

# BRUNCH PACKAGE

For an upscale, premium "restaurant at home" experience, our sit down brunch package offers a luxurious seated brunch with full service, from chefs to service staff, catering to your every need

INFO@ELLECUISINE.CA

*elle* cuisine

647 430 3553



# PASSED BRUNCH CANAPES

## **MINI POTATO LATKE**

smoked salmon, chive & lemon crème  
fraiche, dill, fried capers

## **BITE-SIZED BREAKFAST SAMMY**

caramelized onions, fried quail egg, bacon,  
cheddar cheese, home made milk bun

## **S'MORES FRENCH TOAST**

miniature French toast topped with Nutella,  
marshmallow fluff, torched mini marshmallows

## **BITE-SIZED BAGEL & LOX**

bite-sized bagel, chive & dill cream cheese,  
gravlox, capers, slivered red onion

## **PORK BELLY BELT**

confit pork belly, egg patty, oven-dried cherry  
tomato, smashed avocado, home made bun

## **BITE-SIZED AVOCADO TOAST (VEGAN)**

smashed avocado, tomato, crispy chickpeas,  
radish, baguette crostini

## **BITE-SIZED BUTTERMILK PANCAKE STACKS**

Ontario blueberry syrup, Tahitian vanilla bean,  
mascarpone, whipped cream

## **FRIED CHICKEN & WAFFLES**

buttermilk fried, chicken, cheddar &  
chive waffle, maple hot sauce



# PASSED BRUNCH MINI MEALS

## BRAISED BEEF HASH

24-hour braised beef hash with poached eggs,  
bearnaise sauce, smoked ketchup

## BELGIAN WAFFLES

with vanilla bean whipped cream, berries,  
shortbread granola crumble

## AVOCADO TOAST

soft boiled eggs, smashed avocado, heirloom tomatoes,  
pink radish, crispy chickpeas, micro sprouts  
served with hashbrowns & side salad

## SHAKSHUKA

poached eggs in a sauce of tomatoes, chili peppers  
& onions, spiced with cumin & zaatar, served with  
herbed toasts and fresh parsley

## CHOCOLATE BABKA FRENCH TOAST

with streusel, chocolate ganache, maple syrup,  
vanilla bean whipped cream

## WILD MUSHROOM & TRUFFLE SOFT SCRAMBLE

with fresh shaved truffles, soft scrambled eggs,  
shaved pecorino, brioche toasts

## EGGS BENNY

poached egg, peameal bacon, home made  
mini English muffin, hollandaise, chives



# SIT DOWN BRUNCH

## ON THE TABLE

### FRESHLY SQUEEZED JUICES

orange juice, grapefruit juice,  
watermelon juice green juice

### FRESHLY BAKED

#### CROISSANTS & DANISHES

almond, chocolate and butter croissants  
strawberry cheesecake, blueberry cheesecake and  
peach mango danishes

### MUFFINS & LOAVES

chocolate chip banana bread  
double chocolate zucchini loaf  
raspberry lemon loaf  
GF blueberry white chocolate muffins  
GF vegan carrot muffins

### ELLE'S STICKY BUNS

cinnamon buns with cream cheese icing  
sticky pecan buns with bourbon  
butterscotch

### PARFAITS & PUDDINGS

tropical chia pudding (**vegan, GF**)  
Greek yogurt parfaits (**GF**)

### GALETTES & TARTS

mushroom galette, squash galette  
tomato and goat cheese tart

### FRUIT & BERRY PLATTER

chef's selection of seasonal fruit &  
berries







# MAIN COURSE BRUNCH

## **BRAISED BEEF HASH**

24-hour braised beef hash with poached eggs,  
bearnaise sauce, smoked ketchup

## **SHAKSHUKA**

duck eggs poached in a sauce of  
tomatoes, chili peppers and onions,  
spiced with cumin & zaatar, served with  
herbed toasts & fresh parsley

## **BELGIAN WAFFLES**

with vanilla bean whipped cream, berries,  
shortbread granola crumble

## **CHOCOLATE BABKA FRENCH TOAST**

with streusel, chocolate ganache, maple  
syrup,, vanilla bean whipped cream

## **LATKE EGGS BENNY**

with smoked salmon, avocado, brie,  
poached eggs, lemony hollandaise,  
fresh chives  
*served with hashbrowns & side salad*

## **AVOCADO TOAST**

poached eggs, smashed avocado, heirloom  
tomatoes, pink radish, crispy chickpeas, micro  
sprouts. Served with hashbrowns & side salad

## **LOBSTER EGGS BENNY**

butter poached lobster, lemony bearnaise sauce,  
baby spinach, toasted English muffin  
*served with hashbrowns & side salad*

## **WILD MUSHROOM & TRUFFLE OMELETTE**

with fresh shaved truffles  
*served with sourdough toast & spinach salad*



# CONTINENTAL BREAKFAST FRESHLY BAKED

## **FRESHLY BAKED CROISSANTS & DANISHES (VEGETARIAN)**

almond, chocolate and butter croissants

strawberry cheesecake, blueberry cheesecake and peach mango danishes

## **FRESHLY BAKED MUFFINS & LOAVES**

chocolate chip banana bread

double chocolate zucchini loaf

raspberry lemon loaf

GF blueberry white chocolate muffins

GF vegan carrot muffins

**(GF/VEGAN/VEGETARIAN OPTIONS)**

## **ELLE'S STICKY BUNS (VEGETARIAN)**

cinnamon buns with cream cheese icing

sticky pecan buns with bourbon butterscotch

## **GALETTES & TARTS**

mushroom galette, squash galette tomato and goat cheese tart

## A HEALTHY START

### **PARFAITS & PUDDINGS (GF) (VEGAN/VEGETARIAN)**

tropical chia pudding (vegan, GF) - Greek yogurt parfaits (GF)

### **POWER BALLS & SUPERFOOD TRAIL MIX (VEGAN)**

carrot cake, chocolate coconut & PB & J powerballs

superfood trail mix (vegan, GF)

### **SEASONAL FRUIT & BERRY PLATTER (VEGAN)**

chef's selection of seasonal fruit & berries



# BRUNCH PLATTERS

## SUBSTANTIAL SPREADS

### AVOCADO TOAST BAR

smashed avocado  
grape tomatoes  
pink radish  
queso fresco  
crispy chickpeas  
soft boiled eggs  
grilled sourdough toast

(GF BREAD AVAILABLE UPON REQUEST -  
ADDITIONAL FEES APPLY)

### SMOKED SALMON & BAGEL BAR

smoked salmon,  
chive cream cheese & plain cream cheese  
tuna salad  
egg salad  
capers  
sliced tomato  
cucumber  
red onion  
assortment of MTL and NY-style bagels

### BELGIAN WAFFLE BAR (VEGETARIAN)

Belgian waffles with mascarpone whipped cream,  
chocolate sauce, maple syrup, fresh berries



## BEVERAGE ADD ONS

### FRESHLY SQUEEZED JUICES + \$8/PP

orange juice, grapefruit juice,  
watermelon juice green juice

### COFFEE & TEA SERVICE + \$8/PP

regular and decaf coffee, assorted teas  
imilk, cream and oat milk  
sugar, stevia, maple syrup and honey  
\*rentals required\*

**MINIMUM 25 GUESTS**

### SOFT BAR PACKAGE + \$10/PP

Evian water, San Pellegrino sparkling water  
selection of juices





# BREAKFAST HOT BUFFET

## ELLE'S SIGNATURE SCRAMBLED EGGS

(GF) (NF) (VEGETARIAN)

soft scrambled eggs, tomato concasse, fresh chives, aged cheddar

## BACON, PEAMEAL, BREAKFAST SAUSAGE (NF)

the perfect blend of breakfast bacon & sausage

**\*vegan options available upon request**

## ELLE'S POTATO HASH BROWNS

(VEGETARIAN) (NF) (GF)

roasted Yukon Gold & sweet potato hash with caramelized onions & smoked tomato ketchup, compound butter

## ELLE'S POTATO LATKES (NF) (VEGETARIAN)

housemade crispy potato latkes, served with, chives, sour cream & apple butter

## FRENCH TOAST BREAD PUDDING (VEGETARIAN) (NF)

brioche French toast bread pudding served with maple syrup, chocolate sauce, whipped cream, fresh berries

## BUTTERMILK PANCAKES (VEGETARIAN) (NF)

fluffy buttermilk pancakes with maple syrup, chocolate sauce, whipped cream, fresh berries

## BELGIAN WAFFLES (VEGETARIAN) (NF)

house-made Belgian waffles with maple syrup, chocolate sauce, whipped cream, fresh berries



# BRUNCH STATIONS



## MIMOSAS

### FRESHLY SQUEEZED JUICE

orange tangerine, ruby red grapefruit,  
peach purée, mango purée, watermelon

*client to provide champagne*

*elle to provide juice & garnish*

## BRAISED

### BEEF HASH

#### BRAISED BEEF SHORT RIB

poached egg, sweet potato & Yukon gold  
potato hash, rosemary & thyme, caramelized  
onions, smoked tomato ketchup, fresh chives

## DIM SUM

### TRADITIONAL DUMPLINGS

har gow, siu mai, pan fried pork  
dumplings, pan fried chicken  
dumplings, deep fried shrimp rolls,  
steamed shrimp & chive dumplings

with soy & ginger glaze, Sriracha

## FRIED CHICKEN & WAFFLES

### BUTTERMILK FRIED CHICKEN

cheddar and chives  
waffle, maple hot sauce  
& dill ranch, South  
Western style coleslaw

## EGGS BENNY

### CLASSIC BENNY (PEAMEAL)

### SMOKED SALMON EGGS BENNY

### MUSHROOM TRUFFLE EGGS BENNY

home made hollandaise,  
homemade English muffins

+ side salad or home fries (surcharge applies)



# BRUNCH STATIONS

## CRÊPES

### SWEET

dark chocolate hazelnut  
white chocolate sauce  
vanilla bean whipped cream  
assortment of fresh berries  
salted caramel sauce

### SAVOURY

wild mushroom & truffle,  
gruyere, aged cheddar  
  
bechamel, smoked  
salmon, dill crème fraiche

## BELGIAN WAFFLES

### SAUCES

dark chocolate hazelnut  
white chocolate sauce  
bourbon butterscotch  
maple syrup

### TOPPINGS

mascarpone whipped cream  
flambeed baby bananas  
assorted berries  
shortbread streusel

## OMELETTE STATION

### TOPPINGS

wild mushrooms  
roasted bell peppers  
green onion & chives  
gruyere & parm

### TOPPINGS

roasted grape tomatoes  
sautéed baby spinach  
aged cheddar  
crumbled goat cheese

## BREAKFAST TACOS

### SCRAMBLED EGGS

### SALSAS

pineapple & jalapeño salsa  
black bean & charred corn  
pico de gallo, salsa rojo  
tomatillo salsa

### TOPPINGS

purple cabbage slaw  
chunky guacamole  
queso fresco  
chorizo crumble



# HIGH TEA

## LOOSELEAF TEA

**VERY BERRY**  
**BLUE VERBENA**  
**PEACH**  
**EARL GREY**  
**SPICED CHAI**  
**CHAMOMILE**

cream, whole milk, oat milk, almond milk,  
honey, lemon, white sugar, demerara sugar  
*samovar rental required for hot water*

## MIMOSAS

**CHOOSE 3 (UNDER 50 GUESTS)**  
**CHOOSE 5 (OVER 50 GUESTS)**

**ORANGE TANGERINE**  
**RUBY RED GRAPEFRUIT**  
**MANGO PUREE**  
**PEACH PUREE**  
**WATERMELON**  
**STRAWBERRY (SEASONAL)**



## TEA SANDWICHES

### **TRUFFLED EGG SALAD (VEGETARIAN)**

*elle's* take on a traditional classic, served on brioche

### **TRADITIONAL TUNA SALAD**

dill, capers, on whole wheat

### **SMOKED SALMON GOUGERS**

freshly baked gougers, smoked salmon,  
whipped chive & lemon cream cheese

### **CUCUMBER CREAM CHEESE (VEGETARIAN)**

we don't mess around with this classic,  
served on white tramezzini bread

### **SHAVED TURKEY SAMMY**

french brie, cranberry aioli, Dijon, arugula

### **CHICKEN SALAD**

slow-cooked chicken breast, roasted garlic, shallots,  
red peppers, Dijon, fresh herbs on a mini kaiser roll

### **MINI MUFFALETTA**

traditional muffuletta sandwich on  
home made rosemary focaccia

## SCONES

### **BERRY WHITE CHOCOLATE**

### **CHEDDAR & CHIVE**

### **TRADITIONAL BUTTERMILK**

### **CINNAMON RAISIN**

clotted cream, assorted jams & whipped butter





# QUICHES & TARTS

## **QUICHE LORRAINE**

leeks, bacon, gruyere, cheddar

## **ROASTED TOMATO & GOAT CHEESE**

fresh basil, cracked black pepper

## **ROASTED SQUASH & SAGE GALETTE**

caramelized onion, chevre

## **WILD MUSHROOM TRUFFLE**

cheddar, gruyere, rosemary



# PETIT FOURS

**ASSORTED MACARONS**

**MINI ECLAIRS**

**BITE-SIZED PROFITEROLES**

**ASSORTED VERRINES**

**MINI CUPCAKES**

**MINI CAKES**

**CHOCOLATE BONBONS**

**FRESHLY BAKED MADELEINES**

**HANDMADE MARSHMALLOWS**

**SUGARED SHORTBREAD**

**ASSORTED SQUARES**





## OFFICE HOURS

Monday: 9am – 5pm

Tuesday: 9am – 5pm

Wednesday: 9am – 5pm

Thursday: 9am – 5pm

Friday: 9am – 5pm

Saturday: 9am – 5pm

## LOCATION

90 Industry Street

Tel: +647 430 3553

[info@ellecuisine.ca](mailto:info@ellecuisine.ca)

[ellecuisine.ca](http://ellecuisine.ca)

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