



CONGRATS JESSIE & JOSH!!

GRAZING PLATTERS

Artisanal Cheese Station

Imported and domestic cheeses plated on large live edge rustic boards

Fresh baked breads and artisanal crackers

Antipasto & Garden Veggie Station

Local garden vegetables, seasonal dips

Grilled, fermented, & pickled veggies

PASSED HORS D'OEUVRES

House-smoked Salmon Trout

crispy potato latke, chive & lemon crème fraiche, fried capers, pickled pink onions

Mini smoked-meat Sammys

traditional Montreal-style smoked meat served on rye bread with yellow mustard and cabbage slaw

Har Gow & Siu Mai

Dim sum style shrimp Har Gow and pork Siu Mai drizzled with hoisin & soy glaze

Blackened Ahi Tuna Tataki (GF/DF)

mango salsa, zesty micro sprouts

Wild Mushroom & Truffle Bruschetta (V)

wild mushroom & truffle duxelle, roasted cherry tomato, shaved parmesan reggiano, aged balsamic reduction,

homemade herb & garlic crostini

Heirloom Tomato & Fried Bocconcini Cheese Salad

basil oil, white balsamic reduction, micro basil

Kung Pao Cauliflower (Vegan/GF)

kung pao sauce, toasted peanut crumble, Thai chili, scallions

INTERACTIVE STATIONS

Gusto 101 Station

Kale Caesar Salad

organic kale, shaved brussels sprouts, lemony caesar dressing, shaved reggiano, maple bacon, brioche croutons

Mushroom Mafalde

housemade mafalde, oyster, portobello and porcini mushrooms with a truffle cream sauce (a la elle cuisine)

Margherita Pizzettes

Tomato sauce, buffalo mozzarella, fire roasted tomatoes and basil

Aburi-style Sushi Bar

Ahi Tuna

Sushi-grade Salmon

U10 Scallops

King Crab

Literally translated to “flame seared” Aburi style refers to nigiri sushi where the fish is partially grilled with a torch (topside) while also remaining raw. When the flame is applied to sushi, the heat changes the sushi’s flavor to create something new and exciting.

Braised Beef Short Rib Station

24-hour Braised Beef Short Rib a la Bourguignon

roasted garlic & chive mash, lemon buttered French green beans, butternut squash & caramelized onion hash, red wine jus, heirloom carrot crisps

OR

24-hour Braised Beef Short Rib a la Bourguignon

smoked sweet potato puree, sautéed wild mushrooms, confit cipolini onions, asparagus, red wine jus, crispy shallots

Chicken/Shrimp & Grits Station

Southern-style Chicken & Grits

served with asiago & parmesan grits, sautéed veg, smokey jus, holy trinity salsa, crispy chicken skin garnish

OR

Shrimp & Grits

served with asiago & parmesan grits, sautéed veg, Cajun rub, holy trinity salsa, fried tomato skins

INTERACTIVE DESSERT STATION

Liquid Nitro Sundae Station

The Ultimate Summer Sundae Station

served with our homemade Tahitian vanilla bean ice cream

served in waffle cone bowls

featured toppings:

dark chocolate ganache, baby banana flambé, salted caramel, crunchy sponge toffee, freshly baked brownie bits, half-baked cookie bits

Churros Station

**note: propane deep fryer required*

Freshly Fried Churros

Dulce de leche

dark chocolate ganache

milk chocolate ganache

white chocolate ganache

cinnamon sugar

LATE NIGHT SNACK STATION

Grilled Cheese Station

brie & roasted bell pepper grilled cheese

OR

Asiago & gruyere grilled cheese

OR

goat cheese & basil grilled cheese

**accompanied by a variety of housemade ketchups and dipping sauces*

ShangHai Noodle Station

plump handmade noodles, Napa cabbage, green onion, garlic tossed in a sweet and sticky hoisin & sesame sauce served with your choice of:

chicken

pork

tofu

LATE NIGHT PASSED SNACKS

Truffled Mac'n Cheese

aged cheddar, goat, double cream brie, white truffle cream, crispy panko crumble, chives

Pork Belly Steam Bun

handmade steam bun, pork belly confit, hoisin special sauce, kimchi baby cucumbers, pickled daikon & carrot, fresh cilantro & mint

TIMELINE

6:00pm	Bedeking (with family)
6:30pm	guest arrival, open bar & pass welcome snacks
7:00pm	ceremony
7:30pm	hors d'oeuvres start to pass
8:00pm	stations start to open
9:30pm	dessert stations start to open
11:00pm	late night stations open

elle cuisine

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**QUOTE**

Date: February 1, 19

Invoice #:

HST #: 853310118 RT 0001**Bill To:**

Full Name: Jessie Dipuchio

Phone Number:

Email:

Bill For:

Date/ Time: November 16, 2019

Type of event: Wedding – The Symes

Guest number: 250 Guests

Description	# of people	Rate	Amount
Custom Menu	250	\$80.00/pp - Grazing platters: \$12.00/pp - Hors d'oeuvres: \$10.00/pp - Food Stations: \$58.00/pp	\$20,000.00
Creative Chef	2	\$55.00/hour (min. 8 hours)	\$880.00
Sous Chef	4	\$45.00/hour (min. 8 hours)	\$1,400.00
Lead Wait	2	\$40.00/hour (min. 8 hours)	\$640.00
Wait Staff	15	\$30.00/hour (min. 8 hours)	\$3,600.00
Bartender	6	\$35.00/hour (min. 8 hours)	\$1,680.00
Coordination (4% on food & labour)			\$1,128.00
Rentals (TBD)			
Landmark Fee (TBD)			
		SUBTOTAL	\$29,328.00
		HST (13%)	\$3,812.64
		GRAT (15%)	\$4,399.20
		TOTAL	\$37,539.84

Final number of people must be given seven days before your event or incremental fee will be determined.

Prices per person are subject to change.

Does not include rentals or flowers unless explicitly stated.

Payment Terms

elle cuisine accepts cheque, cash, credit, or Interac e-transfer. If payment is made by credit card, please note that it is subject to 3.5% service fee. Payment must be made within 14 days of the event, or 5% interest will be charged every 7-day period thereafter.