



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

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# FROM FARM TO TABLE DINNERS



*Minimum 10 guests/menu, unless otherwise stated*

*A variety of farm to fork inspired dinner offerings guaranteed to satisfy everyone.*

## **Dinner Buffet #1**

Selection of Artisanal Bread with Butter and House Spread

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

Grilled Sustainably Raised Nine Herb Pesto Rub Steelhead Trout, Citrus, Chili, Shallot Relish

Roast Orange and Ginger Chicken Supreme, Citrus and Shallot Relish

Yam and Yukon Gold Potato Dauphinoise, Thyme, Aged Artisan Cheddar

White and Dark Chocolate Hazelnut Flan, Fresh Strawberries, Chantilly Cream

Fresh Fruit with Mint Chiffonade

## **Dinner Buffet #2**

Selection of Artisanal Bread with Butter and House Spread

Grilled Asparagus and Fennel Salad, Pickled Red Onions, Mache Lettuce, Chèvre, Ginger-Apple Cider Reduction Vinaigrette

Roast Naturally Raised Beef Rib Eye, Sundried Cherry, Thyme and Shallot Crust, Sundried Cherry Demi-Glace

Baked B.C. Halibut, Sundried Tomato, Basil and Shallot Pesto

Trio of Potatoes with Orange, Cracked Pepper and Tarragon Butter

Sautéed Rapini, Oven Dried Tomato, Toasted Garlic, Grilled Lemon and Chili

Roast Butternut Squash, Rosemary and Toasted Hazelnuts

Salted Dulce de Leche Cheesecake, Toasted Almond, Graham Cracker Crust

Fresh Berries with Lemon Balm

\*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.

## Dinner Buffet #3

Selection of Artisanal Bread with Butter and House Spread

Shaved Fennel, Jicama, Celeriac and Carrot Salad, Baby Arugula, Chèvre, Toasted Hemp Seeds, Orange Tarragon Dressing

Baked Canadian Icy Waters Arctic Char, Sundried Tomato, Basil and Shallot Pesto

Grilled Grass Fed Organic Beef Striploin, Sweet Vanilla and Balsamic Onion Jam

Organic Brown Rice and Quinoa Pilaf, Leeks, Currants and Rosemary

Mini Wild Blueberry Tart and Chocolate Strawberry Shortcake

Fresh Fruit Display with Mint Chiffonade

\$67.00/guest\*

## Dinner Buffet #4

Selection of Artisanal Bread with Butter and House Spread

Roasted Pear, Candied Pecan, Grilled Onion Salad, Goat Cheese, Greens, Balsamic Vinaigrette

Roast Chicken Supremes with Chèvre, Filberts, Apple, Tarragon Stuffing

Slow Braised Beef Short Ribs, Apricot Jus, Caramelized Onion, Rosemary, Red Wine

Roasted Garlic and Lemon Penne, Arugula, Roasted Peppers, Leeks and Fennel

Steamed Cauliflower, Carrots and Green Beans, Orange-Black Pepper Butter

Dark Chocolate Flan with Chocolate Chantilly

Fresh Fruit Display with Mint Chiffonade

## Plated Dinner #1

Selection of Artisanal Bread with Butter and House Spread

Heirloom Tomato, Canadian Buffalo Mozzarella Salad, Grilled Endive, Basil, Grape Molasses

Quinoa Crusted Pan Fried Pickerel, Truffle Aioli, Ruby Chard Risotto, Chili Dusted Rapini

Peaches and Cream Pudding with Peach Gelato, Nutmeg Cream

## Plated Dinner #2

Selection of Artisanal Bread with Butter and House Spread

Roasted Corn and Leek Velouté, Lime Crème Fraîche, Crispy Leeks

Slow Braised Naturally Raised Beef Chuck Steak, Port, Pearl Onions, Star Anise and Fennel Broth, Parsnip and Yam Purée, Sautéed Rustic Greens

Blueberry Almond Crème Caramel, Toasted Almond Brittle, Blueberry Jus, Lemon Chantilly Cream

\*Chef recommended    \*\*Chef required

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## Plated Dinner #3

Selection of Artisanal Bread with Butter and House Spread

Yellow Tomato and Lobster Bisque, Lobster Rémoulade, Tarragon Chantilly Cream

Roast Hazelnut Crusted Organic Chicken Supreme, Plum and Shallot Glace, Celeriac and Swede Purée, Lemony French Beans, Heirloom Carrots, Roast Corn

Salted Dulce de Leche Cheesecake, Dark Chocolate Crème Anglais, Macerated Berries

## Plated Dinner #4

Selection of Artisanal Bread with Butter and House Spread

Fiddlehead and Pickled Shallot Salad, Mâché Lettuce, Gruyère, Oven Dried Grape Tomato, Apple Cider Reduction, Chive Oil

Roast Naturally Raised Beef Tenderloin, Grilled Asparagus, Creamed Chard, Roast Sunchoke, Zested Chimichurri

Chocolate Hazelnut Mousse, Dark Chocolate Flan, Cocoa Chili Cream

\*Chef recommended    \*\*Chef required

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## Room Temperature Seminar Dinner

Selection of Artisanal Bread with Butter and House Spread

The Topowe Kale Caesar Salad with House Cured Bacon, Garlic Croutons, Parmigian, Cherry Tomato, Toasted Sunflower Seeds, Caesar Dressing

Moroccan Quinoa and Chickpea Salad, with Tomato, Kale, Spinach, Parsley, Red Onion, Moroccan Spiced Yogurt Dressing

Smoked Chicken and Daikon Radish Fresh Spring Roll, Pea Tendrils, Shaved Carrot, Cashew Tamarind Dip

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

Spiced Rangeland Jerk Bison Flank Steak, Mango and Scallion Chutney

Bite Sized House Made Tarts with Assorted Fillings of Fruit, Pastry Cream and Chocolate

Fresh Fruit Skewers, Mint Cordial Syrup

## Served Hot Seminar Dinner

Selection of Artisanal Bread with Butter and House Spread

Spicy Chicken and Chickpea Samosa, Vegetable Potato Samosa, Cilantro Chutney, Sweet Tamarind Chili Dip

Fresh Sushi Rolls with Selection of Cooked Fish, Raw Fish and Vegetarian Options, Soy Sauce, Pickled Ginger, Wasabi

Slow Braised Naturally Raised Beef Blade, Apple Cider, Ginger and Chili Jus

Baked Tandoori Spiced Salmon, Cilantro Yogurt Relish

Asian Inspired Rice Noodles with Chicken, Tofu, and Shrimp, Sautéed Vegetables, Cilantro, Toasted Sesame Seeds, Soy Orange Chili Sauce (*Individually boxed*)

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

Mini Gourmet Cupcakes with Fresh Berries and Grapes

## Progressive Multi-Course Dinner

Selection of Artisanal Bread with Butter and House Spread

Pumpkin Vichyssoise, House Smoked Steelhead, Canadian Sturgeon Caviar, Thyme Chive Crème

Grilled Pear, Sweet Onion and Mache Salad, Roasted Peppers, Chèvre, Preserved Lemon Vinaigrette

Saffron and Fennel Poached Manitoulin Island Pickerel, Quinoa and Gruyère Risotto

10 Hour Braised Naturally Raised Beef Short Rib, Maple Shiraz Jus, Potato and Black Garlic Purée, Roasted Brussels Sprouts, Heirloom Carrots with House Cured Bacon

Caramelized Apple Tarts, Rosemary Ice Cream, Toasted Black Walnut Syrup

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