

INFO@ELLECUISINE.CA
647 430 3553



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@ELLECUISINE

Top Toronto Catering & Event Service

PLANT BASED

FULL SERVICE AND DELIVERY PACKAGE

MENU OFFERINGS →

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.

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ESTIMATE - \$75/PP

\$30/pp = food

\$75/hour = chef

\$60/hour = manager

\$40/hour = service staff

15% service fee

13% HST

note: pricing varies for guest counts under 20 pax.

Approximate cost per person includes the cost of food, labour for up to 5 hours (chef + service staff), service, HST.

Cost per person does not include rentals, bar staff, bar package.

We have a \$2000.00 minimum spend for full service events.

We have a \$5000.00 minimum spend on weekends during peak periods

PASSED CANAPES

FORAGED MUSHROOM & TRUFFLE FLATBREAD

roasted butternut squash, truffle paste, vegan pesto, cashew cream, micro basil

KUNG PAO CAULIFLOWER

kung pao sauce, toasted pumpkin seed crumble, Thai chili, scallions

SHITAKE & BOK CHOY DUMPLINGS

soy glazed shitake mushrooms, braised bok choy, soy & ginger glaze, Gochujang chili sauce, carrot & daikon slaw, micro cilantro

VIETNAMESE SPRING ROLLS

marinated vegetables, crisp scallions, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro root

BITE SIZED FALAFEL PITA

Homemade falafel, tahini, tabbouleh, pickled pink cabbage, tomato, roasted garlic hummus, homemade mini pita

BITE SIZED PAKORA

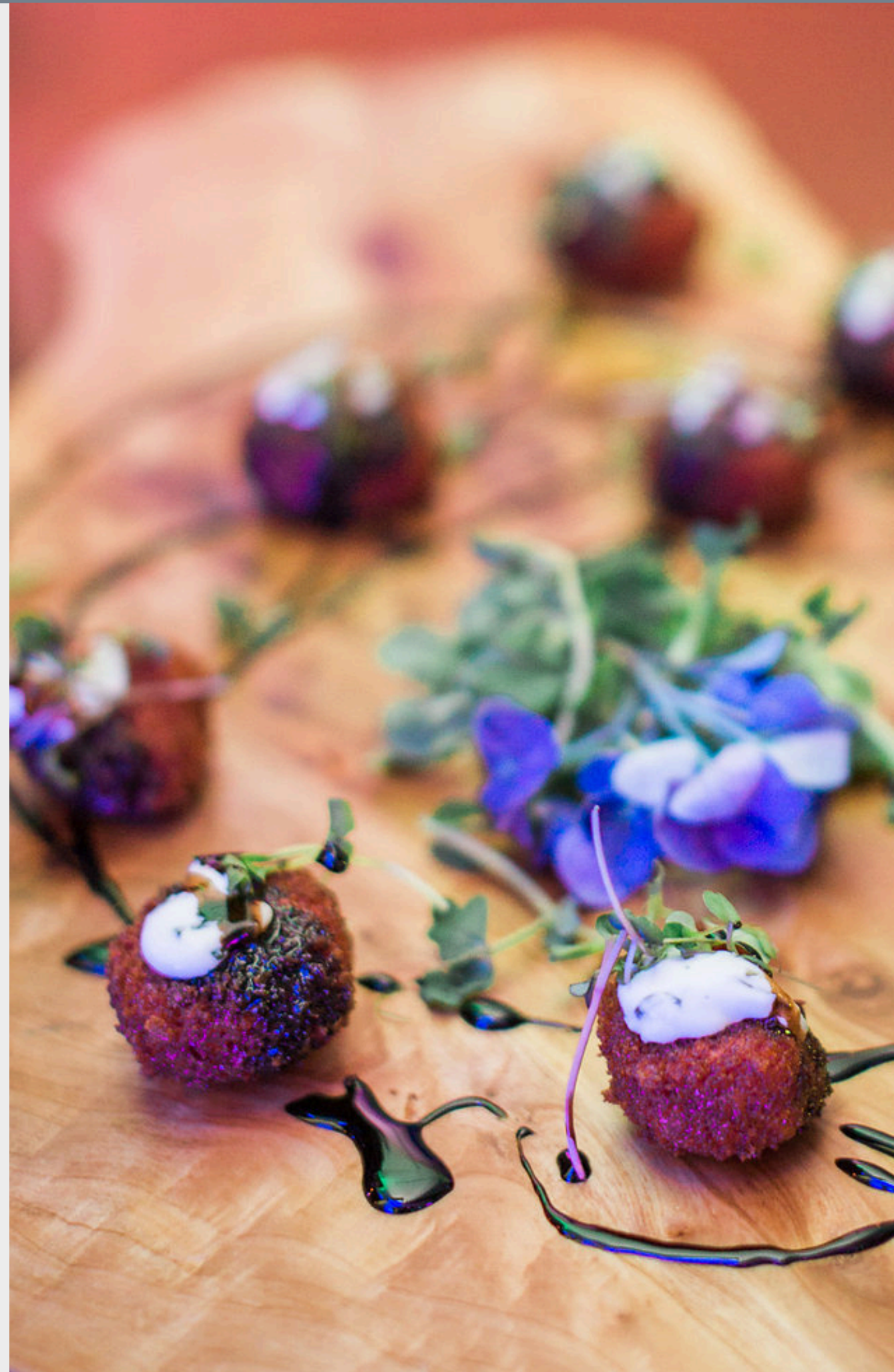
baby spinach, shallots, crispy spiced crust, garnished with cumin & lime coconut crema

RED BEET ARANCINI

red beet risotto cake, almond ricotta cheese, basil & lemon, micro basil & aged balsamic

BITE-SIZED SQUASH GALETTE

caramelized onions, sage, roasted squash, vegan pastry



PASSED SNACKS & MINI MEALS

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ESTIMATE - \$100+/PP

\$50-60/pp = food
\$75/hour = chef
\$60/hour = manager
\$40/hour = service staff
15% service fee
13% HST

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PASSED SNACKS & MINI MEALS

BEYOND MEAT SMASH BURGER (VEGAN)

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

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

KUNG PAO CAULIFLOWER (GF)

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

KING OYSTER SCALLOP (VEGAN) (GF)

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

ASIAN SLAW (TOFU)

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

CAVATELLI POMODORO (VEGAN)

handmade cavatelli, tomato sauce, housemade vegan ricotta cheese, bail oil, micro basil

POKE BOWL (TOFU) (GF)

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

PASSED TACOS

SMOKED & BLACKENED SWEET POTATO TACO

smoked & blackened sweet potato, vegan cumin & lime crema, pineapple & jalapeno salsa, tomatillo hot sauce, corn tortilla

CRISPY FRIED CAULIFLOWER TACO

crispy fried cauliflower, guacamole, pico de gallo, vegan chipotle crema, tangy slaw, vegan queso fresco, corn tortilla

CRISPY FRIED AVOCADO TACO

beer battered avocado, refried beans, pico de gallo, vegan smoked paprika & lime crema, vegan queso fresco, corn tortilla

CRISPY MAITAKE MUSHROOM TACO

crispy seared maitake mushrooms, tomatillo salsa, salsa rojo, purple cabbage slaw, corn tortilla

PULLED "PORK" JACKFRUIT TACOS

guacamole, pico de gallo, vegan cumin crema, vegan queso fresco, corn tortilla

FAUX MEAT PRODUCT TACOS

VEGAN CHORIZO TACO

made with Beyond Meat, topped with vegan crema, vegan queso fresco, pico de gallow, guacamole, hot sauce, on a corn tortilla

VEGAN FRIED CHICKEN TACO

crispy faux chicken tender, pico de gallo, vegan smoked paprika & lime crema, vegan queso fresco, tangy slaw, corn tortilla

