

*Provisions*



**FOOD STATIONS**  
2019

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Liberty Village, Toronto

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# GRAZING STATIONS

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## FANCY CHEESE BOARD 🍷

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Wash-rind 1608, Stilton Blue Cheese, Brie de Meaux, Smoked Cheddar, Beamster

Nuts and Fruit  
Blackbird Sourdough Bread  
Preserves

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## FANCY MEAT BOARD 🍷

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Prosciutto, Coppa, Salumi, Chorizo, Country Speck

Vegetable Pickles  
Marinated Olives  
Blackbird Sourdough Bread

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## FANCY DIPS

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Smoked Hummus, Charred Ricotta Eggplant, Sunflower Seed Romesco

Heirloom Tomato  
Heirloom Carrots  
Watermelon Radish  
Cucumber  
Romanesco  
Seeded Lavash Cracker

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## FANCY FRUIT

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Chef's selection of exotic and local fruit

# FOOD STATIONS

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## SALADS

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### Asian Chopped Salad

napa cabbage, fried shallots, edamame, daikon, red onion, cucumber, soba noodles

### Field of Greens

asparagus, heirloom carrot, pickled cucumber, wildflower honey and lemon vinaigrette

### Heirloom Tomato

cucumber, avocado, lime, burnt honey, chili, ricotta

### Kale Caesar

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

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## PASTA

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### Fresh Tagliatelle

mushrooms, arugula, crème fraîche, lemon, parmesan cheese

### Smokey Gnocchi

truffle, potato foam, bbq chips, watercress

### Brass Cut Rigatoni

tomato sauce, basil, parmigiano reggiano

### Mac and Cheese

mornay, pickled jalapeno, smoked ketchup, cotija, bacon

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## TACOS

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### Crispy Halibut Taco

lime, avocado, jalapeno, cotija, creme, red cabbage, cilantro

### Blackened Shrimp Taco

mango and chili relish, lime, red cabbage, plantain chip

### Spicy Black Bean

black bean, cashew yogurt, avocado, cilantro, pomegranate

### Pork Carnitas

braised pork shoulder, chicharron, pico de gallo, sharp cheddar

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## RAW BAR

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### Fresh Shucked Raspberry Point Oysters

apple and jalapeno mignonette, lemon, horseradish / mango, chili, basil / ponzu, pickled ginger, ikura / pomegranate, shalott, champagne vinaigrette

Dairy Free 

Gluten Free 

Contains Nuts 

Vegan 

# FOOD STATIONS

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## BOWL FOOD

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### BBQ Chicken

jalapeno and corn relish, crema, cilantro

### Sous Vide Strip Loin

cauliflower and farro, chimichurri, crispy beef tendon, crimini mushroom

### Crispy Porchetta Station

creamy polenta, chili rapini, parmesan cheese, truffle aioli

### Braised Short Rib

carrot puree, caramelized onion, du puy lentil ragu, wilted Swiss chard

### Thai Fish Curry

coconut flakes, sticky rice, galangal root

### Roasted Bay of Fundy Salmon

smoked tomato and mussel confit, fennel, citrus, basil

### Bo Ssam

pork shoulder, bibb lettuce, ssam sauce, kimchi & ginger scallion

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## VEGETABLES

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### Stuffed Cabbage

toasted barley, sage, walnut, tomato sauce, pesto

### Roasted Ontario Squash

confit tomato, toasted barley and pumpkin butter, marinated kale, roasted marmite jus

### Cauliflower Ras-el-Hanout

roasted grape, grilled eggplant, hummus, king oyster mushroom

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## STEAMBOX DUMPLINGS

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### Heritage Pork

carrot, mushroom, water chestnut, tamari and egg

### Shrimp

chive, green onion, water chestnut, chili paste

### Beef N' Basil

kale, garlic, carrot, sojoe tamari

### Yam Chipotle

coconut, kaffir lime leaf, tomato, cilantro

\*gluten free and vegan options available upon request

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## TORONTO STREET CART

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### Hot Dogs or Sausage

mustard, ketchup, relish, fried onion, sauerkraut, mayonnaise

### Street Corn

feta cheese, chili, crema, lime

### Tornado Potato (deep fryer required)

okononiyaki, kewpie, bonito, chili, green onion, nori

### Poutine

yukon gold double blanched fries, monforte dairy curds, beef and peppercorn gravy

# FOOD STATIONS

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## 24 HOUR DINER

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### Reuben

pastrami, rye bread, mustard, swiss cheese, sauerkraut, russian dressing

### Grilled Cheese

mini Brioche, pickled jalapeno, smoked ketchup, thai basil  
\*double smoked bacon optional

### Peameal Bacon

kaiser bun, tomato, smoked cheddar, sweet pickle, iceberg

### Loaded Potato

chili, cheddar, sour cream, green onion, bacon bits, pickled jalapeno, pico de gallo

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## SWEET STATIONS

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### D.I.Y. S'more Station

marshmallow, cinnamon graham cracker and Soma chocolate

### Churros (deep fryer required)

dulce de leche or chocolate sauce & cinnamon sugar

### Liquid Nitrogen Ice Cream

custom flavours

### Chocolate Smash Bar

customizable selections of white, dark and milk chocolate, dried fruit, salt, chili and available nut options

\*comes with wooden mallets for guests to smash into bite size portions

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## SWEET TABLES

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### Brillat Savarin Cheesecake

graham cracker, lemon, and elderberry  
\*vegan option available

### Apple Pie

fuji apple, cinnamon, brandy

### Pot de Creme

orange, hazelnut, bourbon, sea salt

### Banana Cream Pie

graham cracker, coconut, tahitian vanilla

### Lemon Tart

graham cracker, lemon curd, meringue

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## WALTERS CAESAR BAR

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lemons and limes, pickled vegetables, maple candied bacon, olives, shrimp, celery, jalapenos, chorizo, celery salt rim, ketchup chip rim  
selection of hot sauces

# ADDITIONAL BEVERAGES

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## HOT DRINKS

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### **Propeller Coffee**

Tucked away in Toronto's Junction district and steps from Bloor St. you'll find Propeller Coffee Co., a small batch, specialty roaster that specializes in sourcing and roasting the world's best coffee.

### **Pluck Tea**

Pluck is known as a leading source for premium tea in Toronto, and provides signature infusions for leading restaurants, hotels, offices and retail partners from coast to coast in Canada.

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## COLD DRINKS

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### **Soft Drinks**

coke, diet coke, ginger ale, soda water, sprite, tonic water

### **Juices**

orange, cranberry, apple, grapefruit, tomato

### **Water (Flat)**

regular, lemon or lime

### **Water (Sparkling)**

regular, lemon or lime

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## MOCKTAILS

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### **Seedlip Spice & Tonic**

tonic, cinnamon, star anise

### **Shirley Ginger**

ginger beer, lemon, lime, grenadine, maraschino cherries

### **Cucumber Lime Cooler**

coconut and mint

### **Lavender Lemonade**

honey, lemon, lavender

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## INFUSED WATER

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### **Flavours**

cherry, blackberry, goji berry  
cantaloupe, honeydew, cucumber  
chamomile, cranberry, strawberry  
watermelon, kiwi, key lime

Ingredients subject to change based on seasonality

Menu options are all customizable to suit various allergies and dietary restrictions

All of our ingredients are sourced locally

Ready to book? We'd love to hear from you! We can discuss details over the phone, via email or in person at our sweet kitchen digs - whichever is easiest for you