



**FAMILY STYLE
+
BUFFET**

*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

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 cheese, local and European varieties with 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 Served with olives, peak season pickles artisan mustard and bread from Brodflour.

FANCY DIP BOARD

vegan

Peak seasonal vegetables and house made lavash. Served with smoked hummus charred babaganoush and sunflower seed romesco.



SALADS

FIELD OF GREENS

vegan | gluten free

asparagus
heirloom carrot
pickled cucumber
agave and lemon vinaigrette

BEET AND ORANGE

*vegan | *contains nuts*

traviso
red onion
dill
fennel
pine nut and
citrus vinaigrette

LITTLE GEM SALAD

*vegetarian | *contains nuts*

fuji apple
radish
St. Elizabeth Bleu
maple pecan
green goddess

HEIRLOOM TOMATO

vegan

avacado
espelette
cilantro
pumpkin seed
lemongrass vinaigrette

KALE CAESAR

croutons
parmigiano reggiano
crispy capers
lemon
candied bacon

ROASTED CAULIFLOWER

*vegetarian | *contains nuts*

almond
black currant
caperberry, parsley
sherry vinaigrette





PROTEINS

JERK CHICKEN

gluten free | dairy free

pickled mustard seed
celeriac remoulade
crispy plantain

HOT SMOKED CHICKEN

gluten free

maple sherry gastrique
green cabbage coleslaw

ARGENTINIAN STEAK

gluten free | dairy free

chimichurri
chili
crispy onions

BRAISED SHORT RIBS

gluten free

balsamic glaze
caramelized cipollini onion





PROTEINS

CONTINUED

MISO BLACK COD

gluten free | dairy free

bok choy
beech mushrooms

KOREAN SHORT RIBS

gluten free | dairy free

sesame seed
green scallion
cilantro
lime

BURNT HONEY LIME CHICKEN

gluten free

tomatillo and jalapeno relish
cilantro crema

ALASKAN KING SALMON

gluten free

yogurt
dill
kale
almond
pomegranate

VEGETABLE SIDES

GRILLED MAITAKE MUSHROOM

vegan

crispy sunchoke
sherry glaze
watercress

BRUSSEL SPROUT OKONOMIYAKI

dairy free

bonito
kewpie
green onion

JAPANESE EGGPLANT

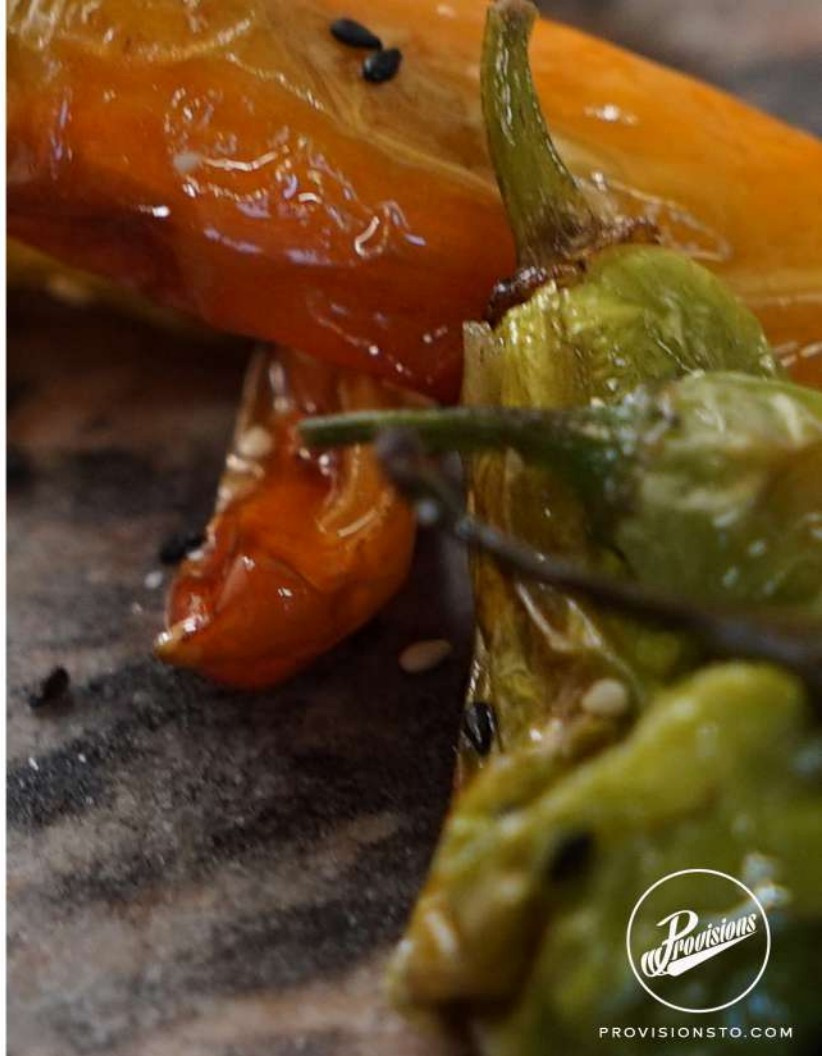
vegan | gluten free

ginger
green scallion
white sesame seeds

CARROTS AND BEETS

vegetarian

coriander granola
citrus vinaigrette
dill



VEGETABLE SIDES

CONTINUED

BLISTERED SHISHITO PEPPERS

vegan

fermented black bean vinaigrette
sesame seed

CORN ELOTE

vegetarian | gluten free

chili
cotija
lime
cilantro

GRILLED RAPINI

vegan | gluten free

chili
garlic
parmesan

ROAST CHERRY TOMATOES

vegetarian | gluten free

bocconcini
balsamic glaze
basil



STARCH SIDES

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

ROASTED PATATAS BRAVAS

vegetarian | gluten free

tamato
chili
parmesan
parsley

FLUFF MASHED POTATOES

vegetarian | gluten free

cultured butter
whole milk
chive

ROASTED ONTARIO SQUASH

vegetarian | gluten free | contains nuts

chili
lime
hazelnut

DIRTY FRIED RICE

vegetarian | gluten free

carrots
peas
egg
celery
green onion
tamari



SWEETS

STICKY TOFFEE PUDDING TOFFEE CRUNCH

salted caramel
vanilla chantilly

BROWN BUTTER CAKE

**contains nuts*

white chocolate and macadamia nut
contains nuts

CHOCOLATE HAZELNUT CAKE

**contains nuts*

ferrero rocher hazelnut mousse
dark chocolate

PROVISIONS' CARROT CAKE

philly
coconut
puffed rice

APPLE TART

**contains nuts*

salted caramel
candied walnut
sage

BREAD AND BUTTER PUDDING

miso
sake
lace cookie

WILD BERRY TART

**contains nuts*

almond
white chocolatecrème pâtissière

***Vegan options available**

