

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
fraîche, 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, demera 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



elle
cuisine

OFFICE HOURS

Monday: 9am – 5pm

Tuesday: 9am – 5pm

Wednesday: 9am – 5pm

Thursday: 9am – 5pm

Friday: 9am – 5pm

Saturday: 9am – 5pm

LOCATION

90 Industry Street

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ellecuisine.ca

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