



boutique events & catering

Barbeque 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

Some menus will require servers, cooks and rentals at additional charges.
Prices listed are exclusive of HST. Prices and menus are subject to change and items may vary due to seasonal availability.

HOT OFF THE GRILL



Classic Barbecue

Great Summer Salads with a Delicious BBQ.

Artisan Breads,
White Bean and Shallot Hummus, Sweet Pepper Tapenade

Grilled Corn on the Cob,
whipped Butter, house blend spices, Sea Salt

Roast Red Beets and local Chevre Salad,
tossed young Arugula, Niagara Empire Apple Cider Vinaigrette

"Not Your Usual" Caesar Salad,
Individual Crouton rings, Baby Red Romaine,
house cured Tamshire Bacon, Parmigiano Reggiano

Warm Heirloom Potato Salad,
Roast Corn, caramelized Onions,
Tarragon Mustard dressing

Barbecue Pork Ribs
Glazed with our special Smoky Barbecue Sauce

BBQ Naturally Raised Beef Striploin,
Fresh Horseradish, Bordelase Sauce, Smoked Tomato Chutney

\$45 / guest

The Ultimate Barbeque Feast

Tastes to start and the Ultimate spread of Exceptional Items Off the Grill.

Artisan Breads,
Roast Summer Vegetable Tapenade, Black Bean Hummus

House baked artisan "Red and White" Biscuits and Cornbread,
Oven dried Tomato spread and Apple Leek Butter

Grilled Red and White Vegetable Salad,
Tomatoes, Parsnips, Beets, Celeriac, Turnip, Sweet Peppers, Leeks
over white spear Endive and Red Oak leaf
Tomato and summer Savoury Vinaigrette

Farmers market Tomatoes,
Canadian Buffalo Mozzarella Salad,
home grown Basil, Organic E.V. Soybean Oil drizzle

Twice Grilled Potatoes,
Fluffed Potatoes, Duck Confit,
6 yr old Mapledale Cheddar,
Local herbs,

The Prairie Grill

Topowe Interactive Food Station

Spit roast Whole Pig, Barbecue Beef Brisket,
butterflied whole boneless heirloom Chicken
and grilled Rainbow Trout

served with Fresh Horseradish, Shallot Bordelaise, Smoked Tomato Chutney,
spiced crab apple relish,
house made BBQ sauce, Grainy Mustard, roast Apple sauce

\$53 / guest

The Casual Backyard Dinner

Summer Dinner - Simple and Delicious

Grilled herb dusted Flat Breads,
Red Bean and Chipotle Hummus

Mache Lettuce Salad,
Grape Tomatoes, Baby Bocconcini, Grilled Red Onion

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

Three Cheese Ravioli,
Spiced charred Tomato Cream, Roast Peppers, Ruby Chard,
Parmigiano Reggiano

Roast Mini Potatoes, Herbs and Butter

Grilled Prime Rib,
Maple Bourbon BBQ Sauce

Barbecue Chicken Breasts,
Sweet and Tangy Molasses Glaze

\$41 / guest

The Exclusive Barbeque Experience

Salads, Grilled Meat Display and Seafood Station Menu

Artisan Breads and Buns with whipped Butter

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

Yellow Tomato and Arugula Salad, "Blue Benedictine" Cheese, Sunflower Seed,

Niagara Vineyards Maple Vidal Vinaigrette

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

Straight from the Grill

A selection of Boneless Cornish Hen, naturally raised Beef Strip loin, Heritage Pork Tenderloin and locally raised Lamb Chops
Served with an assortment of condiments and sauces

Canadian Seafood and Smoked Fish Display

with house smoked Pacific Salmon, Maple brined Rainbow Trout, Atlantic Lobster Cakes, Shucked Canadian Oysters with all the fixings and a cracked Pepper Champagne Mignonette, Mini B.C. Spot Prawn cocktails and Scallop Ceviche on tasting spoons

\$61 / guest