



Provisions

About Us

Provisions Catering and Events has set out to provide a unique catering experience for every client. Driven by seasonal produce and local ingredients, Provisions' goal is to craft long-lasting memories one event at a time.

PROVISIONS





Lake Huron Burbot
ikejime aged Burbot poached in sterling butter,
smoked potato cloud, stuffed morel

Roasted Plum and Arugula
chili, grains and seeds granola



PASSED SNACKS

SEA

Dungeness Crab - gf, df endive, apple, ginger, citrus, potato hay

“Fish and Chips” - df, gf sea bream sashimi, pomme souffle, wasabi emulsion, nori, lime caviar

Organic Salmon Sashimi - df, gf rice cracker, avocado emulsion, chili, ginger, pickled cucumber, cilantro

Atlantic Lobster Roll + \$2 old bay potato chip, celery, creme fraiche, lemon preserve

Tuna Maguro Tartar - df, gf crispy nori, pine nut, masago arare, shiso

Digby Sea Scallop Crudo + \$2 - df fried green tomato, green apple and jalapeno, lime

LAND

Grilled Lamb Kabob aja panca, tzatziki, pickled red onions, mint, flat bread

Beef Tartare - gf crispy potato pave, parmesan, egg yolk umeboshi, chive

Smashed Burger iceberg lettuce, american cheese, pickle, onion, burger sauce

Fried Chicken sherry gastrique, smoked butter, coleslaw, belgian waffle

Birch Lacquered Duck - gf chickpea panisse, glazed cherry, lavender

Hoisin Pork Belly Bao pickled cucumber, pickled carrot, pickled jalapeno, cilantro, chili

GARDEN

"Pizza Boi" Arancini pesto, mozzarella, sundried tomato

Grey Owl Goats Cheese - vegetarian apple butter, tarragon, maple yogurt

Cheese Gougeres - vegetarian, n black truffle, wildflower honey, hazelnut

Miso Eggplant - vegan, gf taro chip, charred eggplant emulsion, citrus

Black Bean Arepas - vegan, gf sweet plantain, avocado, red cabbage, cilantro, chili

Potato Beignets - vegetarian whipped cream cheese, charred scallion, black garlic





FOOD STATIONS

RABBIT FOOD

Heirloom Tomato - **gf, vegan** avocado, espelette, cilantro, kaffir pumpkin seed, lemongrass vinaigrette

Kale Caesar sourdough croutons, parmigiano reggiano, crispy capers, candied bacon, lemon (optional)

Field of Greens - **gf, vegan** heirloom carrot, cucumber, radish, ancient grains, citrus vinaigrette

Beet and Orange - **gf, vegan, n** treviso, red onion, dill, fennel, pine nut and citrus vinaigrette

PASTIFICIO

Canestri + Cheese - **vegetarian** sharp cheddar, gruyere, pickled jalapeno, sourdough breadcrumb

Classic Ravioli - **vegetarian** ricotta and spinach filling, cultured butter, sage, parmigiano reggiano

Brass Cut Rigatoni - **vegetarian** alla vodka pomodoro, basil, parmigiano reggiano

Tonnarelli - **vegetarian** basil pesto, pine nut, strachetalla

TAQUERÍAS

Crispy Halibut Taco avocado, pickled jalapeno, cotija, red cabbage, cilantro

Pork Carnitas - **gf** pork shoulder, chicharrón, pico de gallo, jalapeño crema

Spicy Black Bean Taco - **vegan, gf** black bean, cashew yogurt, avocado, cilantro, pomegranate

Blackened Shrimp Taco - **gf** mango and chili relish, lime, pickled red cabbage

OYSTER SHACK

Fresh Shucked Raspberry Point Oysters (3 pieces) - **gf, df** please choose one of the following condiments:
apple and jalapeño mignonette
ponzu, pickled ginger, ikura
shallot, champagne vinaigrette

Served with shaved ice, accoutrements, lemons and garnishes, freshly shucked from our staff.

FOOD STATIONS

BOWL FOOD

LAND

Hot Smoked Chicken Mildred's buttermilk biscuit, coleslaw, maple sherry gastrique

Porchetta - gf rapini, mascarpone polenta, crispy chili and garlic oil

Braised Short Rib - gf heirloom carrot, du puy lentil ragu, cipollini onion, wilted swiss chard

"AAA" Grilled Striploin - cauliflower and farro, asparagus, king oyster mushroom, crispy beef tendon, bordelaise

SEA

Miso Black Cod - gf bok choy, beech mushrooms, smoked potato mousse, shiso

Bay of Fundy Salmon - gf cauliflower, navy bean, artichoke, pancetta, preserved lemon

Grilled Harissa Octopus - gf, df, n sherry vinegar new potatoes, orange, gremolata, almonds, olive

Salmon Poke Bowl sushi rice, mango, cucumber, red onion, corn, edamame, furikake, kewpie

GARDEN

Binchotan Maitake Mushroom - vegan, gf sunflower crema, barley ragu, crispy sunchoke, watercress

Brussels Sprout Okonomiyaki - bonito, kewpie, chili, fried onions, cilantro

Grilled Eggplant - vegan, gf baba ganoush, za'atar, chickpea, pomegranate, pickled pearl onion

Falafel Bowl - gf, vegetarian sumac cauliflower rice, tzatziki, pickles, tomato, olives, feta

FOOD STATIONS CONT'D

PIZZA BY PROVISIONS

OG Marg - vegetarian fior di latte, san marzano, basil

PEP-ERATION H pepperoni, pickled jalapeno, chili honey

SPICY BOI sopressata, pecorino, san marzano, olive, chili honey

FUN GUY - vegetarian fior di latte, oyster mushroom, parmigiano, truffle

RUH-SPECK ramp pesto, fior di latte, pecorino, speck, rocket

DOUGHNUT WALL

MINI MASON DESSERT BAR

Brillat Savarin Cheesecake graham cracker, lemon, and elderberry

Apple Pie fuji apple, cinnamon, brandy

Pot de Creme orange, hazelnut, bourbon, sea salt

Lemon tart graham cracker, lemon curd, meringue

LATE NIGHT STATIONS

Grilled Cheese - vegetarian brodfLOUR pullman loaf, pickled jalapeno, smoked ketchup, thai basil

Banh Mi Dogs all beef dogs, pickled daikon and carrot, cilantro and kewpie mayo

Frites in Cones - vegetarian sea salt, rosemary, parmesan

Provisions Fried Chicken Bucket provisions seasoned chicken drums and breasts

Nashville Hot Chicken Sando bread and butter pickles, red onions, iceberg lettuce, mayo

Atlantic Lobster Roll black truffle, old bay potato chip, celery, creme fraiche, lemon preserve

Mexican Corn Elote - vegetarian cotija, lime butter, chili, popcorn and cilantro

Walter's Caesar Bar lemons and limes, pickled vegetables, maple candied bacon, olives, shrimp, celery, jalapenos, chorizo, celery salt rim, ketchup chip rim
Selection of hot sauces

FOOD STATIONS CONT'D

SWEETS PLATE

Sticky toffee pudding toffee crunch, salted caramel, vanilla chantilly

Brown Butter Cake - n white chocolate and macadamia nut

Chocolate Hazelnut Cake - n ferrero rocher, hazelnut mousse, dark chocolate

Provisions' Carrot Cake philly, coconut, puffed rice

Apple Tart - n salted caramel, candied walnut, sage

Bread and Butter Pudding miso, sake, lace cookie

Wild Berry Tart - n almond, white chocolate, crème pâtissière

SWEETS STATION

D.I.Y. S'more Station marshmallow, cinnamon graham cracker and chocolate ganache

Confection Station

BonBon Table - n cake pops, macarons, chocolate sponge toffee, truffles

Liquid Nitrogen Ice Cream - Confectionery toppings included

Lemon Poppy Seed Ice Cream

Chocolate

Cinnamon Toast Ice Cream

Brown Butter Pecan Ice Cream

Ice cream cookie add on:

Sugar snap cookies

Double cherry white chocolate cookies

Chocolate ruffles "chip" cookies





ADD ONS

LATE NIGHT STATIONS

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GRAZING TABLES

Fancy Cheese Board handpicked assortment of hard and soft cheese, local and European varieties. House made candied nuts, fresh fruit, local bread from BrodfLOUR and seasonal preserves

Fancy Meat Board a curated selection of local and European dry cured meats. Served with olives, peak season pickles, artisan mustard and bread from BrodfLOUR

Fancy Dips house made smoked hummus, charred babaganoush and sunflower seed romesco. Served with peak season vegetables and house made lavash

REGULARLY PONDERED INQUIRIES

Do you cater to vegans/vegetarians?

Since our chefs make all of our menu items from scratch, our chefs are happy to make substitutions to an existing non-vegetarian or vegan dish to make it vegetarian or vegan.

Can we customize our menu?

If you are looking for a full menu makeover, our catering team will work closely with you to design a full menu for an additional \$250.00.

Do your menus change?

Once a year, our chefs give our menus a makeover to keep you coming back for more.

Do you provide vendor meals?

Yes, we love our vendors! .

Vendor meals typically consist of a simplified version of the main meal. We do not include vendors in the guest count for the passed snacks at the cocktail hour or late night food station unless requested. The fee is half the cost of your main meal.

Do you have order minimums?

Yes, our order minimums are \$1,800.00 for drop off orders and \$3,000.00 for onsite catering.

Can I come for a tasting before I book?

Of course! Any event with a minimum spend of over \$5,000.00 can come for a tasting either before or after you book. Our tastings are held at Provisions HQ, located at 109 Jefferson Street, in Liberty Village. The cost of the tasting is \$100.00 per person, however, if you choose to book with us, we will put the fee towards your catering bill. The menu selection for your tasting is dependent on the service style.

What is the booking process and payment structure?

All you need to book our services is a 25% non-refundable deposit and the signed contract. Not to worry, you don't need to have your menu 100% finalized in order to book. You are free to make changes to the guest count and menu items up to two weeks before the wedding. Your next payment of 50% of the catering total is due one week before your event. The final 25% is due the day of your event, before service. If your event runs longer than the estimated staffing hours, we will send you an invoice for the additional staffing time after the event.

Pastrami Salmon Mi-Cuit
rutabaga, ikura, avocado, dill



REGULARLY PONDERED INQUIRIES

When do you need the final guest count and menu?

We will ask for your final guest count, updated list of dietary restrictions and final menu choice 10 days prior to the event date. This allows our chefs enough time to order and prep your delicious ingredients.

What are rentals?

Rentals are any items required to prepare or serve your guests that are not already supplied by the venue and frequently include: furniture, table linens, plateware, glassware, cutlery, serving utensils as well as any items required to prepare your meal if the venue does not have a full kitchen.

The cost of rentals are dependent on your service style, guest count and menu items. Provisions will provide you with a custom list of rentals based on the details of your event. These items are rented through a third party rental company, not through Provisions, and are paid directly to the rental company by the client.

On the day of my event, what is Provisions responsible for?

On the day of your event, our team is responsible for the set-up, service and take down of all things related to the food service for your event including:

- Set-up and take down of the rentals including bar, cocktail tables, dinner tables and place settings (tables, linens, chargers, plates, cutlery, napkins, and glasses)
- Set-up and take down of all back of house kitchen items and equipment
- Preparation and service of your chosen menu items

What is the coordination fee?

We charge a 6% coordination fee on the subtotal of food, beverage and labour. This coordination fee covers the administration of your event including the preparation of your final menu selection, placing food and beverage orders, creating custom rental lists, coordinating with third party vendors related to the food service of your event, coordinating service staff and arranging staff transportation.

What is the travel fee?

For onsite events within the GTA, we charge a \$150.00 travel fee. For events outside of the GTA, the travel fee is based on a rate of \$1.50 per kilometer to and from your event venue from our office located in Liberty Village.

Do you have a cake cutting fee?

Nope! We're happy to cut your cake free of charge.

What is a landmark fee?

Depending on the venue, a venue may charge a landmark fee. The Landmark Commission Fee is an additional percentage based fee based on the total catering invoice for your event which includes food, beverages, rentals, staffing, or any combination of these elements as per the venue's request. The landmark fee is included in your catering invoice and is collected by ProvisionsTO on behalf of your venue.



REGULARLY PONDERED INQUIRIES

Do you have kids' meals?

Yes! Our kids' meals include chicken fingers and fries, burgers and fries, pasta with marinara sauce. They are priced at \$20 per child.

Can you take care of the bar?

Yes, we offer full service open bar, soft bar packages, and drinks on consumption. Please note that drinks on consumption require a 2 drink per person minimum.



PROVISIONS

