



boutique events & catering

Dinner Menu Collection



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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

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

MIXING AND MINGLING



Minimum 10 guests/menu, unless otherwise stated

The Topowe Greek Yogurt Parfait

with House Made Nut and Seed Granola, Honey, Macerated Fruits and Berries

Freshly Baked House Made Muffins

served with Sweet Butter

Seasonal House Made Granola Bars

with Fruit, Oats, Nuts and/or Seeds

Imported and Regional Artisan Cheese Platter

with Grapes, Toasted Nuts, Dried Fruits, Assorted Biscuits, Breads and Crisps

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

Organic Yellow and Purple Corn Chips

Fresh Guacamole and Spiced Pico de Gallo

Handmade Multigrain Pretzels

with Roasted Garlic Hummus and Yellow Honey Mustard Dip

*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.

Fresh Artisan Breads

with Butter and House Made Spread

Crudités Display

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

The Topowe Harvest Table

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

Melon, Pineapple and Strawberry Skewers

with Honey Crème Fraîche

Fresh Exotic and Local Fruit Platter

with Fresh Berries, Mint Chiffonade

Minted Citrus Fruit Salad

with Assorted Berries, Melon, Pineapple, Honey, Mint

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SWEET TREATS



House Made Gourmet Cookies

House Made Dessert Squares and Bars

with Fresh Berries

Mini Tartlet Platter

with Fruit, Caramel, Chocolate or Custard Fillings

Sugar Dusted House Made Beignets (Doughnuts)

Stuffed with Fruit, Assorted Pastry Creams or Chocolate

Hand Made White and Dark Chocolate Barks & Brittles

Dark Chocolate Espresso Brownies

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

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Passed 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

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, Anniversary and Wedding Cakes

Cakes from 12 to 1000 guests

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

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