

*Provisions*



**PASSED SNACKS**  
2019

109 Jefferson Ave.  
Liberty Village, Toronto

[info@provisionsto.com](mailto:info@provisionsto.com)

# GRAZING STATIONS

---

## FANCY CHEESE BOARD 🍷

---

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

Nuts and Fruit  
Blackbird Sourdough Bread  
Preserves

---

## FANCY MEAT BOARD 🍷

---

Prosciutto, Coppa, Salumi, Chorizo, Country Speck

Vegetable Pickles  
Marinated Olives  
Blackbird Sourdough Bread

---

## FANCY DIPS

---

Smoked Hummus, Charred Ricotta Eggplant, Sunflower Seed Romesco

Heirloom Tomato  
Heirloom Carrots  
Watermelon Radish  
Cucumber  
Romanesco  
Seeded Lavash Cracker

---

## FANCY FRUIT

---

Chef's selection of exotic and local fruit

# PASSED SNACKS

## SEA

### Popcorn Shrimp

andouille sausage, lime mayo, tajine popcorn

### Dungeness Crab Lettuce Wrap

apple, ginger, citrus, tarragon

### Digby Sea Scallop Crudo

fried green tomato, poblano, green apple, lime

### Organic Salmon Sashimi

squid ink rice chip, avocado, anaheim chili, cucumber, ginger

### Salmon Rillettes

everything cracker, dill, red onion, crème fraîche

### Charred Octopus

potato fondant, sunflower seed romesco, orange, olive

### Lobster Roll

black truffle, old bay seasoned potato chip, lemon

### Ahi Tuna Ceviche

coconut, mango, chili, red onion, cilantro

## LAND

### Charred Striploin

chimichurri, hickory sticks, bell pepper, lettuce

### Foie Gras Cannoli

tuile, pistachio, ice wine, charred plum

### Beef Tartare

nori cracker, yuzu kosho, ginger

### Smashed Burger

iceburg, kraft, pickle, mayo

### Fried Chicken

mustard seed, coleslaw, chipotle, waffle

### Korean Short Rib Slider

kimchi, ginger, green onion

### Crispy Chicken Drumstick

blue cheese, celery, buffalo sauce

### Birch Lacquered Duck

panisse, fennel and orange jam, lavender

Dairy Free 

Gluten Free 

Contains Nuts 

Vegan 

# PASSED SNACKS

---

## GARDEN

---

### Grey Owl Goats Cheese

apple butter, tarragon, maple yogurt

### Miso Eggplant

taro chip, charred eggplant emulsion, citrus

### Potato Croquette

smoked sour cream, chive, black garlic

### Cheese Gougeres

black truffle, wildflower honey, hazelnut, smoked sea salt

### Wild Rice Lettuce Wraps

toasted almonds, black currant, beets, fennel

### Chickpea Falafel

milk bun, avocado, cilantro, tahini

### Smoked Hummus

papadum, onion chutney, pickled grape

### Cucumber Bite

chili, dill, yogurt, smoked egg

---

## SWEETS

---

### Cookies & Milk

soft chocolate chip cookie, vanilla infused milk

### S'mores

graham cracker, soma chocolate, marshmallow

### Carrot Cake

saffron, coconut, buttercream

### Maple Pecan Tart

bourbon chantilly

### Black and White Brownies

white and dark soma chocolate

### Chocolate by Brandon Olsen

assorted flavours

### Pavlova

tahitian vanilla pastry cream, passionfruit, kiwi, strawberry, mint

### Mini Doughnuts

raspberry, vanilla, cinnamon

### Brillat-Savarin Cheesecake

elderberry, lavender, honeycomb, lemon  
\*vegan option available (extra cost)

# BEVERAGES

---

## HOT DRINKS

---

### **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.

---

## COLD DRINKS

---

### **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

---

## MOCKTAILS

---

### **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

---

## INFUSED WATER

---

### **Flavours**

cherry, blackberry, goji berry  
cantaloupe, honeydew, cucumber  
chamomile, cranberry, strawbeberry  
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