermilk Poppy Seed Dressing

Fresh Exotic and Local Fruit, Fresh Berries and Mint Chiffonade

## The Topowe Classic Hot Lunch

Grilled Heritage Sustainable Salmon, Fresh Nine Herb Chimichurri

Slow Roasted Naturally Raised Beef Sirloin, Organic Prairie Mustard Rub, Fresh Horseradish Demi Glace

Butter Roasted Sage Fingerling Potatoes

Warm Roast Market Vegetable Salad, Fresh Herbs, Lemon Basil Emulsion

Selection of Artisanal Bread with Butter

Sweets Display of Tarts, Squares and Cookies garnished with Fresh Berries and Mint

\*Chef recommended    \*\*Chef required

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# SILVER-PLATED LUNCHES



*Plated lunches that elevate your mid-day meal and sure to delight any palate.*

## **We'll Bring the Beef**

Selection of Artisanal Bread with Artisan Spreads  
Spinach, Grilled Apple Salad, Artisan Chèvre, Spiced Walnuts  
Niagara Riesling Vinaigrette  
Grilled Dry Aged Beef Tenderloin, Roast Sunchoke Mash, Miniature Vegetables,  
Classic Bordelaise Sauce  
Blueberry Crème Caramel, Toasted Oat Wafer, Chèvre Cream

## **Not Your Ordinary Spring Chicken**

Selection of Artisanal Bread with Artisan Spreads  
Exotic Mushroom and Roast Shallot Soup, Truffle Oil, Verbena Crème Fraîche  
Pan Seared Chicken Supreme, Sour Cherry-Chili Chutney, Roast Fingerling Potatoes  
Flourless Dark Chocolate Cake, Nutmeg Chantilly, Cranberry Coulis

\*Chef recommended    \*\*Chef required

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