

# EMPLOYEE APPRECIATION PACKAGES



THE SHIFT TO WORKING FROM HOME HAS CREATED NEW CHALLENGES IN MAINTAINING POSITIVE CULTURE AND EMPLOYEE CONNECTION. CHECK OUT OUR FOOD & DRINK SOLUTIONS FOR YOUR NEXT VIRTUAL TEAM BUILDING.



ELLE CUISINE IS PROUDLY RECOGNIZED AS A TOP TORONTO CATERER. COVID-19 HAS DEEPLY CHANGED THE WAY IN WHICH WE ALL CELEBRATE, SOCIALIZE, AND CONNECT. WE'VE CREATED A SERIES OF DYNAMIC EXPERIENCES TO ENJOY SAFELY FROM HOME, WHILE STILL HAVING YOUR TEAM TOGETHER!



# MEXICAN FIESTA snack box

*elle* cuisine

WE'RE MISSING SUMMER PATIO VIBES...SO WHY NOT  
FAKE IT TIL WE MAKE IT WITH NACHOS, TACOS, AND  
MOST IMPORTANTLY MARGARITAS.

**BOX FEEDS 2**

**PRICE PER BOX = \$95.00**



## MENU

CHOOSE 2 OF THE FOLLOWING  
FOOD ITEMS

### BLACKENED FLANK STEAK TACOS

pineapple jalapeno salsa, smoked paprika & lime crema, queso fresco, homemade flour tortilla

### SPICED SHRIMP TACOS

jerk marinated prawns, tomatillo salsa, pickled red cabbage, lime crema, queso fresco, soft flour tortillas

### CHICKEN CHORIZO TACOS

homemade chicken chorizo, pico de gallo, pickled jalapeno & red onions, cumin & lime crema, crispy corn tortillas

### PULLED PORK QUESADILLA

smoked pulled pork tacos, pico de gallo, tomatillo salsa, guacamole, sour cream, monterey jack cheese blend

### NACHO KIT

homemade tortilla chips, homemade queso cheese dip, guacamole, pico de gallo salsa

### MARGARITAS (CHOOSE 2)

WATERMELON MARGARITA

PICANTE JALAPENO MARGARITA

CLASSIC MARGARITA

HIBISCUS MARGARITA

GRAPEFRUIT GINGER MARGARITA (PALOMA)

# CANAPES & COCKTAILS snack box



KEEPIN' IT CLASSY. WE MISS EVENINGS OUT AT HIP  
COCKTAIL BARS, DON'T YOU?

**BOX FEEDS 2**

**PRICE PER BOX = \$95.00**

## MENU

CHOOSE 3 OF THE FOLLOWING FOOD ITEMS  
5 PCS OF EACH WILL BE PROVIDED

**TERIYAKI CHICKEN LETTUCE BITES**  
baby gem lettuce, Sriracha aioli, soy ginger glaze, chilli

**VIETNAMESE SPRING ROLLS (V)**  
marinated Asian veggies, Sriracha aioli, crispy taro root

**MINI BIG MAC SLIDERS**  
your favourite burger in bite-sized form, big mac sauce and all

**MINI LOBSTER ROLLS**  
east cost lobster, tarragon tartare sauce, homemade bite-sized brioche bun

**SHRIMP COCKTAIL**  
jumbo prawns, cocktail sauce, lemon, avocado corn salsa

**AHI TUNA TARTARE**  
avocado mousse, taro chip

**ARANCINI**  
traditional Italian risotto ball stuffed with mozzarella cheese, served with marinara, parmigiana, basil oil, fresh basil

### COCKTAILS (CHOOSE 2)

PICANTE JALAPENO MARGARITA  
CRANBERRY VANILLA BEAN TINI  
GRAPEFRUIT GINGER GIN FIZZ  
CUCUMBER BASIL SMASH  
LADY GREY BOURBON SOUR





# CHEESE & WINE snack box



WINE AND CHEESE WERE MEANT TO BE. WITH THIS OPTION RECEIVE TASTING TIPS AND TRICKS FROM OUR SOMMELIER AND TASTING NOTES ON THE WINE AND CHEESE/CHARCUTERIE PAIRINGS.

**BOX FEEDS 2**

**PRICE PER BOX = \$85.00**

## MENU

CHEESE & CHARCUTERIE BOX  
OR  
VEGAN CHEESE & ANTIPASTO BOARD

RED WINE + WHITE WINE





# PUB NIGHT snack box



HOT WINGS ANYONE?

**BOX FEEDS 2**

**PRICE PER BOX = \$85.00**



## MENU CHOOSE 3 OF THE FOLLOWING FOOD ITEMS

BUFFALO CHICKEN WINGS (WITH RANCH)

FRIED CHICKEN SAMMY

TRUFFLED MAC'N CHEESE

HOT SPINACH, ASIAGO & ARTICHOKE DIP

INDIVIDUAL BEEF & GUINNESS PIE

CHEDDAR PIEROGIES WITH BEER-BRAISED ONIONS

6 PACK OF CRAFT BEER

OR

6 PACK OF GOOD SUNDAYS (GIN + SODA)



# MOVIE NIGHT snack box



HOT WINGS ANYONE?

**BOX FEEDS 2**

**PRICE PER BOX = \$85.00**

## MENU CHOOSE 3 OF THE FOLLOWING FOOD ITEMS

INDIVIDUAL CANDY BAR

+

SPICED CARAMEL POPCORN

+

HOMEMADE KETTLE CHIPS & DIP

6 PACK OF CRAFT BEER

OR

6 PACK OF GOOD SUNDAYS (GIN + SODA)





# FREQUENTLY ASKED QUESTIONS



## DELIVERY

- WITHIN TORONTO: \$25/DELIVERY
- OUTSIDE TORONTO IN GTA: \$40+

## PACKAGING/DISPOSABLES

- EACH ITEM IS INDIVIDUALLY PACKED IN DISPOSABLE PACKAGING
- PACKAGING IS ECO-FRIENDLY
- OPTION TO UPGRADE TO NON-DISPOSABLE PLATTERS

# 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.



*elle*  
cuisine