

**DROP-OFF**

2025

# BREAKFAST + LUNCH



*Provisions*



# GRAZING

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

## ORCHARD \$8

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

quinoa • dark chocolate • nut butter • sea  
salt

## SWEET POTATO

## BREAKFAST MUFFIN \$7

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

## POWER BARS \$3.5

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

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

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



*Provisions*



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# 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



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# HOT SANDWICHES

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

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



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# 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**  

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**  

house-made chips • truffle sea salt • olive oil

## SWEET SNACKS

**DARK CHOCOLATE ENERGY**

**BITES \$4**   

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

# COLD SANDWICHES

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

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 & house-baked cookie **\$30 / guest**



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# 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** 

tri-colour quinoa • 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

## AHI TUNA POKE \$20

soy-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

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

## HOISIN GLAZED SHORT

### RIBS \$26

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



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# MINI MASON JARS \$7.5/EA

## CHOCOLATE POT DE CRÈME

bittersweet chocolate • whipped cream  
• cocoa nib crumble

## TIRAMISU

espresso-soaked ladyfingers •  
mascarpone mousse • dark chocolate  
shavings

## BANOFFEE

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

## LEMON CREAM PIE

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

## STRAWBERRIES & CREAM SHORTCAKE

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

## MANGO STICKY RICE

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



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# 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



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# 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)



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# 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



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# 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

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## 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](mailto:events@provisionsto.com)
- Website: [www.provisionsfoodagency.com](http://www.provisionsfoodagency.com)

