



HOLIDAYS 2025

elle
cuisine

HOLIDAY-INSPIRED

Host your friends, family, or colleagues for an evening of holiday-inspired fare this season. Dishes are playful and approachable with a focus on quality ingredients and bold flavours. This style is perfect for super social groups. We encourage you to mix and match items to create your perfect menu.

PASSED CANAPES

Passed canapés 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.

SHAVED TURKEY SLIDER

roast turkey breast, French brie, roasted garlic aioli, cranberry sauce, arugula, brioche bun

SHRIMP COCKTAIL

cocktail sauce, avocado corn salsa, chive oil

MASHED POTATO CROQUETTES

The ultimate mashed potato bites, aged cheddar, crème fraîche, bacon, chives

BITE-SIZED TOURTIÈRE

cocktail sauce, fresh horseradish

STUFFED BUTTON MUSHROOM

Spinach and artichoke dip with boursin, creamy and hot, garnished with panko crumbs

MINI ROASTED SQUASH & SAGE GALETTE

cocktail sauce, fresh horseradish

BITE-SIZED YORKSHIRE PUDDINGS

- 1) stuffed with shaved beef, horseradish cream, chives
 - 2) stuffed with brie, caramelized onions, fig jam
- note: please choose one of the options listed**

WILD MUSHROOM & TRUFFLE GALETTE

gruyere, wild mushrooms, white truffle oil

BITE-SIZED SAUSAGE ROLLS

honey Dijon, cranberry sauce, fried thyme

CRISPY POTATO LATKE

smoked salmon, chive & lemon creme fraiche, fried caper, chopped chives & dill

FRENCH ONION SOUP GRILLED CHEESE

red wine caramelized onions, Gruyere, white cheddar herb & garlic butter brushed challah garnished with roasted garlic aioli

BACON WRAPPED DATES

stuffed with whipped goat cheese, glazed with maple

SNACKS & MINI MEALS

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.

WARM CHEVRE RATATOUILLE

roasted winter vegetables, tomato, herbed goat cheese

TURKEY DINNER

turkey two ways (breast & confit), turkey gravy, stuffing, roasted garlic mash

BRAISED BEEF SHORT RIB

truffle mash, broccolini, confit cipollini onions, red wine jus

ROASTED BUTTERNUT SQUASH RAVIOLI

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

WILD MUSHROOM TRUFFLE RISOTTO

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

BLACK GARLIC BRUSSEL SPROUTS

fried brussel sprouts with black garlic butter, crispy shallots, chopped chives, roasted garlic & tahini aioli

note: fryer required

SEARED SCALLOP (GF)

truffled cauliflower puree, crispy prosciutto, Argentinian chimichurri

SWEET ENDING

DESSERT CANAPES

EGG NOG CREME BRULEE

mini creme brulee with holiday spices

WHITE CHOCOLATE CANDY CANE TART

white chocolate ganache, peppermint, milk chocolate

MINI PUMPKIN SWIRL CHEESECAKE

chewy ginger cookie, cinnamon ice cream

MINI MEALS

STICKY TOFFEE PUDDING

mini creme brulee with holiday spices

CINNAMON BUN ICE CREAM SUNDAE

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

MINI APPLE CRUMBLE GALETTE

served with vanilla bean ice cream

HOLIDAY COCKTAILS

+ \$13-15 PP

THE APRÈS-SKI

apple cider, chai tea, whiskey, lemon juice

CRANBERRY CHAMPAGNE MARTINI

Cranberry vanilla syrup, lime juice, vodka,
finished with prosecco

HOLIDAY MARGARITA

tequila, triple sec, lime, cranberry

PUMPKIN SPICE WHISKEY SOUR

pumpkin spice simple syrup, pumpkin puree,
lemon juice, whiskey, cinnamon stick garnish

MULLED WINE SANGRIA

the name speaks for itself!

HOT OPTIONS

CALLEBAUT DARK HOT CHOCOLATE

Hot chocolate (homemade), peppermint
marshmallows chocolate marshmallows, vanilla
bean marshmallows, marshmallow fluff,
peppermint bark, chewy Ginger cookies,
shortbread cookies, candy canes, candy cane
crumb

OPTIONAL: Baileys

HOMEMADE WARM APPLE CIDER

garnished with apple chips & cinnamon sticks

OPTIONAL: whiskey

elle cuisine

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BEST IN CLASS

Our team has hand picked top canapes and passed snacks of 2024 to help streamline the selection process. Take our word for it - these are the best of the best of elle cuisine's menu selection.

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.

AHI TUNA TARTARE

taro chip, soy ginger, Asian pear, avocado mousse

JERK PRAWN (GF)

avocado, charred corn & pepper salsa, chimichurri

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

BITE SIZED CHICKEN OR VEGGIE DUMPLING

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

BRAISED BEEF SLIDER

24 hour braised beef short rib, red wine jus, caramelized onions, roasted garlic aioli, brioche bun

HOMEMADE BURRATA CROSTINI (VEGETARIAN)

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

MINI JAMAICAN BEEF PATTY

bite sized version of the traditional, flavour packed patty garnished with pineapple jalapeno salsa, scotch bonnet aioli

TRUFFLE & CHEDDAR PIEROGI (VEGETARIAN)

chive creme fraiche, caramelized onions

KUNG PAO CAULIFLOWER (GF, VEGAN)

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

TERIYAKI SHITAKE LETTUCE PUPS (VEGAN)

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

LOBSTER ROLL

east coast lobster, tarragon tartare sauce, brioche roll

BEEF TARTARE

beef tenderloin tartare, potato pavee, dill pickle bearnaise

SALMON TARTARE

Sriracha lime aioli, cucumber, crispy sushi rice, nori

SNACKS & MINI MEALS

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TRUFFLED MAC'N CHEESE (VEGETARIAN)

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

CLASSIC QUEBEC POUTINE (GF, VEGETARIAN)

crispy fries, poutine gravy, Quebec cheese curds
optional: add braised beef - \$5/pp
note: propane fryer rental required

STEAMED BAO BUNS

FRIED CHICKEN, BRAISED BEEF, SHITAKE MUSHROOM, PORK BELLY
daikon carrot slaw, kimchi, Sriracha aioli, Holsin special sauce, cilantro, steamed bao bun

HANDMADE POTATO GNOCCHI (VEGETARIAN)

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

BURRATINI SALAD (GF, VEGETARIAN)

Italian burrata, smoked, roasted grape tomatoes, pesto, toasted pine nuts, micro basil, parmesan crisps

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

SOUS VIDE STRIP STEAK

crispy potato pavee, red wine jus, asparagus tips

PAVEE PATATAS BRAVAS

crispy potato pavee, brava sauce, saffron garlic aioli

SWEET ENDING

DESSERT CANAPES

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 DONUTS - CHOOSE 3

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

VEGAN CHOCOLATE POT DE CREME (GF)

vegan chocolate pot de creme, fresh raspberries

TACOS

BAJA FRIED FISH

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

BLACKENED SWEET POTATO (VEGAN, GF)

vegan chipotle crema, pineapple salsa, guacamole, corn tortillas

ANCHO CHILE BRAISED BEEF (GF)

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

CHICKEN TINGA (GF)

chipotle braised & pulled chicken, crema, pico de gallo, queso fresco, corn tortilla

PULLED PORK CARNITAS (GF)

cumin lime crema, pico de gallo, queso fresco, corn tortillas

GRAZING

ARTISANAL "LUXE" CHARCUTERIE & CHEESE GRAZING

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

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, pickled & marinated veggies

assorted olives, antipasto, pickles, house-made pita, lavashi, pita chips

SIGNATURE COCKTAILS

LADY GREY BOURBON SOUR

lavender, lady grey tea, bourbon, lemon

ORCHARD BREEZE

peach & plum tea, elderflower liqueur, lemon, vodka

PICANTE MARGARITA

spicy jalapeno margarita

GRAPEFRUIT GINGER SMASH

gin, campari, ginger, grapefruit

CUCUMBER BASIL GIN FIZZ

cucumber, basil, gin, lemon

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PRICING

CANAPES

EST \$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.

CANAPES & SNACKS

EST \$100+/PP

\$50-60/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 \$3000.00 minimum spend for full service events.

We have a \$5000.00 minimum spend on peak holiday dates in December.