

# INNOVATIVE CATERING & EVENTS



ELLE CUISINE IS PROUDLY RECOGNIZED AS A TOP TORONTO CATERER AND PLANNING TEAM. WHETHER YOUR EVENT IS LARGE OR SMALL, FORMAL OR CASUAL, INDOOR OR OUTDOOR, WITHIN THE GTA OR ABROAD - THE ELLE TEAM WILL DELIVER AN UNFORGETTABLE EXPERIENCE.

EAT, LOVE, LIVE, ENJOY.

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ABOUT 

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# about elle cuisine

" EAT. LOVE. LIVE. ENJOY "

That's the adage we live and work by.

Founded in 2010, **elle cuisine** is a full-service catering and event planning company that offers interactive and personalized culinary experiences.

From intimate private cooking classes and multi-course tasting menus to large-scale corporate events and weddings, **elle cuisine**'s mission is to create truly hospitable experiences with the finest quality food.

Grounded in a commitment to quality food, excellent service and innovative design, the **elle cuisine** team believes that the success of an event depends on many details working together simultaneously.

The **elle cuisine** team takes a holistic & collaborative approach to event planning and execution, leaning on the expertise of industry partners, working with the best in the business.

**elle cuisine** works closely with clients, suppliers and industry partners to ensure we take advantage of every opportunity to minimize the carbon footprint of our events.

**elle cuisine** is committed to sourcing ingredients and products from local vendors whenever possible. Our menu offerings are closely managed by our executive chef/owner, Lauren Mozer, to ensure that seasonality is a top priority.

The *elle* cuisine way





# about elle cuisine

"eat, love, live, enjoy." At **elle cuisine**, we believe that one's love for life is inseparable from one's enjoyment of food. We hope to inspire this same feelings in every guest we cook for. - Chef Lauren Mozer

Lauren Mozer is the founder, Executive Chef, and CEO of **elle cuisine**. Lauren attended McGill University where she completed her undergraduate degree followed by George Brown College, where she graduated with honours from the Culinary Management Program.

Lauren founded **elle cuisine** at 23 years of age, with an initial focus on private chef services. In the past 9 years, the company has quickly grown into a mid-sized business, employing over 30 people full-time and hundreds of others via casual contracts (event staff), while satisfying thousands of clients.

**elle cuisine** has been featured in publications including blogTO, Post City, Notable, The Globe & Mail, Metro, National Post, NOW Magazine, WeddingBells, WedLuxe, and more...

**elle cuisine** is listed as one of the top 10 catering companies in Toronto (2015 & 2016, 2017, & 2019). We have built a reputation as one of the best catering and planning companies in the city, with a focus on luxury, high end events.


**elle cuisine** is proud to boast that it has maintained a 5 star rating on Google and Facebook over the past 5+ years.

Read about us in [BlogTO's Top Catering Companies in TO List](#) in 2019.

Read Lauren's recent [Toronto Life Editorial here](#).

Watch Lauren's [CityLine appearances here](#).


Watch Lauren's [Breakfast Television appearances here](#).



OUR WEDDING PLANNERS  
PROVIDE A VARIETY OF  
SERVICES THAT INCLUDE,  
BUT ARE NOT LIMITED TO:

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EVENT RENTALS  
FURNITURE RENTALS  
CHAIR & LINEN RENTALS  
TABLESCAPE DESIGN  
FLOORPLAN DESIGN  
EVENT SCHEDULING &  
MANAGEMENT  
EVENT LOGISTICS  
SPECIAL PARTY RENTALS  
(FOOD TRUCKS, HOT DOG CAR,  
BOUNCY CASTLE)  
EVENT ENTERTAINMENT  
LIGHTING & SOUND PRODUCTION  
WINE & COCKTAIL PAIRINGS  
CUSTOM MENU PLANNING





# INTERACTIVE EXPERIENCES

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Carefully curated immersive experiences encourage guests to become fully engaged. Playing with your food has never been so IN!



# INNOVATIVE IDEAS

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We think outside of the box, push past the boundaries of what is expected of food, and get creative with how guests experience it.

# THOUGHTFUL DESIGN

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The success of an event depends on many details simultaneously working together to create a multi-sensory experience. From choice of venue, to the design of the menu, to the many design and production elements - truly memorable experiences are created when all the details align.

# COLLABORATIVE CUSTOMIZATION

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We strongly believe in the power of collaboration for best results in creating experiences that both represent the brand voice and resonate with the target audience.



IT'S NEVER BEEN MORE TRENDY TO CELEBRATE SELF CARE AND INVEST IN HEALTH & WELLNESS. THE ELLE CUISINE TEAM CURATES CUSTOM EXPERIENCES FOR COMPANIES LOOKING TO INVEST IN THEIR TEAM'S WELLNESS JOURNEY, OR BRANDS SEEKING TO CONNECT WITH THIS CATEGORY OF CONSUMER.

health &  
wellness

## COLD PRESSED JUICE

- juice by Greenhouse Juices

**THE GOOD  
GENIUS  
GATSBY  
FARMA-C  
GOLD RUSH  
DEEP ROOTS**

## CHIA PUDDING & OVERNIGHT OATS

### **MATCHA TROPICAL CHIA PUDDING**

*gluten free, vegan*  
matcha infused coconut milk, mango,  
pomegranate, pineapple hemp, flax,  
coconut chips, lime

### **CHOCOLATE CHIA PUDDING**

*gluten free, vegan*  
assorted Ontario berries, chocolate  
almond milk, chocolate granola

### **PB&J OVERNIGHT OATS**

*gluten free, vegetarian*  
almond butter, raspberries, strawberries,  
maple syrup, cacao nibs, hemp, flax seed

### **CARROT CAKE OVERNIGHT OATS**

*gluten free, vegetarian*  
shredded carrots, pumpkin, holiday  
spice, greek yogurt, oats, flax, pumpkin

## SUPERFOOD SMOOTHIE BOWLS

### **PICK YOUR BASE**

**COCOA MONKEY** chocolate + banana  
**BANANA ROJO** strawberry + banana  
**BERRY BLAST** berries + goji  
**MEAN GREENS** greens + matcha +  
wheatgrass + spirulina  
**SUPER IMMUNE** ginger+ turmeric  
**PINA COLOSSAL** pineapple + coconut

### **SUPERFOOD TOPPINGS**

**SEEDS** chia, hemp, flax, pumpkin, sunflower  
**NUTS** brazil nuts, almonds, hazelnuts  
**FRUIT** berries, banana, mango, pineapple  
**OTHER** cacao nibs, bee pollen, wheatgrass



INTERACTIVE EXPERIENCE



## HEALTHY SALAD BOWLS

### MARKET STREET

pecans, cranberry, apple, sunflower seeds, pumpkin seeds, butternut squash, Ontario goat cheese, quinoa, rosemary balsamic

### CABO COBB

avocado, black bean, pico de galo, Monterey Jack, tortilla chips, quinoa, cilantro ranch

### MILOS

cherry tomato, eggplant, Kalamata olive, cucumber, red onion, sweet pepper, feta, basil, quinoa, roasted bell pepper vinaigrette

### HARVEST

beet, sweet potato, chickpea, apricot, currents, orange segments, sunflower seeds, parsley, toasted almonds, pomegranate seeds, wild rice blend, tahini vinaigrette

### CURRY CRAVING

sweet potato, cauliflower, chickpea, peas, lentils, kale, baby spinach, wild rice, crispy chickpea, curry vinaigrette

### BIBIMBAP

zucchini, carrot, king oyster mushroom, kimchi, toasted nori, Korean spiced rice, sunny side up egg, bulgogi vinaigrette

### MISO MUNCH

daikon, carrot, purple cabbage, sweet pepper, brown rice, cilantro, mint, caramelized peanut crumble, sesame seed, miso vinaigrette

## SUPERFOOD SNACKS

### MASON JAR PARFAIT & PUDDING

**GREEK YOGURT PARFAIT**  
homemade granola, toasted nuts & seeds, macerated berries, Greek yogurt with honey  
*\*gluten free granola option available*

### CHIA SEED PUDDING

vanilla almond milk chia pudding, mango, kiwi, dragon fruit, toasted coconut chips

### ENERGY BALLS

**PEANUT BUTTER, OATMEAL  
CHOCOLATE CHIP**

**SALTED CARAMEL COCONUT BLISS  
CARROT CAKE, PUMPKIN SPICE**

### SUPERFOOD TRAIL MIX BLENDS

**VERY BERRY & CACAO  
PUMPKIN SPICE, APPLES & ALMONDS  
CHIA, HEMP, KALE, CASHEW**

### SUPERFOOD CHIA GRANOLA CLUSTERS

Assorted flavours of crispy superfood one-bite cookies

### LOW-FAT POPCORN SNACKS

Truffle parmesan, smoked salt & vinegar, maple bacon bbq

### SUPERFOOD-INFUSED DARK CHOCOLATE BARK

dark chocolate bark infused with any assortment of superfood blends your heart desires

### SUPERFOOD COOKIES & BARS

3-5 varieties of superfood cookies & bars made by our talented chefs

### SUPERSEED LAVASH & HUMMUS

Beet hummus, red pepper roasted chili hummus, roasted garlic & herb hummus, Housemade super grains and seeds lavash crackers

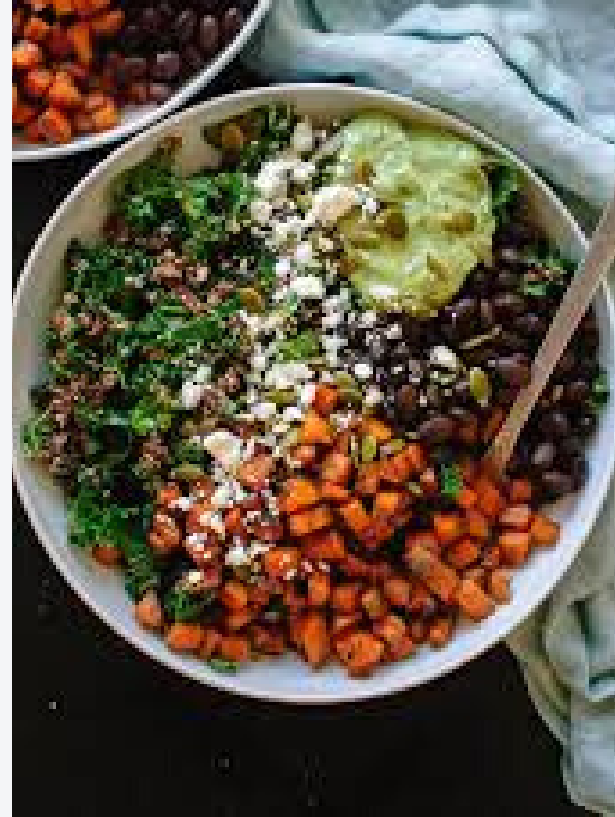
health &  
wellness



INTERACTIVE EXPERIENCE



HEALTH & WELLNESS EVENT







## BABYGANICS

### **BABYCCINNO BAR**

steamed, room temp, or cold milk,  
served in baby friendly bottles

### **BABY FOOD TO GO**

**BUTTERNUT SQUASH & GREEN PEA**  
**SWEET POTATO & ZUCCHINI**  
**MANGO & BANANA**

## LUNCH STATION

### **SUPERFOOD BOWLS**

#### **GUAC & ROLL BOWL**

guacamole, black bean, pico de galo,  
cilantro, tortilla chips, quinoa, cilantro ranch

#### **LOVE YOU FROM MY HEAD TO-MA-TOES**

roasted tri-color cherry tomato, eggplant,  
Kalamata olive, cucumber, red onion, sweet  
pepper, basil, quinoa, spiced Sunflower  
seeds, roasted bell pepper vinaigrette

#### **HOW SWEET IT IS TO BE LOVED BY YOU**

sweet potato, cauliflower, lentils, kale, baby  
spinach, wild rice blend, crispy chickpea,  
cumin oil vinaigrette

#### **HELLO SUNSHINE!**

Moroccan spiced roasted cauliflower &  
broccoli, butternut squash, Israeli couscous,  
kalamata olives, cherry tomatoes, dried  
apricots, toasted sunflower seeds, sunflower  
oil lemon & tahini dressing

# product launch

## DESSERT STATION

### **DESSERT SMOOTHIE BOWLS**

#### **CACAO ME CRAZY**

banana, figs, chia, cacao powder, coconut oil,  
non-dairy coconut yogurt, buckwheat groats,  
cacao nibs

#### **ROCKIN' RASPBERRY**

raspberries, acai, strawberries, banana, puffed  
quinoa, shredded coconut, goji berries

#### **MIND YOUR OWN BEESWAX**

mango, dates, banana, ginger, coconut  
water, maca, turmeric, bee pollen, cacao nibs

**ELLE CUISINE HAS EXPERIENCE CURATING CUSTOM BRANDED  
PRODUCT LAUNCH EVENTS. WE'VE INCLUDED A CASE STUDY OF  
AN EVENT WE RECENTLY EXECUTED FOR BABYGANICS.**

**HIGHLIGHTS OF THE MENU WERE A BABYCCINNO BAR AND  
SUPERFOOD SMOOTHIE BOWLS. THE BABES AND THEIR ROCK  
STAR MOMS PARTICIPATED IN BABY YOGA, BABY MASSAGE, AND  
BABY FLOATING TANKS.**

**COLLABORATIVE CUSTOMIZATION**







EVERY YEAR OUR CORPORATE CLIENTS COME TO US TO PULL OFF ONE OF THEIR BIGGEST EVENTS OF THE YEAR.

AFTER COMMITTING TO A THEME, THE ELLE TEAM PULLS ALL THE LOGISTICS AND PRODUCTION ELEMENTS TOGETHER TO DELIVER AN IMMERSIVE EXPERIENCE FOR THE GUESTS.

OUR CHEFS AND COORDINATORS STRIVE WHEN CHALLENGING THEMSELVES TO THINK OUTSIDE OF THE BOX AND DESIGN A MENU THAT COMMITS FULLY TO THE THEME.

CHECK OUT A SNEAK PEAK OF A CASINO ROYALE THEMED EVENT WE WORKED ON RECENTLY FOR 600 GUESTS.

## SIGNATURE COCKTAILS

### VESPER MARTINI

gordan's gin, vodka, Kina Lillet, lemon garnish

### AMERICANO

sweet vermouth, campari, perrier, orange slice

### NEGRONI

Gin, sweet vermouth, Campari, torched orange peel

### OLD FASHIONED

simple syrup, angostura bitters, orange peel, maraschino cherry, bourbon

## PASSED HORS D'OEUVRES

### DIRTY MARTINI

#### VODKA CURED SALMON WITH CAVIAR ON A BLINI

Beluga caviar, traditional blini, crème fraîche, chives

### PRAWN COCKTAIL

served in mini martini glasses, cocktail sauce, chive & garlic oil, micro sprouts

### FRIED SMOKED CHEDDAR NUGGET

roasted tomato & balsamic chutney, charred scallions, garlic & chive oil

### STEAK TARTARE

grainy Dijon, freshly thyme, gherkins, fried capers, micro sprouts, quail egg

### TUXEDO SOUP SHOOTERS

cauliflower soup, brown butter, truffles

### STICKY THAI-STYLE CHICKEN MEATBALLS

Lemongrass, garlic, jalapenos, ginger, garnished with scallions & fresh chili



## themed events



THOUGHTFULLY DESIGNED

## INTERACTIVE STATIONS

### CANADIAN LOBSTER ROLL

#### EAST COAST LOBSTER

Butter poached East Coast Canadian lobster, brioche bun, lemon tarragon aioli, micro sprouts, Yukon Gold potato chips

### LIVE OYSTER BAR

#### EAST & WEST COAST OYSTERS

freshly grates horseradish, mignonette, cocktail sauce, lemon wedges, hot sauce

### BRUSSEL SPROUT & KALE CAESAR

#### ELLE'S FAMOUS FALL CAESAR SALAD

romaine, kale, shaved brussel sprouts, lemony caesar, parmesan, maple bacon tempura fried quail egg

*\*vegetarian or vegan option available*

### BRAISED BEEF SHORT RIB

#### 24 HOUR BEEF A LA BOURGUIGNON

Jerusalem artichoke puree, confit cippolini onions, chanterelles mushrooms, truffle jus

### SEARED SCALLOP STATION

#### SCALLOP & PORK BELLY CONFIT

braised savoy cabbage, crisp apple slaw, cider jus, crackling

### HANDMADE PASTA

#### DUCK CONFIT RAVIOLI

Caramelized shallot puree, rosemary brown butter, crispy kale

#### SMOKED BUTTERNUT

#### SQUASH AGNOLOTTI

arugula & kale pesto, goat's milk beemster, Ontario peas, parsnip

### EPIC CHOCOLATE FOUNTAIN

#### WHITE CHOCOLATE FOUNTAIN

#### DARK CHOCOLATE FOUNTAIN

#### MILK CHOCOLATE FOUNTAIN

assortment of dipping ingredients

### CASINO ROYALE INSPIRED DESSERT TABLE

gold coins, chocolate cigars, surprise gold brick chocolates, bow tie macaroons, martini olive cake pops



## themed events



THOUGHTFULLY DESIGNED





# CASINO ROYALE - UBISOFT HOLIDAY EVENT





# influencer events

CONNECTING WITH INFLUENCERS IN A MEANINGFUL WAY  
REQUIRES AN EXCEPTIONALLY EXECUTED AND UNIQUE EVENT  
EXPERIENCE THAT BOTH SURPRISES AND DELIGHTS.

WHEN ELLE CUISINE CURATED OUR GALENTINE'S EVENT, OUR AIM  
WAS TO PROVIDE FEMALE INFLUENCERS AND ENTREPRENEURS  
WITH AN OPPORTUNITY TO COME TOGETHER TO CELEBRATE  
FRIENDSHIP, SELF-LOVE, AND THE SUPPORT OF FEMALES BY  
FEMALES.

## DRINKS

FRESHLY SQUEEZED ORANGE JUICE  
FRESHLY SQUEEZED GRAPEFRUIT JUICE  
ROSE & ROSE PROSECCO  
ROSE BEET KOMBUCHA

## TAKE HOME GOODIES

PASTEL PALETTE MACARONS  
GREENHOUSE JUICE COCONUT WATER  
THE WANDERLY 15% OFF COUPON  
OLIVE & ILA 15% OFF COUPON

## FIRST

### CITRUS & FENNEL SALAD

coconut water, liquid nitro leche de tigre, chili,  
zesty sprouts, edible flowers

## SECOND

### BEETS & BURRATA

whipped burrata (ricotta), roasted & marinated  
candy cane & red beets, pistachio, lavash,  
zaatar, micro basil, micro beet greens

### SMOKED STEELHEAD

Cured & smoked salmon, farro, roasted  
romanesco & tri-coloured cauliflower & puree

## DESSERT

### OMBRE MINI CAKES

custom theme colored individual cakes

INNOVATIVE IDEAS



ELLE CUISINE GALENTINE'S EVENT





**SURPRISE AND DELIGHT WITH A PLAYFUL  
POP UP STATION OR TWO...OR THREE!  
HERE ARE SOME OF OUR MORE OUTRAGEOUS  
OFFERINGS.**

## BEVERAGE STATION

### ADULT SLUSHY BAR

**FROZE & FROZEN APEROL SPRITZ  
SLUSHY WATERMELON MARGARITA**

### SPIKED SNOW CONES

**FROZE & FROZEN APEROL SPRITZ  
SLUSHY WATERMELON MARGARITA**

## SAVOURY STATIONS

### OUTRAGEOUS BURGER BAR

**FUNNEL CAKE CHEESEBURGER  
WAFFLE FRIED CHICKEN SAMMY**

*\*vegan burgers available upon request*

### NACHO CHEESE FOUNTAIN

#### DIPPING GOODIES

Pogos  
Soft pretzels  
Crudit   
Fresh tortilla chips  
Taqitos

#### TOPPINGS

Pico de gallo  
Guacamole  
Tomatillo salsa  
Corn salsa  
Chimichurri

### JAPADOG

**ALL BEEF HOTDOG  
VEGGIE HOTDOG**

kimchi, Sriracha, mayo, Teriyaki sauce,  
Pickled daikon & carrot, Toasted nori, Crispy  
shallots, Cilantro, Sambal, baby cucumbers

### HERO & VILLAIN TACO

#### VEGAN CAPTAIN PLANET

avocado, charred corn salsa, refried beans,  
pico de gallo, tomatillo salsa, organic  
sprouts, coconut crema, warm corn tortillas

#### HELL BOY CHORIZO

Hellishly hot chorizo sausage, guacamole,  
pineapple & smoked jalapeno salsa,  
homemade hot sauce & flour tortilla



### TORNADO POTATOES

**CLASSIC PARM & CHIVE  
CHILI CHEESE  
TACO LOCO**

### SUSHI BURRITO

**TUNA  
SALMON  
TOFU**

Sushi rice, toasted nori, baby spinach,  
bok choy slaw, avocado, carrots,  
cucumber, pickled cabbage slaw

### STEAM BAO BUN STATION

#### BIG MAC

Beef chuck patty, big mac sauce, pickles,  
white onion, American cheese, steam  
bun with sesame seeds

#### MCCHICKEN

Fried chicken, McChicken sauce,  
soft steam bun

#### FILET-O-FISH

Fried cod, tartar sauce, pickles, shaved  
iceberg lettuce, soft steam bun

**playful  
pop up  
stations**



**GOOD TIMES**



## SWEET STATIONS

### S'MORE SUNDAE

homemade graham crackers  
homemade marshmallows & fluff  
warm chocolate brownie  
graham cracker crust  
liquid nitrogen burnt marshmallow ice cream  
smoked & salted caramel sauce

### FUNNEL CAKES

#### FRESHLY FRIED & SERVED WITH

white chocolate  
dark chocolate  
Ontario strawberries  
Ontario blueberries  
Ontario peaches  
homemade vanilla bean ice cream

### STRAWBERRY FIELDS FOREVER MACERATED ONTARIO STRAWBERRIES

homemade mint & strawberry ice cream,  
lavender crumble, crunchy meringues,  
honey roasted pine nuts, lemon sorbet

### INTERACTIVE CEREAL MILK SUNDAE

liquid nitro cereal milk ice cream  
caramelized sweet and salty corn flakes  
house made cinnamon toast crunch  
fruit loops  
salted caramel sauce  
strawberry coulis

### MINI "TINY TOM" DOUGHNUTS

#### CARNIVAL STYLE

made fresh to order, dusted in cinnamon  
sugar, plain sugar, chocolate ganache  
drizzle or salted caramel



### BEAVER TAIL BANANA SPLIT SUNDAE CHOCOLATE CARAMEL

topped with vanilla soft serve

### LOADED PALETA

#### KEY LIME PIE

key lime paleta, graham cracker crumb,  
torched marshmallow fluff

#### S'MORES

fudgesicle, marshmallow fluff,  
chocolate sauce, graham cracker crumb

### DONUT ICE CREAM SAMMYS

#### MAPLE BACON

maple dip, maple bacon ice cream,  
bacon crumble

#### S'MORES

chocolate dip, burnt marshmallow ice cream

#### STRAWBERRY LEMONADE

strawberry dip, lemon meringue ice cream

### CHEESECAKE ON A STICK

#### FERREROCHER

#### PINA COLADA

liquid nitrogen cheesecake  
dipped & garnished to order





LEAVE IT TO OUR TEAM TO DELIVER LUXURIOUS AND COMFORTING FOOD EXPERIENCES WITH A TWIST. WE HAVE A VARIETY OF INTERACTIVE CHEF STATIONS THAT BREAK THE MOLD. A SELECTION OF OUR OFFERINGS BELOW.

## UNIQUE STATIONS

### ENTRÉE STATION

#### KOREAN BULGOGI-STYLE BRAISED BEEF SHORT RIB

Kobe beef fried rice, 63 degree sous vide egg, teriyaki infused beef jus, red chilies, scallions, zesty micro sprouts

#### MISO-GLAZED BLACK COD

carrot & ginger puree, shitake & bok choy dumplings, Chinese broccoli, black sesame, soy ginger glaze

### SPANISH TAPAS/PINXTO

#### BRAISED & GRILLED OCTOPUS

fried potato, romesco, shishito pepper

#### TORTILLA ESPANOLA

room temp traditional egg & potato pancake

#### CROQUETTES AL QUESO Y LEGUMES

bite-sized croquettes, stuffed with spices, cheese & veggies, saffron aioli

#### GAMBAS AL AJILLO

jumbo prawns cooked in olive oil with garlic and chili, smoked paprika and fresh parsley

#### PAN CON TOMATE

roasted tomato bruschetta topped with roasted garlic, fresh basil & manchego

#### SPIGOLA BOQUERONES

green olives, pimento pepper, chimichurri, & grilled bread

### PEKING DUCK

a la minute pancakes & sliced crispy skin duck with scallions, cucumber, secret hoisin sauce

### CACCIO E PEPPE

homemade spaghetti, cracked black pepper, parmesan reggiano, parmesan crisps, shaved parmesan

### ABURI-STYLE SUSHI BAR

#### AHI TUNA

#### SUSHI-GRADE SALMON

#### U10 SCALLOPS

#### KING CRAB

flame seared torched nigiri sushi

### KOREAN-STYLE BBQ

#### WAGYU BEEF

#### CHICKEN YAKITORI

#### CRISPY RICE CAKES

Served with all the fixings and sauces, pickles and heat

### GRIDDLED 100-LAYER LASAGNA

#### THE TRADITIONAL

meat sauce, béchamel, ricotta, parmesan, fontina, handmade pasta, marinara

#### LASAGNA DI MONTAGNA

sautéed broccoli rape, garlic spinach, roasted squash, white sauce, Tallegio, ricotta, marinara



luxurious  
& unique  
stations



GOOD TIMES



## UNIQUE STATIONS

### PROSCIUTTO STATION

#### SPEDUCCI PROSCIUTTO

sliced prosciutto, fresh fig, Ashley goat, truffle honey, basil, aged balsamic

### SALMON TROUT

#### SMOKED & TORCHED

crème fraiche, pickled pink pearl onions, shaved fennel, dill

### EDIBLE GARDEN EXPERIENCE

#### SPRING FORAGE

#### GARDEN POT SALAD

Spring vegetables, edible soil, olive oil dust, micro basil, micro arugula, edible moss, green goddess dressing

### CHEESE &

#### CHARCUTERIE FOREST

#### 18 FOOT WINDY FOREST

#### FILLED BOARDS

cheese, charcuterie, antipasto, edible mushroom meringues, edible moss, flowers

### STICKY TOFFEE PUDDING

warm caramel cake, soaked in hot bourbon butterscotch, liquid nitro cinnamon ice cream, caramel corn, stewed Ontario apple

### DRAGON'S BREATH

liquid nitrogen-soaked popcorn & chex mex snacks

### EDIBLE BALLOON

candied flavour helium filled balloons you can eat!

### CARPACCIO 2 WAYS

#### ESPRESSO-CRUSTED

#### BEEF TENDERLOIN

Black garlic & mustard aioli, micro arugula, purple potato chips, chives, truffle salt, chive & garlic oil

#### PLANT BASED

#### HEIRLOOM BEET CARPACCIO

herb infused almond ricotta cheese, pine nut & mint pesto, aged balsamic, lavash crackers, tahini vinaigrette, zaatar

### BRODO BAR

#### CHICKEN & TURKEY

Classic mirepoix, chicken tortellini, herb oil

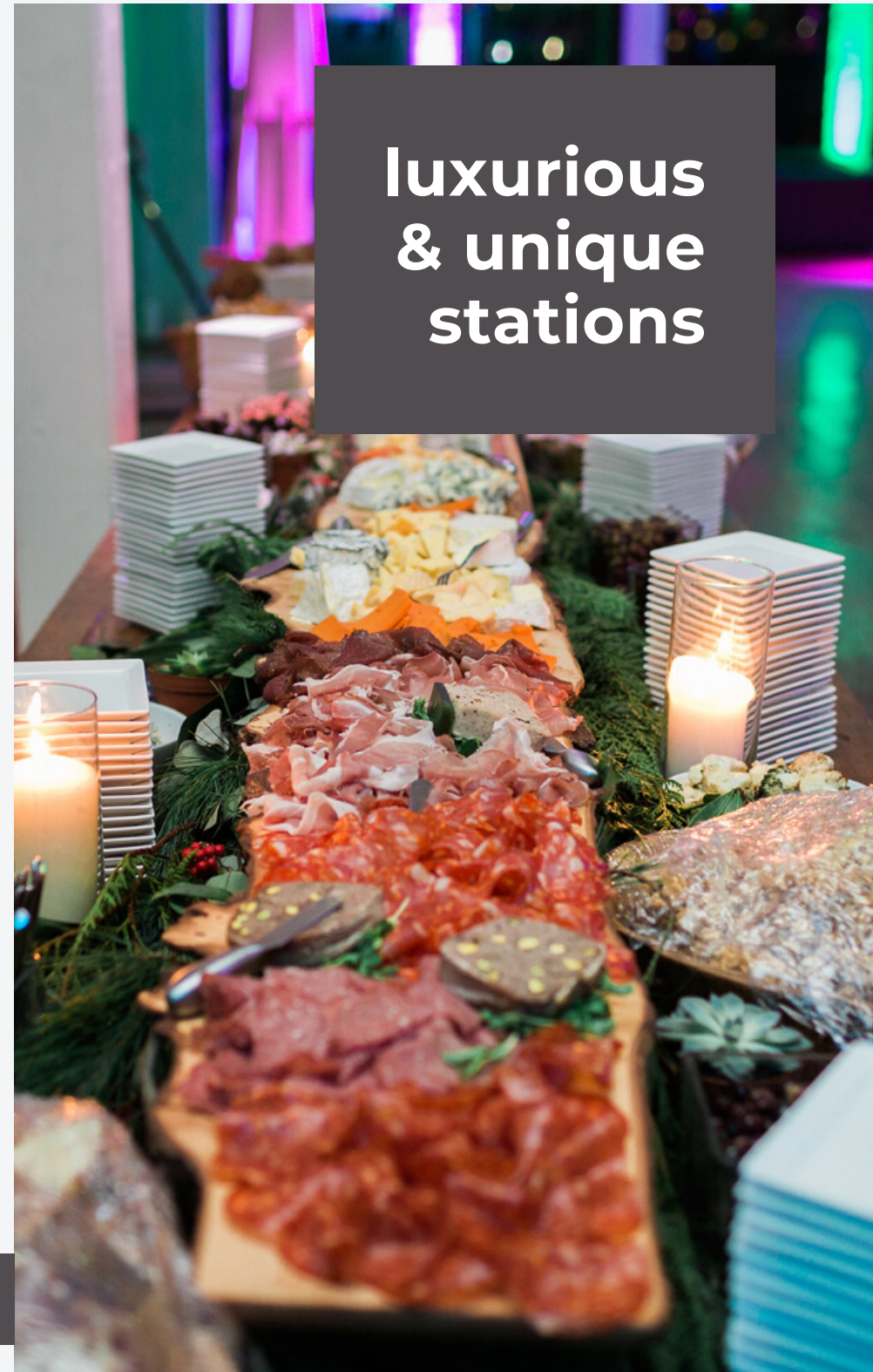
#### BEEF & GAME

roasted & charred root vegetables, spinach agnolotti filled with braised duck, fresh parsley

#### VEGAN MUSHROOM & SEAWEED

mushroom & bok choy dumpling, chilli oil, scallions

luxurious  
& unique  
stations



GOOD TIMES

# staff & client appreciation events

WHAT BETTER WAY TO:

INVEST IN TEAM CULTURE

MARK A SIGNIFICANT MILESTONE/ACHIEVEMENT

SHOW APPRECIATION FOR YOUR CLIENTS

THANK YOUR PARTNERS

...THAN CREATING A MIND-BLOWING EVENT!

## HORS D'OEUVRES

### **JERK PRAWN**

Jerk marinated prawn, roasted red pepper and avocado salsa, chimichurri

### **SHALLOT ARANCINI**

Marinara, grated parmesan, basil oil

### **TRUFFLE & CHEDDAR PEROGIES**

caramelized onions, chive and lemon crème fraiche

## FOOD STATIONS

### **MUSHROOM RAGOUT**

sautéed mushrooms, 63-degree sous vide egg, homemade focaccia toast (grilled fresh on Konro grill), fresh truffles, micro greens

### **SOUP STATION**

#### **CORN CHOWDER**

paprika buttered corn off the cob and green onions, micro greens

#### **TRADITIONAL GAZPACHO**

cucumber & red pepper salsa, olive oil drizzle, liquid nitro coconut crema, micro greens

### **BEEF CARPACCIO**

espresso and cocoa crusted beef tenderloin, black garlic aioli, Jerusalem artichoke chip, fresh chives, parmesan, salt to finish

### **LOBSTER MAC**

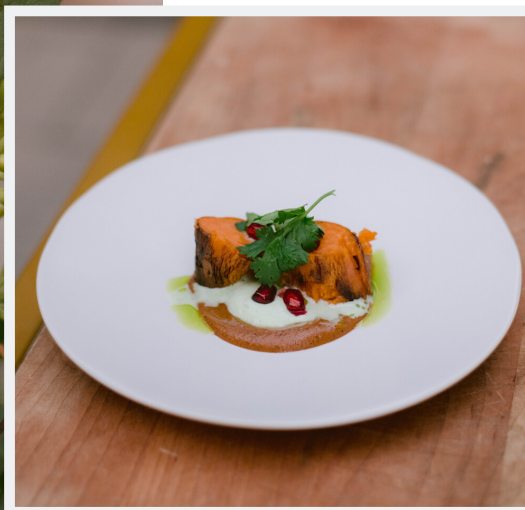
mac and cheese, lobster infused cream, old cheddar, herb and butter brioche crumb

### **MOLE STATION**

#### **SWEET POTATO**

#### **GRILLED FLAT IRON STEAK**

rich mole sauce, chunky chimichurri, coconut & lime crema, fresh cilantro



## INTERACTIVE FOOD STATIONS



ELLE CUISINE ANNUAL SUMMER PARTY





# sustainability

## GREEN INITIATIVES & SUPPORTING LOCAL

**elle cuisine** recognizes their role in ensuring we do our part towards making our planet a greener place. elle cuisine is committed to 'green' practices that promise to limit landfill waste. From kitchen prep to event execution, we practice these guidelines:

1. Recycling & green waste.
2. Eco-friendly cleaning supplies & reusable towels.
3. Reduce the use of plastics at every opportunity.
4. We encourage the use of glassware over disposables, as it can be cleaned and reused.
5. Disposables, when requested by the client, are biodegradable and/or made from recycled materials.
6. Deliveries from our vendors as deliveries to our clients are coordinated (whenever possible) in the early mornings to avoid idling.
7. We do not support bottled water at our events. Instead, we recommend fresh, filtered Toronto tap water - which we provide and serve at all events.
8. We strongly believe in supporting local suppliers and ingredients, which means both shorter transportation routes and encourages Canadian business growth.





# contact us



## EVENT COORDINATION

we have a team of senior  
event coordinators  
specialized in event  
planning and execution

## GENERAL INQUIRIES

feel free to contact us  
647-430-3553  
[info@ellecuisine.ca](mailto:info@ellecuisine.ca)

## SOCIAL MEDIA



@ellecuisine