

A woman with long brown hair, seen from the back, is wearing a black sleeveless dress. She is holding a white rectangular tray with several appetizers, including small round fried items with toppings and a garnish of orange and green vegetables. In the background, a person's hand is holding a martini glass filled with an orange cocktail. The overall scene is set in a social, possibly outdoor or semi-outdoor, environment with greenery visible.

COCKTAIL MENUS

elle cuisine

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PASSED CANAPES

Passed canapes are designed to be 1-2 bites, plated on platters and passed around the room. These one bite wonders are perfect for a social event with tons of mingling.

BITE-SIZED LOBSTER ROLL

tarragon tartar sauce, bite-sized brioche roll, chives

JERK PRAWN (GF)

avocado, charred corn & pepper salsa, chimichurri

PEKING-STYLE DUCK CONFIT PANCAKE

green onion pancake, duck confit, hoisin special sauce, chili crisp, cucumber

BITE-SIZED ARANCINI (VEGETARIAN)

traditional Italian risotto balls, mozzarella, marinara sauce, basil oil, Parmesan

VIETNAMESE SPRING ROLLS (VEGAN, GF)

marinated vegetables, scallions, pea shoots, avocado mousse, soy & ginger glaze, crispy taro

FRIED CHICKEN & WAFFLES

Kentucky fried chicken, pickle, dill ranch, cheddar & chive waffles

TRUFFLE & BRIE GRILLED CHEESE (VEGETARIAN)

truffle paste, caramelized onions, aged cheddar, French brie, smoked ketchup, Dijonnaise



BEET & FRIED GOAT CHEESE (VEGETARIAN)

roasted rainbow beets, fried goat cheese, basil oil, micro basil, aged balsamic

BITE-SIZED CHICKEN/VEGGIE DUMPLING

soy ginger glaze, chili oil, sesame, carrot daikon pickle

BRAISED BEEF SLIDER

braised beef, caramelized onions, roasted garlic aioli, brioche bun

TRUFFLE BURRATA CROSTINI

focaccia crostini, truffle paste, truffle infused burrata, chives

TERIYAKI SHIITAKE LETTUCE CUPS (VEGAN)

sticky teriyaki sauce, Sriracha aioli, pickled ginger, red chili, scallions, sesame

MINI BIG MAC SLIDER

big mac sauce, beef slider, pickle, American cheese, home made sesame bun

KUNG PAO CAULIFLOWER (GF) (VEGAN)

crispy fried cauliflower, kung pao sauce, scallions, red chili, peanut crumble

LUCKY LIME OYSTER (GF)

beet horseradish, mignonette, cucumber button



**LAMB LOLLIPOPS (GF)**

roasted garlic & rosemary, white balsamic & tomato chutney, pecan crumble, balsamic

BEEF TENDERLOIN TARTARE (GF)

beef tenderloin tartare, potato chip

HOMEMADE BURATTA CROSTINI (VEGETARIAN)

confit grape tomato, Stracciatella, olive oil crostini, basil oil, micro basil, shaved parm

BUTTER-POACHED LOBSTER SPOON (GF)

drawn garlic & tarragon butter, fresh chives, corn, leeks

STURGEON CAVIAR

bite-sized blini, creme fraiche, chives
minimum order of 20 guests

MINI JAMAICAN BEEF PATTY

bite-sized version of the traditional, flavour packed patty

BITE-SIZED CHICKEN/VEGGIE DUMPLING

soy ginger glaze, chili oil, sesame, carrot, daikon pickle

AHI TUNA TARTARE (GF)

soy ginger marinade, avocado mousse, taro chip

TRUFFLE & CHEDDAR PIEROGI (VEGETARIAN)

chive crème fraiche, caramelized onions

BUTTERNUT SQUASH AGNOLOTTI (VEGETARIAN)

sage brown butter, crispy sage, chive & garlic oil

BITE-SIZED YORKSHIRE PUDDING

rare roast beef horseradish cream, caramelized onions, beef jus

LOBSTER GRILLED CHEESE

Canadian lobster, brie, aged cheddar, garlic butter, garnished with tarragon tartare & chives

ELLE'S CRAB CAKE

tarragon tartar sauce, avocado & sweet corn salsa, lime

SALMON TARTARE (GF)

Sriracha lime marinade, crispy rice, toasted nori, togarashi

BITE-SIZED AVOCADO TOAST (VEGAN)

crostini, smashed avocado, tomato, radish, crispy chickpea, sprouts

SMOKED SALMON LATKE

bite-sized latke, smoked salmon, chive sour cream, fresh dill, fried capers



PASSED SNACKS

Passed snacks are designed to be easy to eat while standing while providing a more substantial portion for guests to enjoy with cocktail in hand. Passed throughout the room, snacks are 3-5 bites and items are casual and approachable. This style of eating is perfect for super social groups and any occasion.

TRUFFLED MAC'N CHEESE (VEGETARIAN)

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

KALE & ROMAINE CAESAR

kale & romaine, crispy bacon, traditional dressing, brioche croutons, parm, panko-fried soft egg

FRIED CHICKEN SANDO

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

CRISPY TRUFFLE FRITES (GF, VEGETARIAN)

crispy Yukon Gold frites with Reggiano, chives, truffle oil served with smoked tomato ketchup & truffle Dijonnaise
propane fryer rental required

CLASSIC QUEBEC POUTINE (GF, VEGETARIAN)

crispy fries, poutine gravy, Quebec cheese curds
*add braised beef
propane fryer rental required*

SOUP & GRILLED CHEESE (VEGETARIAN)

roasted garlic & tomato soup
smoked cheddar & pesto grilled cheese

HANDMADE DUCK CAPPELLACCI

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

KUNG PAO CAULIFLOWER (VEGAN)

crispy fried cauliflower, kung pao sauce, peanut crumble, Thai chili, scallions

POKE BOWL (SALMON, AHI TUNA OR TOFU) (GF)

sushi rice, wakame, cucumber, carrot, edamame, avocado, furikake, salmon or tuna poke

BIG MAC SMASH BURGER

smash burger with American cheese, dill pickles, shredded iceberg, big mac sauce, sesame bun

BEYOND MEAT SMASH BURGER (VEGAN)

Beyond Meat patty, vegan big mac sauce, vegan American cheddar, dill pickles, shredded lettuce

BRAISED BEEF SANDWICH

24-hour braised beef, caramelized onions, roasted garlic aioli, home made brioche bun

FISH & CHIPS

beer-battered cod, crispy frites, tartar sauce
propane fryer rental required

STEAMED BAO BUNS (FRIED CHICKEN, BRAISED BEEF, TOFU OR PORK BELLY)

daikon carrot slaw, kimchi, Sriracha aioli, hoisin special sauce, cilantro, steamed bao bun
tofu bao is vegan

KOREAN FRIED CHICKEN

Gochujang glaze, toasted sesame, kimchi, house made cucumber pickles

LOBSTER GRILLED CHEESE

Canadian lobster, brie, aged cheddar, garlic butter, garnished with tarragon tartare & chives

HOUSE MADE JAMAICAN PATTY

scotch bonnet aioli, pineapple jalapeño salsa

ASIAN SLAW (+ SALMON, AHI TUNA OR TOFU)

10+ingredient slaw, soy ginger glaze, taro root crisps, zesty micro sprouts.
served with tuna or salmon tataki

PASSED MINI MEALS

Mini meals are designed to mimic menu items from our luxury sit down dinner packages. Sized similar to tasting menu portions, mini meals are plated with intention and provide a premium experience within a cocktail-style service setting.

SEARED BEEF TENDERLOIN CARPACCIO (GF)

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

AHI TUNA TARTARE (GF)

smashed avocado, soy ginger glaze, taro chips, sesame

SALMON CRUDO (GF)

cured salmon, cucumber, dill, buttermilk vinaigrette, everything bagel chips

LOBSTER RISOTTO (GF)

butter-poached East Coast lobster, tarragon butter, chives, chive oil, crispy leeks

DRY-AGED SOUS VIDE STRIP STEAK (GF)

smoked sweet potato puree, fingerling potato chips, Argentinian chimichurri

BRAISED BEEF SHORT RIB (GF)

truffle mash, Ontario asparagus, confit cippolini onions, red wine jus

SEARED BRANZINO (GF)

parsnip puree, leeks, roasted grape tomato, chive oil

GRILLED OCTOPUS (GF)

Romesco sauce, fingerling potatoes, saffron garlic aioli, chimichurri

SWEET CORN AGNOLOTTI (VEGETARIAN)

smoked scallion butter, crispy leeks
only available seasonally

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

tarragon & chive beurre Blanc, brown butter bits, fresh truffles, peas, crispy sage, pecorino
surcharge may apply for fresh truffles, depending on the season

MUSHROOM TRUFFLE RISOTTO (GF) (VEGETARIAN)

sautéed foraged mushrooms, white truffle oil, garnished with crispy shallots, chives, chive oil

SEARED SCALLOP (GF)

truffled cauliflower puree, Jerusalem artichoke chips, brown butter, Argentinian chimichurri



HAND MADE POTATO GNOCCHI (VEGETARIAN)

San Marzano tomato sauce, roasted grape tomatoes, house made ricotta, fresh basil, basil oil, parm crisps
can be made as a vegan dish

BURRATINI SALAD (GF) (VEGETARIAN)

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

BEEF & FRIED GOAT CHEESE SALAD (VEGETARIAN)

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

CACIO E PEPE RAVIOLI (VEGETARIAN)

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

RICOTTA GNUDI (VEGETARIAN)

ramp pesto, ramp butter, Ontario peas, pecorino

BRAISED LAMB SHANK PACCHERI (VEGETARIAN)

succulent braised lamb shank red wine sauce, home made paccheri, truffled Manchego, crispy thyme

KING OYSTER SCALLOP (VEGAN) (GF)

vegan version of our classic scallop dish with vegan truffled cauliflower puree, Jerusalem artichoke chips, chimichurri

SPAGHETTONI & 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





TACO MENU

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 tortillas

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 tortillas

BLACKENED FLANK STEAK (GF)

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

SWEET ENDINGS

PASSED CANAPES

BITE-SIZED ICE CREAM SAMMY

bite-sized chewy chocolate chip cookies stuffed with assorted home made ice creams

BITE-SIZED S'MORE BROWNIE

s'more brownie, toasted marshmallow fluff, graham cracker crust

MINIATURE LEMON TART

tangy lemon curd, toasted marshmallow meringue, shortbread crust

BITE-SIZED CHURROS

freshly fried churros tossed in cinnamon sugar, garnished with dulce de Lecce

BITE-SIZED DONUTS - CHOOSE 3

Homer Simpson, maple bacon, wild berry, chai latte, chocolate caramel, lemon meringue

MINI BEAVER TAILS - CHOOSE 2

traditional Canadian fried dough tossed in cinnamon sugar
flavours to choose from are: Nutella, s'mores, dulce de Lecce, choco-fudge brownie

ASSORTED MACARONS (GF)

in a variety of flavours & colours

BITE-SIZED CREME BRULEE (GF)

traditional vanilla bean creme brûlée

VEGAN CHOCOLATE POT DE CREME (VEGAN, GF)

vegan chocolate pot de creme, fresh raspberries

MINI NYC CHEESECAKE

graham cracker crust

PROFITEROLES

house-made profiteroles

MINI MEALS & SNACKS

CINNAMON BUN ICE CREAM SUNDAE

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

DECONSTRUCTED S'MORE (GF OPTION AVAILABLE)

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

CEREAL MILK ICE CREAM SUNDAE

confetti cake, confetti cookie crumb, strawberry syrup, home made cereal milk ice cream

STRAWBERRY FIELDS FOREVER

lemon poppy seed cake, macerated Ontario strawberries, lemon curd, lavender shortbread

DECONSTRUCTED KEY LIME PIE

lime curd, graham cracker crumb, torched meringue & fluff

STICKY TOFFEE PUDDING

an *elle cuisine* signature dish, our sticky toffee pudding is famous.

served with *bourbon butterscotch, caramel popcorn & cinnamon ice cream*

SEASONAL CHEESECAKE

NYC-style cheesecake topped with seasonal wild berries

SEASONAL GALETTE

our home made flakey pie crust, shortbread oat crumble, seasonal fruit (stone fruit, berries, or apple/pear depending on the season), garnished with whipped cream

CHOCOLATE BUDINO

Italian chocolate "pudding" topped with chocolate shortbread crumb, drunken berries, whipped cream

VANILLA BEAN CREME BRULEE

you don't mess with a classic!
simple is best

MINI PAVLOVA

stuffed with seasonal fruit & mascarpone whipped cream

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



GRAZING BOARDS

Boards are playful and approachable with a focus on quality ingredients and bold flavours. This style is perfect for super social groups. Our live-edged wooden boards are visually impactful – the bigger the better!

ARTISANAL "LUXE" CHARCUTERIE & CHEESE

local & imported cheese, cured and aged salumi and charcuterie, served with antipasto, olives, compotes & honey, fresh figs, grapes, crackers, crostini & freshly baked bread

MID EAST & MEDITERRANEAN GRAZING BOARD

mid east chicken satays, beef tenderloin kebab, lamb kefta, marinated tofu, freshly fried falafel, babaghanoush, tzatziki, roasted garlic hummus, red pepper feta dip, assorted olives, antipasto, pickles, house-made pita, lavash, pita chips

DIPS & STUFF

assortment of dips: babaghanoush, tzatziki, roasted garlic hummus, red pepper & feta served with an assortment of seasonal crudite, house-made pita, lavash, pita chips

MEXICAN FIESTA GRAZING PLATTER

freshly fried corn tortilla chips,
pico de gallo, guacamole, salsa rojo, salsa verde,
house-made queso fundido (vegan option available upon request)
pickled jalapeno, hot sauce, chopped scallions

ROOM TEMPERATURE CANAPE BOARD (CHOOSE 4) \$20/PP

truffle galette (truffled pecorino, caramelized onions, butter puff pastry)
roasted tomato & goat cheese tartlet (basil, goat cheese flan, butter puff pastry)
Vietnamese spring rolls (vegan) (fresh rolls topped with avocado mousse)
shaved turkey slider (French brie, garlic cranberry aioli, arugula, brioche bun)
roast beef slider (cheddar cheese, arugula, horseradish Dijon aioli, brioche bun)
smoked salmon gougiers (gruyere gougiers, whipped dill & chive cream cheese)
mini squash galette (puff pastry, roasted squash, goat cheese, caramelized onions, sage)
caprese skewers (grape tomato, fior di latte, basil, aged balsamic, EVOO)
roasted beet skewer (herbed goat cheese, roasted rainbow beets, aged balsamic, basil)

ARTISANAL SWEETS PLATTER & SEASONAL FRUIT PLATTER

seasonal fruit platter & assortment of freshly baked cookies, squares, treats

ASSORTED MINIATURE DONUTS

maple bacon, coconut cream pie, lemon meringue pie, classic sprinkle, dulce de leche, chocolate skor bits, blueberry cheesecake berry filled

note: minimum order of 50 guests