

A close-up photograph of a chef's hand holding a white squeeze bottle with a green cap, pouring a green dressing onto a dish. The dish is served on a white plate and consists of salmon fillets, a pile of microgreens, and golden-brown fried onions. The background is blurred, showing a kitchen setting.

INTERACTIVE FOOD STATIONS

Interactive food stations provide excellent entertainment at your next event. Chefs finish dishes in front of your guests and serve them piping hot and perfectly plated

LATIN FIESTA STATION

BRAISED BEEF BIRRIA TACO (GF)

braised beef, rich beef consommé,
shredded queso, tomatillo salsa, cilantro

AHI TUNA CEVICHE TOSTADA (GF)

sushi grade ahi tuna, jalapeño, guacamole,
leche de Tigre

PULLED PORK QUESADILLA

smoked pulled pork, cumin lime crema,
shredded queso, Pico de Gallo, guacamole

CORN ELOTE (VEGETARIAN)

grilled corn on the cobb, crema, crumbled queso
fresco, chopped cilantro & green onion, crunchy
Cheeto dust

VENEZUELAN AREPA (GF)

traditional Venezuelan arepa stuffed with Ancho
braised beef, salsa rojo, queso fresco, guacamole

CHICKEN OR STEAK FAJITA

Tex Mex for the win! Sautéed peppers & onions,
Monterey jack cheese, blackened steak or chicken,
flour tortilla



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stations provide
excellent entertainment
at your next event.
Chefs finish dishes in
front of your guests
and serve them piping
hot. Standard stations
are approachable and
playful.



BAO BUNS

PORK BELLY BAO BUN

hoisin glazed braised crispy pork belly, cucumber,
carrot, daikon slaw, Sriracha aioli, cilantro, bao bun

BRAISED BEEF BAO BUN

braised beef, hoisin special sauce, cucumber pickle,
kimchi, Sriracha aioli, steamed bao bun

KUNG PAO TOFU BAO BUN (VEGAN)

Kung pao fried tofu, daikon, carrot, cucumber slaw,
vegan Sriracha aioli, kimchi, steam bun

TERIYAKI SHIITAKE BAO BUN (VEGAN)

teriyaki glazed king oyster & shiitake mushrooms,
daikon, carrot, cucumber slaw, vegan Sriracha aioli,
steam bun

KOREAN FRIED CHICKEN BAO BUN

Gochujang glaze, cucumber pickle, Kimchi, bao bun

MAC'N CHEESE

TRUFFLE MAC N CHEESE (VEGETARIAN)

white truffle, aged cheddar, brie, cavatappi, crispy
shallots, fresh chives

CRUNCHY CHEETOS MAC'N CHEESE

(VEGETARIAN)

orange cheddar, nacho cheese sauce, charred jalapeno,
crunchy Cheetos dust, smokey ketchup, green onions

LOBSTER MAC N CHEESE +\$6/PP

lobster cream, white cheddar, French brie, butter-poached
lobster, garnished with fresh chives & crispy leeks

PASTA STATION

SWEET CORN AGNOLOTTI (VEGETARIAN)

smoked scallion butter, crispy leeks

note: only available seasonally

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

tarragon & chive beurre blanc, brown butter bits, fresh truffles, peas, crispy sage, pecorino

CACIO E PEPE RAVIOLI (VEGETARIAN)

parmesan cream, fresh cracked pepper, parmesan crisps, fresh chives, chive & garlic oil, brioche crumb

RICOTTA RAVIOLO AL PESTO (VEGETARIAN)

ravioli stuffed with home made ricotta in a vibrant green pesto, garnished with shaved pecorino, roasted Ontario cherry tomatoes, toasted pine nuts

BRAISED LAMB SHANK PACCHERI (VEGETARIAN)

succulent braised lamb shank red wine sauce, homemade paccheri, truffled manchego, crispy thyme

SPAGHETTONI & VEGAN MEAT BALLS (VEGAN)

Beyond Meat meat balls, fresh spaghetti pasta, San Marzano tomato sauce, fresh basil, parmigiana, pepperoncino

SPAGHETTONI & MEAT BALLS

braised lamb & beef meat balls, fresh spaghetti pasta, San Marzano tomato sauce, fresh basil, parmigiana, pepperoncino

HANDMADE DUCK CAPPELLACCI

brown butter, Ontario morels, ramps, nettle pesto, parmigiana foam, ramp nettle oil

GNOCCHI STATION

GNOCCHI AL RAGU SANTA EMILIANA

braised beef ragu, parmigiana reggiano, fried marjoram

GNOCCHI SAN MARZANO (VEGETARIAN)

San marzano tomato sauce, roasted grape tomatoes, housemade ricotta, fresh basil, basil oil, parm crisps

HANDMADE RICOTTA GNUDI (VEGETARIAN)

wild mushrooms, parm cream, fresh herbs, parm crisps



RISOTTO STATION

WILD MUSHROOM & TRUFFLE (GF)

king oyster, shiitake, portabello, oyster mushrooms, white truffle oil, crispy shallots, Parmesan crisps

LOBSTER RISOTTO (GF) +\$5

rich lobster broth, butter-poached lobster, tarragon, chives, parmigiana reggiano

BUTTERNUT SQUASH RISOTTO (GF)

butternut squash risotto, shaved Manchego, pea sprouts, sage. butter, brown butter bits



TRENDY SALAD BAR

BEET & FRIED GOAT CHEESE SALAD (VEGETARIAN)

honey-caramelized pecans, panko fried goat cheese, mint & basil vinaigrette, micro basil, baby arugula, aged balsamic reduction

KALE & BRUSSEL SPROUT CAESAR SALAD

croutons, classic Caesar dressing, shaved Parmesan, lemon, panko-crusted Conestoga egg

BURRATINI SALAD (GF) (VEGETARIAN)

Italian burrata, Ontario tomatoes, pesto, toasted pine nuts, micro basil, Parmesan crisps

PROSCIUTTO & FIG (GF)

Italian prosciutto, fresh figs, Manchego, truffle vinaigrette, toasted walnuts, baby arugula

CAVOLO NERO (GF) (VEGETARIAN)

black kale salad, toasted pine nuts, currants, cider vinaigrette, pecorino



CARIBBEAN STATION

JAMAICAN PATTIES (BEEF OR VEG)

bite-sized version of the traditional, flavour packed patty, served with house-made pineapple jalapeño salsa

PEPPER SHRIMP

mango scotch bonnet salsa

JERK CHICKEN TACO

guacamole, pineapple jalapeno salsa, slaw, flour tortilla

CEVICHE

mahi mahi ceviche, citrus fruits, mango, pineapple, cucumber, avocado, plantain chips

PLAINTAIN GNOCCHI &

BRAISED OXTAIL

braised oxtail stew, plantain gnocchi



TACO STATION

CHICKEN CHORIZO (GF)

cumin lime crema, pineapple salsa, tomatillo hot sauce, corn tortilla

CHICKEN TINGA (GF)

chipotle braised & pulled chicken, crema, Pico de Gallo, queso fresco, corn tortilla

ANCHO CHILE BRAISED BEEF (GF)

spicy braised beef short rib, salsa rojo, guacamole, queso fresco, corn tortilla

PULLED PORK CARNITAS (GF)

cumin lime crema, Pico de Gallo, queso fresco, corn tortilla

BAJA FRIED FISH

beer battered cod, slaw, crema, pickled jalapeño, flour tortilla

CRISPY COTIJA (VEGETARIAN)

breaded & fried Mexican cheese, tomatillo salsa, guacamole, corn tortilla

BLACKENED SWEET POTATO (VEGAN) (GF)

vegan chipotle crema, pineapple salsa, guacamole, corn tortilla

BLACKENED FLANK STEAK (GF)

cumin lime crema, salsa rojo, guacamole, queso fresco, corn tortilla

SMASH BURGER

ELLE'S SIGNATURE BEEF BURGER

VEGAN BEYOND MEAT BURGERS

big mac sauce, american cheddar cheese, dill pickles, shredded lettuce, brioche bun

served with:
truffle frites
classic frites
onion rings
sweet potato fries

MAC'N CHEESE

TRUFFLE MAC N CHEESE (VEGETARIAN)

white truffle, aged cheddar, brie, cavatappi, crispy shallots, fresh chives

CRUNCHY CHEETOS MAC'N CHEESE (VEGETARIAN)

orange cheddar, nacho cheese sauce, charred jalapeño, crunchy Cheetos dust, smokey ketchup, green onions

LOBSTER MAC'N CHEESE

lobster cream, white cheddar, French brie, butter-poached lobster, garnished with fresh chives & crispy leeks

POUTINE

TRADITIONAL POUTINE (VEGETARIAN, GF)

BRAISED BEEF POUTINE (GF)

DUCK CONFIT POUTINE (GF)

crispy frites, traditional poutine gravy, Quebec cheese curds
option to add braised beef short rib

FRIED CHICKEN

KOREAN FRIED POPCORN CHICKEN

Gochujang glaze, cucumber pickle, Kimchi, toasted sesame

BUFFALO FRIED BONELES CHICKEN WINGS

buttery buffalo sauce, dill ranch, celery, carrot

KENTUCKY FRIED CHICKEN SAMMY

Kentucky style fried chicken, brioche bun, roasted garlic aioli, bread & butter pickle, southern slaw

JERK FRIED CHICKEN TACOS

pineapple salsa, coconut lime cream, scotch bonnet hot sauce

HOT CHEETO CHICKEN FINGERS & FRIES

hot cheeto crumb chicken fingers, skinny fries with Sriracha ginger aioli

**vegan option available upon request*



TARTARE & CRUDO BAR

SALMON CRUDO

blood orange, pomelo, ramp oil

AHI TUNA TARTARE

soy ginger marinade, Asian pear, smashed avocado, taro chips

BEEF TENDERLOIN TARTARE

traditional French-style beef tenderloin tartare served with housemade potato chips

ROASTED BEET TARTARE (VEGETARIAN)

roasted red & yellow beets, goat cheese mousse, micro basil, aged balsamic reduction

ALBACORE TUNA CRUDO

poblano pepper vinaigrette quick pickled shallots, cilantro oil

SEARED CARPACCIO

truffle Dijon aioli, lemon, parmigiana Reggiano, fingerling potato chips, chives, chive garlic oil



MOZZARELLA & BURRATA BAR

BUFFALO MOZZARELLA

Ontario tomatoes, pesto, fresh basil

ONTARIO BURRATA

prosciutto, focaccia, olive tapenade

FIOR DI LATTE

truffle paste, salsa Verde

STRACCIATELLA

grilled crostini, confit grape tomatoes, confit garlic, basil

NODINI

knotted fresh mozzarella, yellow tomato, & fresh basil bruschetta, toasted pine nuts



RAW BAR

ASSORTMENT OF EAST COAST OYSTERS

SHUCKED LIVE ON A BED OF CRUSHED ICE (GF)

Mignonette, fresh horseradish, cocktail sauce,
lemon wedges, hot sauce

JUMBO COCKTAIL SHRIMP (GF)

house made cocktail sauce

CRAB CLAWS (GF)

creamy Miami-style cocktail sauce

LOBSTER TAILS (GF)

drawn garlic & herb butter

STEAMED MUSSELS AND CLAMS (GF)

white wine, shallot, garlic

CAVIAR SERVICE (MP)

sturgeon caviar, blinis, crème fraîche, Conestoga
egg, brunoised shallot, chopped chives, potato chips

KING CRAB LEGS (MP)

drawn garlic & herb butter



SPANISH TAPAS

BRAISED & GRILLED OCTOPUS (GF)

romesco sauce, chimichurri

TORTILLA ESPANOLA (VEGETARIAN) (GF)

room temp traditional egg & potato pancake

CROQUETAS AL QUESO Y JAMON

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

GAMBAS AL AJILLO (GF)

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

PAN CON TOMATE (VEGETARIAN)

sourdough toast with garlic & olive oil topped with Ontario tomato, fresh basil

PATATAS BRAVAS (VEGETARIAN) (GF)

brava sauce, saffron garlic aioli



SEAFOOD GRILL

GRILLED OCTOPUS +\$5/PP (GF)

GRILLED BRANZINO (GF)

GRILLED GARLIC PRAWNS (GF)

romesco sauce, fingerling potatoes, saffron garlic aioli, chimichurri

SMOKEHOUSE STATION

SMOKED BEEF BRISKET (GF)

SMOKED BEEF RIBS +\$10/PP (GF)

BABY BACK RIBS (GF)

SMOKED PULLED PORK (GF)

SMOKED WHOLE CHICKEN (PIRI PIRI) (GF)

HOT-SMOKED SALMON (GF)

served with traditional smokehouse sides:

potato salad (gf)

macaroni & cheese

kale caesar salad

southern-style slaw (gf)

jalapeno cheddar cornbread

brioche rolls



STEAK STATION

ANGUS STRIP STEAK

BEEF TENDERLOIN +\$5/PP

PRIME RIB EYE

FLAT IRON WAGYU +\$10/PP

JAPANESE KOBE BEEF \$MARKET PRICE

served with smashed fingerling potatoes

toppings/sauces:

red wine jus

bearnaise

Argentinian chimichurri

assorted Maldon salt (smoked, truffle, traditional)

ENTREE STATION

SOUS VIDE STRIP STEAK (GF)

potato pavee, asparagus tips, red wine jus

SEARED BRANZINO (GF)

truffled cauliflower puree, roasted cherry tomato,
braised leek, chive garlic oil, pea sprout





BRAISE STATION

BRAISED BEEF SHORT RIB
BRAISED LAMB SHANK
CHICKEN or DUCK CONFIT

roasted garlic mash
crispy potato pavee
asparagus with compound butter
wild mushroom ragout
confit pearl onions
rich jus (chicken & beef)
Argentinian chimichurri

ENTREE 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 (GF)

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

LOBSTER ROLL STATION

East Coast Canadian lobster,
tarragon tartar sauce,
house made brioche roll

served with crispy

shoestring frites
with smoked tomato ketchup
& truffle aioli

*fryer required for French fries
option to serve kettle chips instead*



STICKY TOFFEE PUDDING

our famous sticky toffee pudding
smothered in bourbon butterscotch
liquid nitrogen caramel corn
homemade cinnamon ice cream

GELATO & ICE CREAM

cookies & cream	lemon sorbet
half baked	mango sorbet
burnt marshmallow	raspberry sorbet
maple bacon	espresso gelato
birthday cake	stracciatella gelato

DECONSTRUCTED KEY LIME PIE

lime curd,
graham cracker crumb,
torched meringue & fluff
burnt marshmallow ice cream



S'MORE

dark chocolate brownie with graham cracker crust, graham cracker crumb
torched marshmallow fluff
burnt marshmallow ice cream

CHURROS STATION

freshly fried churros tossed in
cinnamon sugar
dark chocolate sauce
white chocolate sauce
dulce de leche
note: propane fryer required



CINNAMON BUN ICE CREAM SUNDAE

warm cinnamon bun
house-made vanilla
bean ice cream crunchy
streusel
bourbon butterscotch

CONFETTI CAKE ICE CREAM SUNDAE

CEREAL MILK ICE CREAM
confetti cake, confetti shortbread,
strawberry syrup