

MENU

2025

PASSED SNACKS

“FISH AND CHIPS”

pommes soufflé • kampachi sashimi • tartar
emulsion • lemon caviar • nori dust



Provisions

HARVEST

GREY OWL & ASH

apple butter • maple yogurt • poppy seed lavash • vegetable ash • tarragon

POTATO BEIGNETS

aged cheddar mousse • black garlic ketchup • chive blossom

*add caviar \$10

CAULIFLOWER TARTELETTE

cauliflower & hazelnut tartare • black currant • caperberry • parsley • brown butter crumb

PIZZA ARANCINI

mozzarella • sun-dried tomato • nut-free basil pesto • basil

PARMESAN CRAQUELIN

ricotta • black olive • fine herbs • tomato dust

RED BEET AND YOGURT

Beet chip • beet tartare • goat yogurt & maple foam • dill



DAIRY FREE



GLUTEN FREE



VEGAN



CONTAINS NUTS

HEARTH

STEAK FRITES 🌾

beef fat potato pavé • seared steak • béarnaise sauce • parmesan • smoked sea salt

BUTTERMILK FRIED CHICKEN

buttermilk waffle • maple gastrique • smoked butter • kewpie mayo • cabbage • chive

SMASHED BURGER

crispy beef patty • American cheese • iceberg • pickle • onion • burger sauce • milk bun

PASTRAMI BITE 🥛

pumpernickel • mustard seed • red cabbage emulsion • pickled red onion

SMOKED DUCK

PROSCIUTTO 🌾

chickpea panisse • orange & ginger gel • pickled cucumber • lemon balm

WAGYU BEEF

TARTARE 🌾🥛

beef tendon chip • smoked bone marrow emulsion • black truffle • cured umeboshi egg yolk

CATCH

TUNA TACO + \$4

crispy nori tuile • miso tuna
tartare • cucumber • yuzu • shiso

ONTARIO SMOKED TROUT

Montreal spice • whole grain crisp
• red onion emulsion • dill

ULTIMATE FISH SANDO

crispy local whitefish • tartar
sauce • iceberg lettuce • aged
cheddar • milk bun

“FISH AND CHIPS”

pommes soufflé • kampachi sashimi •
tartar emulsion • lemon caviar •
nori dust

EDIBLE OYSTER + \$4

daikon & cucumber • kaffir lime oil
• grapefruit • oyster emulsion •
cilantro

LOBSTER TOASTIE + \$5

brown butter brioche • citrus-
dressed lobster • celery • shallot
• fine herbs



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VEGAN



CONTAINS NUTS

PLANT

MISO EGGPLANT

taro chip • eggplant-miso emulsion •
pickled shallot • red-veined sorrel

WATERMELON

SASHIMI

nori chip • compressed watermelon •
avocado • fermented chili • cucumber •
cilantro

TOMATO & TAMARIND

TARTELETTE

fermented chili • coconut cream •
tamarind caramel • confit tomato

MUSHROOM

TARTARE

olive oil potato cake • mushroom
tartare • horseradish cashew cream •
black garlic ketchup • chive

AVOCADO TOAST

sourdough chip • avocado • tomato •
radish • cucumber • cilantro

FALAFEL DOUGHNUT

toum emulsion • avocado purée • tomato
concassé • red pearl onion • Tokyo
turnip • curly parsley

SWEET

COCONUT-MANGO VERRINE

coconut cream • mango gelée • lime
zest • toasted rice crumble

SNOWY MARSHMALLOWS

vanilla • coconut • passionfruit •
lime

CHOCOLATE & CHERRY SPHERE

dark chocolate mousse • cherry compote

CHOCOLATE BROWNIE

dark chocolate • coconut • fleur de
sel

PAVLOVA

passion fruit curd • basil strawberry
• vanilla meringue • mint

LEMON POPPY SLICE

Lemon poppy seed mini loaf • poppy
seed buttercream • lemon curd

HONEY BUTTER TOAST

Japanese milk bread • buckwheat honey
crust • vanilla chantilly



Provisions



DAIRY FREE



GLUTEN FREE



VEGAN



CONTAINS NUTS

PACKAGE FAQ

DO YOU OFFER HALAL OR RELIGIOUS DIETARY OPTIONS?

Yes, we can source halal meats and adjust menus to suit religious dietary needs.

HOW LONG IS APPETIZER SERVICE?

Appetizer service typically lasts 1-2 hours, adjusted based on your guest count & event timeline.

DO YOUR MENUS CHANGE?

Yes, we refresh our menus annually to reflect new flavors, techniques, and culinary trends.

HOW DO I BOOK?

A 25% non refundable deposit and signed contract are required to confirm your booking. Final guest count is due 10 days before event, with the remaining 75% balance payable one week prior. Additional charges may apply for extending staffing.

WHAT IS THE COORDINATION FEE?

We charge a 5% coordination fee on the subtotal of food, beverages, and labor, covering event administration tasks.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept cheques, credit cards (3% processing fee applies), e-transfers, and wire transfers. A deposit is required at booking, with the balance due 7 days before the event.

DO YOU OFFER VEGAN OPTIONS?

Yes, we include complimentary vegan options with all our food services to ensure that vegan guests are well accommodated at your event.

DO YOU HAVE ORDER MINIMUMS?

Yes, the minimum is \$1,000 for drop-off orders and \$3,000 for onsite catering.

ARE RENTALS INCLUDED IN THIS PACKAGE?

No, rental costs are separate from food and labor charges and may vary depending on your event. Clients will pay rental costs directly to the vendor.

WHAT ARE THE ADDITIONAL COSTS ON THE MENU ITEMS?

Additional charges reflect premium ingredients or labor-intensive preparation. These costs are added per item, on top of the package base price.

DOES THIS PACKAGE INCLUDE STAFF AND LABOUR?

No, staff costs are additional to the food cost. Most events require a chef, cooks, a catering manager, a lead server, and servers.

SOFT BAR PACKAGE

Our soft bar package includes sodas, juices, and basic garnishes like Coke, Diet Coke, Sprite, ginger ale, soda and tonic water, orange and cranberry juice, fresh lemons, and limes. Specialty items such as Caesar mix, mojitos, sparkling/still water, and premium garnishes are available at an additional cost. Ice is billed separately per person.

ON CONSUMPTION PACKAGE

This option requires a two-drink minimum per guest. Overages are billed post event; no refund are issued.

WHAT IS A LANDMARK FEE?

Some venues charge a landmark fee (a percentage on your catering total). We include this fee in your invoice and pass it directly to the venue.

CONTACT US:

For questions, orders, or custom requests, please reach out to our team:

- Phone: 647-490-4699
- Email: events@provisionsto.com
- Website: www.provisionsfoodagency.com

