



boutique events & catering

Special Occasions Menu



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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
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HORS D'OEUVRES



Minimum 12 pieces/selection

Cold

Yellow Tomato and Cucumber Gazpacho, Tarragon and Avocado Crème Fraîche

Greek Salad Skewer with Tear Drop Tomatoes, Cucumber, Olive and Feta, Oregano Lemon Drizzle

Rice Paper "Spring" Roll with Pea Shoots, Dried Cranberry, Candied Nuts, Chèvre Poppy Seed Dip

Fingerling Potatoes Chip "Crostini", Roasted Heirloom Tomatoes, Feta and Eggplant

Roast Squash and Beet Pave with Chèvre, Toasted Hazelnut, Balsamic Drizzle

Waldorf Salad with Phyllo Pastry, Smoked Chicken, Apple, Walnut, Tarragon Oil drizzle

Tandoori Chicken and Cilantro Curry Crepe, Spiced Mango Chutney

House Made Duck Prosciutto, Oven Dried Cantaloupe Chutney, Spelt Crisp

Duck Confit and Exotic Mushrooms on Endive with Ginger Cherry Syrup

Pulled BBQ Chicken, Plantain Chip, Orange Mango Relish

Black Tiger Shrimp Cocktail, Smoky Tomato and Horseradish Gazpacho

Cinnamon Stick Smoked Scallop with Maple Ginger Glaze

Wild B.C. Spot Prawns, Habanero Persimmon Glaze

House Cured Maple and Chipotle Hot Smoked Salmon, Quinoa Pancake and Citrus Mango Relish

Maple Candied Salmon, Beet Chips and Sea Bean Tartar Sauce

House Cured Arctic Char Gravlox, Quebec Caviar, Amaranth Blini, Chive Crème Fraîche

King Crab and Avocado Salad, Rice Cake, Citrus Relish

Alberta Bison Tartare, Poached Quail Egg, Grainy Mustard, Thyme, Corn Bread Crisp

Beef Carpaccio, Pickled Daikon Chip, Lemongrass, Chili-Lime Drizzle

Thyme Smoked Bison Flank Steak, Wheat Berry Pancake, Roasted Apple Chutney

Rare Bison Tenderloin, Sour "Ranier" Cherry Relish, Quinoa Cake

Topowe "Sushi Roll" with Grilled Naturally Raised Beef Skirt Steak, Cucumber, Avocado, Yam, Wasabi and Soy Sauce

Grilled Challah Sandwich with Whipped Foie Gras, Port and Honey Braised Plums

Warm

Handcrafted Yellow Tomato Tortellini, Smoky Tomato Sauce

Pumpkin and Chickpea Roti, Cranberry Habanera Chutney

Onion and Sun Dried Tomato Tart, Caper Relish

Grilled Artichoke and Thunder Oak Pissaladière Caramelized Onions, Roasted Peppers, Lemon Zest

Exotic Mushroom Flans, Toasted Quinoa and Hemp Seed Crust, Scallion Chutney

Turkey Dinner Croquettes with Roast Turkey, Egg Bread Stuffing and Glazed Vegetables,

Turkey Gravy Dip, Cranberry Relish

Duck Confit and B.C. Mushroom Tortellini, Black Truffle Beurre Noir

Jerk Chicken Skewer, Pineapple, Red Onion, Coconut Cashew Cream

Brioche Crostini with Grilled Chicken, Swiss, Honey Mustard, Shaved Celeriac

Fried Cornmeal Dusted Chicken Lollipops Stuffed with Feta, Herbs, Roasted Garlic and Lemon Dip

Mini Canadian Beef Sliders with 3 Year Old Cheddar, House Cured Back Bacon

Stuffed Yorkshire Pudding, Roast Horseradish Honey Glazed "AAA" Beef Tenderloin, 3 Pepper Jus

Alberta Bison Sliders, Double Cream Brie, Shallot-Molasses Jam, Mini Brioche Bun

Grilled Grass Fed Organic Beef Sandwiches, Caramelized Shallot, Gratinée of Blue Benedictin Cheese, Mini Baguette

Nova Scotia Lobster Bisque, Sweet Pepper, Chili and Coconut

Black Tiger Shrimp Wonton, Sour Cherry and Lime Chutney

Crab and Artichoke Tarts, Orange Tarragon Cream

Lobster and Preserved Lemon Fritter, Roasted Garlic and Tarragon Rouille

Coconut Lime Shrimp, with Sweet Soy, Birds Eye Chili and Pineapple Sauce

Pulled Chicken and Shrimp Paella, Saffron Crème Fraîche

ONE-OF-A-KIND FOOD STATIONS



Add a fun and interactive element to any event with one or more of our mouthwatering, themed food stations or make them the star of your party!

Minimum 30 guests/menu, unless otherwise stated

Franco's Trattoria

The Italian trattoria experience.

Your choice of 2 of the following:

Classic Lasagna with Mozzarella, Parmesan and Meat Sauce; Penne with Spicy Italian Sausage, Tomato Sauce, Rapini and Roasted Garlic; Spaghetti with Naturally Raised Beef Meatballs in San Marzano Tomato Sauce; Fettuccine Alfredo with Fresh Parmigiana

With our Classic Topowe Caesar Salad with House Cured Bacon and Garlic Croutons, Garlic Butter Toast Points

The Classic Quebecoise Poutine Station

French fries, squeaky cheese curds and savoury gravy.

Hand Cut Russet Potato Fries, Classic Quebec Cheese Kurds, Traditional Country Gravy

Taco Bar Extraordinaire

Soft or Hard Shell Mini Tacos, Assortment of Premium naturally raised Meats including Slow Braised Chicken, Barbacoa Beef and Pulled Pork Shoulder

Selection of Taco Toppings including Roasted Corn and Cilantro Salsa, Pico de Gallo, Sour Cream, Salsa Verde, House Made Chipotle Hot Sauce, Guacamole, Shaved Lettuce, Tomatoes, Red Onions, Green Olives, Green Onions, Cilantro, House Smoked Bacon Bits, Shredded Monterey Jack Cheese

Mac'n'Cheese Party

Need we say more?

A variety of Mac'n'Cheese from traditional to over the top options:

Elbow Macaroni and Classic Orange Cheddar Sauce; Penne with House Cured Bacon, Oven Dried Tomato, and Gouda-Parmigian Cheese Sauce; Fusilli with Pulled Beef, Roasted Pepper Puree, and Mozzarella-Provolone Cheese Sauce

The Topowe Nachoutine Bar

Imagine if poutine and nachos became best friends.

Hand Cut Traditional Yukon Gold and Sweet Potato Fries, Classic Quebec Cheese Curds, Beef Bacon Gravy,

Artisan Cheddar Cheese Nacho Sauce

Accompaniments including Beef Bacon Bits, Spicy Beef Sausage, Pulled Antibiotic-Free Turkey, Tomatoes, Jalapenos, Olives, Lettuce, Scallions, House Made Salsa and Sour Cream

The Slider Grill

Antibiotic Free Beef Sliders and Vegetarian Quinoa Chickpea Burgers with Mini Brioche Buns

Served with Chipotle Aioli, Guacamole, House Cured Bacon, Shaved Red Onions, Arugula, Sliced Tomatoes,

Smoky Ketchup, Selection of Mustards, Pickles, Cheddar Cheese, Chèvre, House Made Relish, Sautéed

Mushrooms and Caramelized Onions

Topowe boutique Traditional Sunday Dinner

Slow Roasted Naturally Raised Beef Sirloin with Rosemary, Thyme, Cracked Pepper and Garlic

Served with sides of Roasted Garlic Buttermilk Yukon Gold Potato Mash, House Made Yorkshire Puddings,

Horseradish Sauce, Red Wine Pan Jus, Glazed Carrots and Green Beans

Thai Inspired Noodle Bar

Option of Hoisin Glazed Naturally Raised Pork Tenderloin, Sautéed Chili Lemongrass Chicken, Grilled Soy Ginger-Lime Salmon and Teriyaki Marinated Deep Fried Tofu

Served with Rice Noodles, Stir Fried Asian Greens, Ground Cashews, Scallions, Bean Sprouts, Cilantro, Mint, Lime Wedges, Sriracha, Sweet Soya and Tamarind Drizzle

The Topowe Fish Market

Flash Smoked and Baked Maple Salmon Filet, Apple Cider, Soy and Ginger Poached B.C. Halibut and Grilled Cornmeal Crusted Yellow Perch Filets

Served with Chunky Oven Baked Heirloom Potato Fries with House Made Tartar Sauce, Sweet Bourbon Ketchup and Lemon Wedges

The Fire Pit

The perfect mini BBQ feast, for any time of the year.

Slow Roasted and Smoked Brown Sugar Brined Naturally Raised Beef Brisket

Served with Roasted Sweet Yams with Lemon and Thyme, Shaved Vegetable Coleslaw with Lemon Tarragon Aioli, Selection of Spicy Molasses BBQ Sauce, Bordelaise and Creamy Horseradish

Topowe Goes to Sea

A seaside raw bar abundant with fresh seafood innovations.

Freshly Shucked Oysters with All the Fixings, Poached Black Tiger Shrimp Cocktail with Smoked Tomato and Horseradish Cocktail Sauce, Grilled Calamari with Preserved Lemon and Red Pepper Tapenade, Scallop Ceviche with Grapefruit and Cilantro, Snow Crab Pakoras with Chili and Ginger Dip

Topowe's Ultimate Farm to Fork Experience: Naturally Raised, Antibiotic Free Meat Carving Station

Our ultimate carving station straight from our farmers to your table.

Roast Naturally Raised Beef Tenderloin, Slow Roasted Naturally Raised Pork Tenderloin Stuffed with Leeks,

House Cured Bacon and Mushrooms, 12 Hour Braised Naturally Raised Bison Chuck Roast

Served with Twice Baked Potatoes with Buttermilk Mash, Beef Bacon Bits, Artisan Cheddar, Sour Cream, and

Chives; Grilled Asparagus and Baby Carrots with Tarragon Butter; Assorted Sauces and Condiments

including Shallot Bordelaise, Horseradish Sauce, Spicy Molasses Barbecue Sauce, Ancho Chili Aioli, Nine

Herb Chimichurri, Oven Dried Tomato Shallot Relish

Middle Eastern Getaway

Flat Bread Sandwiches with House Made Cumin Coriander Chickpea Falafels and Antibiotic Free Chicken

Shwarma, Grilled Pitas

Served with Tahini Sauce, Chili Sauce, Garlic Aioli, Pickled Beets and Turnips, Shaved Lettuce, Chopped

Tomatoes, Red Onions and Organic Quinoa, Kale Tabbouleh Salad with Lemon, Garlic and Parsley

Field to Fork Vegetarian Feast

For the veggie lovers amongst us!

Quinoa Lentil Fritters, Mushroom-Roasted Shallot Flans, Grilled Vegetable and Tempeh Kebobs; Organic Brown Rice Pilaf with Tomato, Corn and Green Beans; Heirloom Potato, Kale and Caramelized Onion Salad, and Apple Cider Thyme Vinaigrette

Served with an Assortment of House Made Condiments including Salsa Verde, Shallot-Roasted Tomato Relish, Spicy Molasses Barbecue Sauce

Decadent Dessert Pancakes

Sweet and fluffy mini pancakes made to order, finished with your choice of decadent toppings.

Organic Dark Chocolate Chip and Buttermilk Pancakes or Banana, Cinnamon and Toffee Pancakes

Served with a Selection of Dark Chocolate Sauce, Vanilla Butterscotch, Berry Compote, Candied House

Made Maple Bacon, Fresh Fruit, Apple Cinnamon Compote, Chantilly Cream, Toffee Crumble, Chocolate

Chips

Cryogenic Ice Cream Station

Ice cream with flair! Prepared right in front of your guests with the magic of liquid nitrogen.

"Instant" Frozen Tahitian Vanilla Ice Cream Bar with Chocolate Sprinkles, Mini Bananas, Strawberry Sauce,

Whipped Cream, Brownies and Selection of Cookies

FOR THOSE SPECIAL DAYS



Cocktail, Interactive, Tapas and Wedding Menus

Minimum of 25 guests/menu

Light Cocktail Party

Roast Squash and Beet Pave with Chèvre, Toasted Hazelnuts and Balsamic Drizzle

Duck Confit and B.C. Mushroom Tortellini with Black Truffle Beurre Noir

Jerk Chicken Skewer with Pineapple, Red Onion and Coconut Cashew Cream

Grilled Grass Fed Organic Beef Bavette Sandwiches on Mini Baguettes with Caramelized Shallots and Gratinée Blue Benedictin Cheese

Crab and Artichoke Tarts with Orange Tarragon Cream

Lobster and Preserved Lemon Fritters, Roasted Garlic and Tarragon Rouille

Deluxe Cocktail Party

Instead of a traditional plated dinner, why not opt for this delicious and filling menu of bite sized hors d'oeuvres and platters perfect for mingling.

Hors d'Oeuvres

Handcrafted Yellow Tomato Tortellini with Smoky Tomato Sauce

Two Bite Pumpkin and Chickpea Roti with Cranberry Habanero Chutney

Onion and Sun Dried Tomato Tart with Caper Relish

Nova Scotia Lobster Bisque with Sweet Pepper, Chili and Coconut

Wild B.C. Spot Prawns with Habanero Persimmon Glaze

Bison Tenderloin with Sour "Ranier" Cherry Relish on a Quinoa Cake

The Topowe "Sushi Roll" with Grilled Naturally Raised Beef Skirt Steak, Cucumber, Avocado, Yam, Wasabi and Soy Sauce

Grilled Challah Sandwich with Whipped Foie Gras with Port and Honey Braised Plums

Tandoori Chicken Cilantro Curry Crêpe and Spiced Mango Chutney

Stationary Items

Imported and Regional Artisan Cheese with Grapes, Toasted Nuts, Dried Fruits, Biscuits, Breads and Crisps

Vertical Crudité with Haricot Vert, Broccoli, Baby Carrots, Grape Tomatoes, Cucumbers, Sweet Peppers and Assorted Dips

Grilled Flat Breads (Sumac, Cracked Pepper or Poppy Seed) with Assorted Dips and Spreads

Passed Sweet Hors D'oeuvres

Cappuccino Pot au Crème and Pistachio Biscuit

White Chocolate Butter Tart

Handmade Raspberry Stuffed Donut Bites and Chocolate Dip

Mix & Mingle Menu #1: Hors D'Oeuvres, Food Stations and Sweet Table

Passed Hors D'oeuvres

Fingerling Potato Chip with Roasted Heirloom Tomato, Feta and Eggplant

Tandoori Chicken in a Cilantro Curry Crêpe with Spiced Mango Chutney

Snow Crab and Artichoke Tarts with Orange Tarragon Cream

House Made Duck Prosciutto with Oven Dried Cantaloupe Chutney on Spelt Crisp

Horseradish and Honey Crusted "AAA" Naturally Raised Beef Tenderloin, Yorkshire Pudding and Three Pepper Jus

Food Stations

Grilled Naturally Raised Beef Rib Eye Carving Station with Shallot Bordelaise, Artisan Cheddar, Spiced Sausage and Twice Baked Potato

Grilled Icy Water Arctic Char Station with Shaved Summer Market Vegetable Salad and Mustard Maple Drizzle

Organic Chicken Ballontine Carving Station with Oven Dried Local Tomato and Sweet Onion, Quinoa and Summer Mushroom Pilaf, Truffle Cream Demi

Sweets Table

A Sumptuous Display of House Dade Seasonal Pies, Cakes, Tarts, Squares, Barks and Brittles with Fruits and Berries

Summer Fruit Kebobs with House Made Maple Crème Dip

Mix & Mingle Menu #2:

Hors D'Oeuvres, Food Stations, Cryogenic Ice Cream Bar

Passed Hors D'oeuvres

Grilled Artichoke and Thunder Oak Cheese Pissaladière with Caramelized Onions, Roasted Peppers and Lemon Zest

Grilled Chicken and Swiss Cheese Canapé on Brioche Crisp with Honey Mustard and Shaved Celeriac

Canadian Burger Slider with Naturally Raised Beef, 3 Yr Old Cheddar and Back Bacon

Exotic Mushroom Flans with Toasted Quinoa and Hemp Seed Crust and Scallion Chutney

Food Stations (see pg. 5 for complete food station descriptions)

Ultimate Topowe Farm to Fork Experience

The Topowe Nachoutine Bar

The Topowe Fish Market

Cryogenic Ice Cream Bar

Passed Tapas Menu:

Hors D'Oeuvres and Small Plates

Great for an event where socializing is the priority.

Passed Hors D'oeuvres

Avocado and King Crab Salad on Rice Cakes with Citrus Relish

Duck Confit and B.C. Mushroom Tortellini with Black Truffle Beurre Noir

Feta Stuffed Fried Cornmeal Dusted Chicken Lollipops and Roasted Garlic Lemon Dip

The Topowe "Pig in a Blanket" with House Cured Sausage, Tankhouse Ale Mustard, Buttery Puff Pastry

Tapas Style Plates

Niagara Grape Rubbed Organic Chicken Supreme, Red and White Quinoa Salad, Pickled Radish Slaw and Grilled Corn Relish

Antibiotic Free Beef Tenderloin with Roast Shallot Bordelaise, Sweet Yam and Celeriac Purée, Roasted Garlic Wilted Chard and Kale

Spinach Gnocchi with Roasted Squash, Roasted Tomato, Scallion, Smoked Gouda Cream

Farm to Fork Wedding Menu:

Reception, Sit-down Dinner, Sweets Table and Late-Night Snack

Reception Menu

Passed Hors D'oeuvres

Handcrafted Yellow Tomato Tortellini with Smoky Tomato Sauce

Duck Confit and Exotic Mushrooms on Endive and Ginger Cherry Syrup

Quebec Caviar and House Cured Arctic Char Gravlax on Amaranth Blini with Chive Crème Fraîche

Alberta Bison Tartare with Grainy Mustard, Thyme, Quail Egg on Corn Bread Crisp

Horseradish and Honey Crusted "AAA" Naturally Raised Beef Tenderloin, Yorkshire Pudding and Three Pepper Jus

Grazing Stations

Individual Vertical Crudités Cups with Haricot Vert, Broccolini, Carrots, Celery, Cucumbers, Sweet

Peppers and Duo of Dips

Trio of Grilled Flat Breads (Sumac, Cracked Pepper or Poppy Seed) with Roasted Artichoke and Chèvre Purée, Black Olive Hummus and Sweet Pepper Basil Tapenade

Sit Down Three Course Dinner Menu

Grilled Asparagus and Heirloom Tomato Salad with Mache Lettuce, Arugula, Chèvre, Toasted Pumpkin Seeds and Maple Apple Cider Vinaigrette

Roast Leek Apple and Potato Soup with Truffle Crème Fraîche, Pickled Baby Leeks, Lemon Balm Oil

Grilled Grass Fed Organic Beef Tenderloin with Dried Cherry and Rosemary Crust, Sun Choke Purée, Oven Dried Tomato and Rapini

Ultimate Sweets Table

Our All-Inclusive Sweets Table Including Tartlets, Cookies, Bars and Sweet Squares with Hand Made Chocolate Barks and Brittle garnished with Fresh Berries, Dried Fruits, Nuts and Grapes

Late Night Food Stations

(see pg. 5 for complete food station descriptions)

Topowe Goes to Sea

Mac'n'Cheese Party