



**PASSED SNACKS
+
FOOD STATIONS**

*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*

PROVISIONSTO.COM

PASSED SNACKS



SEA

DUNGENESS CRAB

dairy free | gluten free

endive
apple
ginger
citrus
potato hay

ORGANIC SALMON SASHIMI

dairy free | gluten free

tapioca crisp
avocado emulsion
chili
ginger
pickled cucumber
cilantro

ATLANTIC LOBSTER ROLL

old bay potato chip
celery
lemon preserve
black truffle

TUNA MAGURO TARTARE

dairy free | gluten free

crispy nori
pine nut
masago arare
shiso

DIGBY SEA SCALLOP CRUDO

dairy free

fried green tomato
green apple
jalapeno
lime

"FISH AND CHIPS"

dairy free | gluten free

sea bream sashimi
pomme soufflé
wasabi emulsion
nori
lime caviar





LAND

STEAK FRITES

gluten free

crispy potato pavé
béarnaise
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

gluten free

chickpea panisse
cherry compote
lavender honey

HOISIN PORK BELLY BAO

pickled cucumber
pickled carrot
pickled jalapeno
cilantro
chili

GRILLED LAMB KABOB

aja panca
tzatziki
pickled red onions
mint
flat bread



GARDEN

GREY OWL GOATS CHEESE

vegetarian

apple butter
tarragon
maple yogurt
poppy seed lavash

MISO EGGPLANT

vegan | gluten free

taro chip
charred eggplant emulsion
citrus

POTATO BEIGNETS

vegetarian

whipped cream cheese
charred scallion
black garlic

CHEESE GOUGERES

*vegetarian | *contains nuts*

black truffle
wildflower honey
hazelnuts
smoked sea salt

BLACK BEAN AREPAS

vegan | gluten free

sweet plantain
avocado
red cabbage
cilantro
chili

"PIZZA BOI" ARANCINI

vegetarian

mozzarella cheese
sun dried tomato
pesto



GRAZING BOARDS

Our decorative self-serve boards are a visually stunning compliment to any function and can be added to upgrade every experience.

FANCY CHEESE BOARD

A handpicked assortment of hard and soft cheeses. Housemade candied nuts and fresh fruit. Local bread from Brodflour and seasonal preserves.

FANCY MEAT BOARD

A curated selection of local and European dry cured meats. Olives, peak season pickles, and artisan mustard. Local bread from Brodflour.

FANCY DIP BOARD

vegan

Peak seasonal vegetables and housemade lavash. Smoked hummus, charred babaganoush and sunflower seed romesco. Local bread from Brodflour.





FOOD STATIONS



RABBIT FOOD

BEET AND ORANGE

*gluten free | vegan | *contains nuts*

treviso
red onion
dill
fennel
pine nut
citrus vinaigrette

FIELD OF GREENS

gluten free | vegan

heirloom carrot
cucumber
radish
ancient grains
citrus vinaigrette

HEIRLOOM TOMATO

gluten free | vegan

avocado
espelette
cilantro
kaffir pumpkin seed
lemongrass vinaigrette

KALE CAESAR

sourdough croutons
parmigiano reggiano
crispy capers
lemon
candied bacon



PASTIFICIO

Pasta provided by Famiglia Baldassarre

CANESTRI + CHEESE

vegetarian

sharp cheddar
gruyere
pickled jalapeno
sourdough breadcrumb

BRASS CUT RIGATONI

vegetarian

alla vodka pomodoro
basil
parmigiano reggiano

CLASSIC RAVIOLI

vegetarian

ricotta and spinach filling
cultured butter
sage
parmigiano reggiano

TONNARELLI

vegetarian | **contains nuts*

basil pesto
pine nut
stracciatella





TAQUERÍAS

BIRRIA TACO

gluten free

beef short rib
queso
onions
cilantro
lime
consomé

PORK CARNITAS

gluten free

pork shoulder
chicharrón
pico de gallo
pickled jalapeno
lime crema

SPICY BLACK BEAN TACO

vegan | gluten free

cashew yogurt
cilantro
pomegranate
onion

BLACKENED SHRIMP TACO

gluten free

mango and chili relish
lime
pickled red cabbage
cilantro crema



OYSTER SHACK

gluten free | dairy free

Freshly Shucked Raspberry Point Oysters

Please choose one of the following flavour profiles:

apple and jalapeno mignonette
ponzu, pickled ginger, ikura
shallot, champagne vinaigrette

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

WALTER'S CAESAR BAR

With your choice of the following garnishes:

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



BOWLS

LAND

HOT SMOKED CHICKEN

buttermilk biscuit
coleslaw
maple sherry gastrique

CRISPY PORCHETTA

gluten free

rapini
mascarpone polenta
crispy chili and garlic oil

BRAISED SHORT RIB

gluten free

pickled heirloom carrot
du puy lentil ragu
cipollini onion
wilted swiss chard

"AAA" GRILLED STRIPLOIN

cauliflower and farro "risotto"
asparagus
king oyster mushroom
crispy beef tendon
bordelaise

SEA

MISO BLACK COD

gluten free

bok choy
shimeji mushrooms
smoked potato mousse
shiso

BAY OF FUNDY SALMON

gluten free

cauliflower
navy bean
artichoke
pancetta
preserved lemon

GRILLED HARISSA OCTOPUS

*gluten free | dairy free | *contains nuts*

sherry vinegar
new potatoes
orange
almond and hazelnut guajillo romesco
olive

SALMON POKE BOWL

gluten free

sushi rice
mango
cucumber
red onion
corn
edamame
furikake
kewpie

GARDEN

FALAFEL BOWL

gluten free | vegetarian

sumac cauliflower rice
tzatziki
pickles
tomato
olives
feta

GRILLED EGGPLANT

vegan | gluten free

baba ganoush
za'atar
chickpea
pomegranate
pickled pearl onion

BRUSSELS SPROUT OKONOMIYAKI

bonito
kewpie
chili
fried onions
cilantro

BINCHOTAN MAITAKE MUSHROOM

vegan

sunflower crema
barley ragu
crispy sunchoke
watercress



PIZZA

**outdoor space required*

Chefs prepare pizza in front of guests using Rocbox neapolitan style ovens

OG MARG

vegetarian

fior di latte
san marzano
basil

RUH-SPECK

ramp pesto
full fat mozzarella
pecorino
speck
rocket

SPICY BOI

soppressata
pecorino
san marzano
olive
chili honey

FUN GUY

vegetarian

fior di latte
oyster mushroom
parmigiano
truffle

PEP-ERATION H

juicy pepperoni cups
full fat mozzarella
chili honey





LATE NIGHT FUN

BANH MI DOGS

all beef dogs
pâté
pickled daikon and carrot
cilantro
kewpie mayo

GRILLED CHEESE

vegetarian

Brodflour pullman loaf
pickled jalapeno
smoked ketchup
Thai basil

FRITES IN CONES

vegetarian

deep fryer required (outdoor use only)

sea salt
rosemary
parmigiano reggiano

PROVISIONS' CHICKEN KARAAGE

deep fryer required (outdoor use only)

kewpie mayo
lemon
Japanese coleslaw
nori dusted fries

NASHVILLE HOT CHICKEN SANDO

deep fryer required (outdoor use only)

bread and butter pickles
red onions
iceberg lettuce
mayo

ATLANTIC LOBSTER ROLL

black truffle
old bay potato chip
lemon preserve

MEXICAN CORN ELOTE

vegetarian

cotija
lime butter
chili
popcorn
cilantro

SWEETS STATIONS

ICE CREAM STATION

LIQUID NITROGEN

Choose one of the following flavours:

lemon poppy seed
chocolate
cinnamon toast
brown butter pecan

confectionery toppings included

ICE CREAM COOKIE ADD ON

sugar snap
lemon pistachio cookie
chocolate ruffles "chip"

D.I.Y. S'MORE STATION

marshmallow
cinnamon graham cracker
chocolate ganache

DOUGHNUT WALL

doughnuts provided by Gloryhole
doughnut Shop

**Assorted flavours*

MINI MASON DESSERT BAR

BRILLAT SAVARIN CHEESECAKE

graham cracker
lemon
elderberry

APPLE PIE

Fuji apple
cinnamon
brandy

SOMA CHOCOLATE POT DE CREME

gluten free

orange
hazelnut
bourbon
sea salt

LEMON TART

graham cracker
lemon curd
meringue

SWEET PLATES

STICKY TOFFEE PUDDING

toffee crunch
salted caramel
vanilla chantilly

BROWN BUTTER CAKE

**contains nuts*

white chocolate
Macadamia nut

CHOCOLATE HAZELNUT CAKE

**contains nuts*

Ferrero Rocher
hazelnut mousse
dark chocolate

PROVISIONS' CARROT CAKE

saffron butter cream
coconut

APPLE TART

**contains nuts*

salted caramel
candied walnut
sage

BREAD AND BUTTER PUDDING

miso
sake
lace cookie

WILD BERRY TART

**contains nuts*

almond
white chocolate
crème pâtissière

**Vegan options available*

