DROP-OFF

2025

BREAKFAST - LUNCH







Our decorative self-serve boards are a visually stunning complement, perfect for enhancing any experience.



ORCHARD \$8 V

local stone fruit • tropical citrus & berries • market melons • exotic selections • peak seasonal picks • elegant sliced presentation



HARVEST \$12

red beet hummus • charred baba ganoush • sunflower seed romesco • peak seasonal vegetables • lavash cracker • Brodflour bread



CULTURED \$12 @

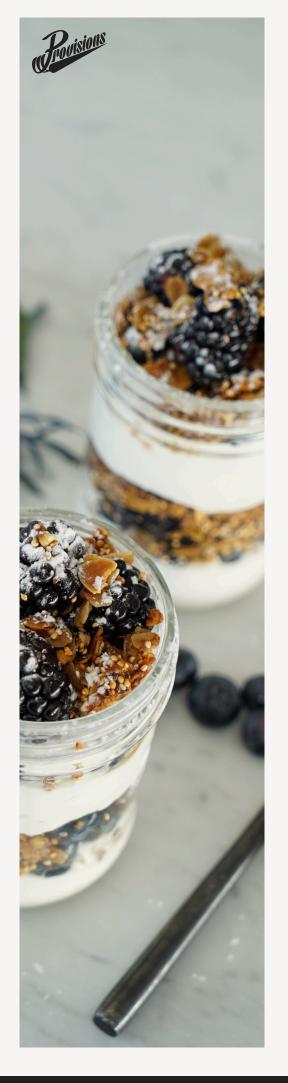
aged manchego • triple-cream brie • smoked cheddar • whipped ricotta • seasonal preserve • marinated olives • Brodflour bread



CURED \$12

truffle salami • prosciutto di Parma • coppa • spicy soppressata • pickled fennel • grainy mustard • toasted sourdough





GRAB AND GO BREAKFAST

Presented on reusable platters, individual packaging available upon request

Minimum order of 12 per item

MINI QUICHE \$7

asparagus tips • whipped ricotta • lemon zest

CHEWY COOKIES \$4.8

white chocolate confetti • brown butter chocolate chip • cinnamon oatmeal

VEGAN COOKIE \$5.5 **③ ● V**

quinoa • dark chocolate • nut butter • sea salt

SWEET POTATO BREAKFAST MUFFIN \$7 (3)

almond flour • roasted sweet potato •
cinnamon & maple • candied pumpkin seeds

POWER BARS \$3.5 இ ✓

steel-cut oats • nuts • dried fruit •
coconut • dark chocolate

PROBIOTIC YOGURT PARFAIT \$7

organic yogurt • fresh berries • ancient seed granola • maple & mint

OVERNIGHT CHIA POTS \$7 இ ✓

creamy coconut milk • seasonal fruit
compote • maple drizzle

BREAKFAST PLATTERS

Presented on reusable platters, individual packaging available upon request

Minimum order of 12 per item

PETIT PASTRIES \$8

mini croissant • pain au chocolate • raisin roll • 2 pieces per person Vegan or GF options +\$6 each

ADD BUTTER AND JAM \$1.5

whipped honey butter · seasonal jams

THE CONTINENTAL **BREAKFAST \$12**

mini butter croissant • raisin roll • banana muffin • fresh sourdough • soft butter • strawberry, apricot, or fig jam • seasonal fresh-cut fruit

HARVEST PLATTER \$12 ® V

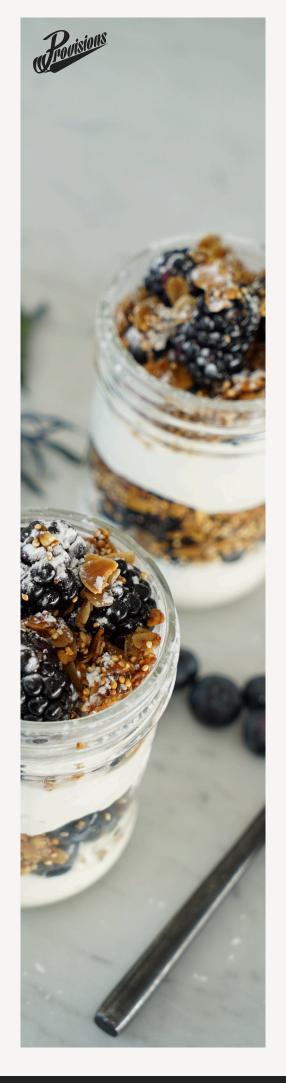
red beet hummus • charred baba ganoush • sunflower seed romesco dip • peak seasonal vegetables • lavash crackers • Brodflour bread

NEW YORK BRUNCH BOARD \$30

assorted Brodflour bagels • cream cheese shmear • smoked salmon • cucumber ribbons • radish • lemon • dill • pickled red onion • whipped butter • house-made jam







BREAKFAST STATIONS

Chef-operated breakfast stations with signature toppings and dietary labels. Served buffet-style. Labour fee's apply \$350

Minimum of 50 guests per station

EGGS YOUR WAY STATION \$18

Free-range scrambled eggs, soft poached eggs, or folded omelette

- Toppings: smoked bacon, sautéed mushrooms, roasted peppers, fresh spinach, aged cheddar, feta, salsa verde
- **Sides:** herb-roasted potatoes or crispy hash browns

PANCAKE & WAFFLE BAR \$16

Buttermilk pancakes & Belgian waffles

- Toppings: maple butter, bourbon caramel, mixed berry compote, toasted pecans, whipped ricotta, cinnamon sugar
- Optional Add-On: Chicken & Waffles +\$5/guest

PROVISIONS BENEDICT STATION \$20

soft poached eggs • toasted sourdough
muffin • lemon dill hollandaise

- Choice of: crisp smoked bacon, potato rosti, smoked salmon (+\$3 per guest)
- **Sides:** herb-roasted potatoes or crispy hash browns

HOTSANDWICHES

Presented on reusable platters, individual packaging available upon request

Minimum order of 12 per item Gluten-Free Buns Additional \$3.50 pp

PROVISIONS' BREAKFAST SANDO \$12

thick-cut bacon • farm egg • sharp cheddar • dill pickle mayo • smoky ketchup • potato bun

Vegetarian option available upon request: charred portobello & zucchini stack

VEGAN BREAKFAST SANDO \$13 V

vegan egg • wilted spinach • grilled seasonal vegetables • spicy vegan aioli

MAPLE GLAZED **BREAKFAST BISCUIT \$10**

maple-glazed buttermilk biscuit • fried egg • crispy prosciutto • sharp cheddar • spiced tomato jam

FUEL WRAP \$12.5 (§)

scrambled egg • smoky chorizo • charred corn & black bean salsa • pepper jack cheese • avocado crema • corn tortilla Vegetarian option available upon request: : roasted sweet potato & black bean

KIMCHI & EGG BREAKFAST BUN \$10

soft egg • spicy kimchi slaw • miso mayo • sesame seed bun







HOT BREAKFAST BOWLS

32oz disposable bowls, Individually packaged and labeled Vegan and gluten-free substitutions available upon request **Minimum order of 12 per type**

MISO BREAKFAST BOWL \$16 ✓

miso-marinated mushrooms • jasmine rice •
wilted greens • sesame chili crunch •
vegan egg

SMOKED BACON & CORN FRITTER \$18 ®

crispy sweet corn fritter • maple-glazed bacon • poached egg • lemon aioli • pickled jalapeño

CHORIZO & SWEET POTATO HASH \$20

spiced chorizo • roasted sweet potatoes •
caramelized onions • chipotle crema •
sunny-side egg

PULLED PORK & BLACK BEAN \$22 ®

slow-braised pulled pork • black beans •
roasted peppers • tomatillo salsa •
scrambled egg

BEEF BRISKET & CHEDDAR GRITS \$22

slow-cooked beef brisket • creamy cheddar
grits • poached egg • scallion • hot sauce
drizzle

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LUNCH MENU





MID DAY SNACKS

Room temperature, pre-packaged or platter-style snacks Minimum 24 pieces per item

SAVOURY SNACKS

SEASONAL FRESH FRUIT CUPS \$6 ¥ இ

fresh-cut seasonal fruit skewers

VEGGIE & HUMMUS SNACK PACKS \$7 **₩**

lemon herb hummus • cucumber • carrot • red pepper

HERB & OLIVE TAPENADE CROSTINI \$5 ®

olive tapenade • fresh herbs • crostini

NUT & SEED CLUSTERS \$4 @ (♣)

almonds • sunflower seeds • maple syrup

CHARCUTERIE CUPS \$8

cured meats • pickles • marinated olives • cheese cubes

TRUFFLE POTATO CHIPS \$5

V(**§**)

house-made chips • truffle sea salt • olive oil

SWEET SNACKS

DARK CHOCOLATE ENERGY

BITES \$4 **V ③ ◎**

dark chocolate • almond butter • coconut

LEMON THYME SHORTBREAD \$3

lemon zest • thyme • butter

FRESHLY BAKED MINI COOKIES \$4 @

oatmeal raisin • chocolate chip • white chocolate macadamia

MINI BANANA LOAVES \$5

banana • cinnamon • raw sugar



COLDSANDWICHES

Presented on reusable platters, individual packaging available upon request. Minimum order of 12 per item Gluten-Free Buns Additional \$3.50 pp

SWEET & SMOKEY **BEEF \$16.5**

coffee-rubbed roast beef • bourbon-mustard spread • smoked gouda • crispy fried onions • kale & cabbage slaw • baguette

FIG & ROSEMARY TURKEY \$16

herb-roasted turkey breast • fig jam • thyme goat cheese spread • arugula • pickled shallots • multigrain bread

LEMON THYME CHICKEN \$16 ®

citrus-brined chicken thigh • lemon thyme aioli • blistered cherry tomatoes • shaved fennel slaw • arugula • ciabatta

ZA'ATAR ROASTED **VEG \$15** ® **V**

roasted cauliflower & zucchini • garlic hummus • za'atar-spiced chickpeas • preserved lemon vegan aioli • pickled radish • multigrain sourdough

ITALIAN FOCACCIA **SANDWICH \$17**

genoa salami • mortadella • provolone • roasted red peppers • arugula • balsamic onions • oregano-garlic aioli • focaccia

MAKE IT A BOXED LUNCH!

Includes your sandwich selection, seasonal salad & housebaked cookie \$30 / guest





COLD POWER BOWLS

32oz disposable bowls, Individually packaged and labeled Minimum 12 per type

Add Protein: Grilled Chicken \$6.5 | Organic Salmon \$9 | Fried Tofu \$4.5

QUINOA AVOCADO BLISS \$16 @ V

tri-colour guinoa • creamy avocado • roasted corn & black bean salsa • charred cherry tomatoes • purple cabbage crunch • cilantro-lime dressing

MEDITERRANEAN CHICKPEA BOWL \$16 🛞

herbed chickpeas • cucumber • marinated kalamata olives • roasted bell peppers • cherry tomatoes • red onion slaw • crumbled feta • creamy hummus • lemon-dill tzatziki

COBB SALAD BOWL \$18 (\$)

grilled chicken • hard-boiled egg • avocado • cherry tomatoes • pickled red onion • cucumber • smoked bacon • crumbled blue cheese • buttermilk ranch dressing

AHITUNA POKE \$20

sov-marinated ahi tuna • sushi rice • edamame • cucumber • avocado • radish • seaweed salad • pickled ginger • crispy wonton strips • furikake • soy-honey sriracha glaze • wasabi-lime mayo



HOT LUNCH BOWLS

32oz disposable bowls, Individually packaged and labeled Vegan and gluten-free substitutions available upon request Minimum order of 12 per type

SOUTHERN TRI TIP STEAK \$26 (*)

grilled flat iron steak • smashed garlic potatoes • roasted peppers & onions • chimichurri • crispy shallots

HONEY LIME CHARRED CHICKEN \$24 ®

seared hot honey-glazed chicken thigh • smoked paprika sweet potato mash • charred green beans • pickled red onion

MAPLE-MISO GLAZED **SALMON \$26** (3)

sesame-ginger marinated salmon • jasmine rice • charred bok choy • shiitake mushrooms • scallion-citrus glaze

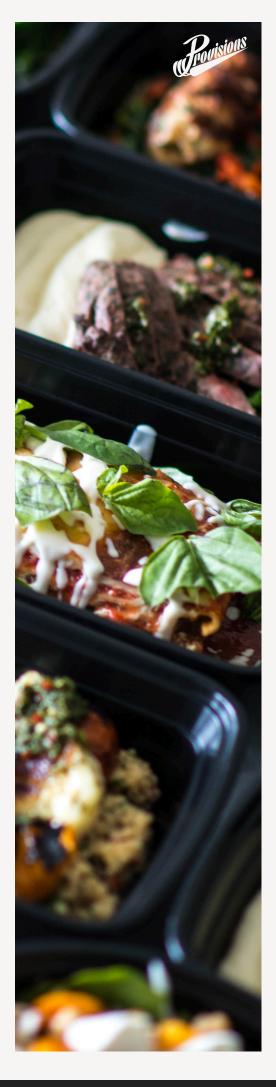
HOISIN GLAZED SHORT RIBS \$26 (b)

slow-braised short ribs • sticky coconut rice • grilled baby bok choy • chili-ginger glaze

• crispy garlic

SPICED CAULIFLOWER BOWL \$22 (*)

roasted cauliflower • turmeric-scented coconut curry • wild rice blend • charred zucchini • crispy chickpeas • mint & coriander chutney





MINI MASON JARS \$7.5/EA

CHOCOLATE POT DE ③ CRÈME

bittersweet chocolate • whipped cream • cocoa nib crumble

TIRAMISU

espresso-soaked ladyfingers • mascarpone mousse • dark chocolate shavings

BANOFFEE V(§)

banana caramel • oat biscuit crumble • whipped coconut cream • espresso syrup

LEMON CREAM PIE ③

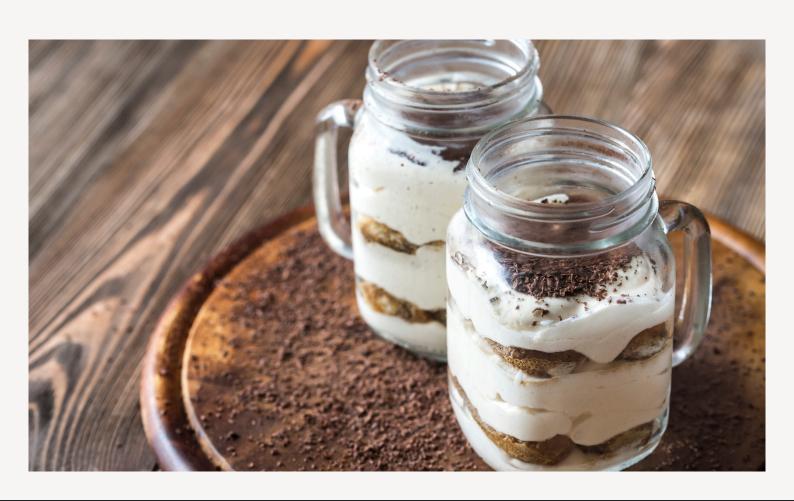
lemon curd • vanilla chantilly • oat biscuit crust • candied zest

STRAWBERRIES & CREAM SHORTCAKE

macerated berries • vanilla sponge • whipped mascarpone • pink peppercorn dust

MANGO STICKY RICE V®

coconut sticky rice • mango purée • toasted sesame • puffed rice



PETITSFOURS & MORE \$4.5/EA

Bite-sized sweets, crafted for one to two bites — perfect for styled dessert table displays.

LEMON CREAM TART

buttery shortcrust • lemon curd • torched Italian meringue • candied lemon peel

MILLIONAIRE SHORT BREAD

dark chocolate • sea salt • maple

CARROT CAKE

saffron buttercream • coconut • lime

FLOURLESS CHOCOLATE **BROWNIE**

rich dark chocolate • sea salt • espresso ganache

PAVLOVA

passion fruit • crème pâtissière • blueberry • strawberry • mint

S'MORES

vanilla marshmallow • graham cracker • chocolate

MATCHA ALMOND FINANCIER @

matcha almond cake • vanilla bean glaze • toasted sesame seeds

ORANGE ALMOND MINI LOAF @

candied orange peel • almond glaze • vanilla bean





COLD BEVERAGES

Individually packaged cans and bottles presented on platters or trays. Galvanized tubs and ice displays available upon request. Additional rental fees apply.

FLOW WATER \$5

alkaline spring water in eco-conscious packaging, assorted flavours (500ml)

EARTH WATER \$6

alkaline spring water in a recyclable aluminum bottle (473ml)

SAN PELLEGRINO \$4.5

Aranciata Rossa, Pompelmo Grapefruit, Aranciata cans (330ml)

TWO BEARS FLASH BREW COFFEE \$9

black coffee, hazelnut sea salt, mocha cans (207ml)

ASSORTED CANNED BEVERAGES \$3.5

cola, lemon-lime, ginger ale (355ml)

JUICE & **SMOOTHIES**

Featuring Juice Concepts, locally crafted premium juice and smoothie blends served in 236ml glass bottles with clear labels.

FRESH JUICE - \$8

Orange Juice: Bright and refreshing

Grapefruit Juice: Bold and tart

Tropical Fruit Punch: Cranberry, orange, pineapple, lime, mango juice & cane sugar

SMOOTHIES - \$10

Four Berry: Raspberry, blueberry,

cranberry, pomegranate juice

Mango Strawberry Orange: Fresh mango,

strawberry, orange juice

Mango Banana Spinach: Mango, banana,

fresh squeezed orange juice, and spinach

COLD PRESSED - \$8

Beet Apple Ginger: Cold-pressed beet,

apple, ginger root

Energy Boost: Apple, cucumber, pineapple,

ginger, spinach, spirulina

Refresh Mint: Pineapple, apple, lemon,

mint





COFFEE & TEA PACKAGES

Includes locally roasted Propeller Coffee and premium Pluck Tea, served in 10oz disposable cups, lids, stir sticks, raw sugar, cream, and plant-based milk options

STANDARD SERVICE 50 CUPS - \$250

Perfect for mid-size meetings and corporate drop-offs

LARGE SERVICE 100 CUPS - \$500

Designed for high-volume morning service or large groups

ALL DAY SERVICE **UP TO 150 CUPS - \$695**

Includes coffee & tea refresh (2x service) or continuous service setup with replenishment schedule

OPTIONAL ADD-ONS:

Flavoured Syrups - \$25 per package

vanilla, hazelnut, caramel

Hot Chocolate Service - \$75 (25 cups)

Iced Coffee Service - \$125 (25 cups)

(requires dispenser and ice - additional cost to be applied)

Coffee china, carafes, and additional equipment may be required for larger events. Rental costs apply.

DROP-OFF POLICIES



DELIVERY HOURS & FOOD MINIMUMS:

- Monday to Friday: 7:00 am 5:00 pm (Minimum \$1000 food spend)
- Saturday: 8:00 am 4:00 pm (Minimum \$1500 food spend)
- Sunday: 8:00 am 3:00 pm (Minimum \$2000 food spend)

DELIVERY CHARGES & FEES:

• DELIVERY FEES:

- ∘ Within Toronto: \$150.00++
- Greater Toronto Area (GTA): \$200.00++
- Extended Distances: \$200.00 + \$2.00 per km

• WEEKEND DELIVERIES:

- No additional weekend delivery charges
- Same-day pick up is not available
- Reusable platters will be collected the following Monday, unless alternative arrangements are made. Additional fees may apply.

• PICKUP FEES:

- Standard Pickup Fee: \$150.00
- Missed Pickup: Additional \$50.00, plus applicable standard pickup fee.

ORDER REQUIREMENTS & LEAD TIMES:

- Advance Notice: Minimum 48 hours required for all orders.
- Rush Orders: Subject to availability. Additional fees may apply and will be assessed on a case-by-case basis.
- Order Adjustments: Changes to guest count or menu selections must be submitted at least 48 hours in advance. Adjustments requests are not guaranteed and are subject to approval.

CANCELLATIONS:

- Notice Requirement: Cancellations must be submitted in writing at least 2 business days prior, before 12:00PM (noon).
- **Prepared Orders:** If any portion of the order has already been prepared at the time of cancellation, it will be delivered or donated and client will be charged in full for those items.
- Cancellation Fee: Initial 25% deposit is non-refundable. If cancelled after final payment (Due 10 days prior to event), any prepared items or confirmed services will be charged in full.

DIETARY REQUESTS & ALLERGIES:

- We accommodate most dietary modifications. Additional fees may apply.
- Vegan options are subject to higher costs if not otherwise stated in the menu.
- Important Note: Our kitchen is not allergen-free. While we take precautions, we cannot guarantee the absence of allergens in any menu item.

PACKAGING & PRESENTATION:

- Individual packaging is included in menu pricing.
- Reusable platters are provided by Provisions and are subject to rental and pickup fees.
- Labeling: General dietary labels are included. Custom labels (e.g., guest names) are available at an additional cost incur of \$0.50 per label.

ADDITIONAL CONSIDERATIONS:

- Large Corporate Orders: For full-day events, service staff may be required. Additional setup fee may apply depending on the scope of work.
- **Delivery Windows:** A standard 30-minute delivery window is provided to account for unforeseen delays.
- Inclement Weather: In the event of severe weather, we will communicate any potential delays and adjust delivery windows as needed.

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

