



grazing & on the table hors d'oeuvres

GRAZING PLATTERS

ARTISINAL CHEESE & CHARCUTERIE BOARD

local & imported cheese, compotes & honey, fresh figs, cured & smoked meats, house made terrines, pickled veggies, grainy mustard, olives & antipasto, crostinis & freshly baked breads, gluten free crackers

DIPS & STUFF

ROASTED GARLIC HUMMUS

GREEN GODDESS *(vegan)*

ROASTED RED PEPPER, GOAT CHEESE, FRESH BASIL

SPINACH, ARTICHOKE HEART, ASIAGO

TRUFFLED WHITE BEAN DIP

served with freshly baked breads, crackers, crudité

ON THE TABLE HORS D'OEUVRES

PRAWN COCKTAILS

poached jumbo prawn, avocado & corn salsa, yellow tomato cocktail sauce

SMOKED SALMON GOUGERE

gruyere gougere, whipped everything cream cheese, dill, capers, pickled pink onions

WILD MUSHROOM & SQUASH FLATBREAD

wild mushroom & truffle duxelle, parmesan, baby arugula, kale & walnut pesto, butternut squash

PUMPKIN & SQUASH CROSTINI

herb & garlic crostini, pumpkin, butternut squash, crispy sage, goat's milk gouda, Serrano ham

WILD MUSHROOM TARTLETTES

puff pastry, wild mushrooms & truffle ragout, gruyere, caramelized onions

ROASTED TURKEY SLIDER

perfectly roasted turkey breast, caramelized onions, cranberry sauce, rosemary lemon aioli, french brie, honey whole wheat bun

YORKSHIRE PUDDING

Petit style, medium rare roasted beef tenderloin, fresh horseradish, caramelized onion jam
**veg option available*

BITE-SIZED FALAFEL PITA

homemade falafel, tahini, tabbouleh, pickled pink cabbage, tomato, roasted garlic hummus, homemade mini pita



SWEET ENDING

SEASONAL FRUIT PLATTER & BERRY BOWL

ASSORTED COOKIES & SQUARES

freshly baked cookies, brownies, blondies, lemon squares, pecan squares, butter tarts

GRAZING & ON THE TABLE HDS



additional

Quality and taste are top priorities for our chefs. Menus are constantly evolving as we play on the tastes of the seasons, drawing inspiration from global trends and the collaborative input of our clients.

ALL PRICING BASED ON 10 - 100 OR MORE GUESTS

pricing may vary depending on guest count

ALL IN PRICING INCLUDES

menu price per person

kitchen staff (4 hours)

service staff (4 hours)

onsite, day of catering coordination

NOT INCLUDED

HST, Gratuity, rentals, bar rental and services,
landmark fee, travel fee outside of GTA (if applicable)

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