

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 \$20/PP

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 \$20/PP

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 \$12/PP

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



**GRAZING BOARDS RANGE
FROM \$12-20/PP**



MEXICAN FIESTA GRAZING PLATTER \$15/PP

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

ARTISANAL SWEETS PLATTER & SEASONAL FRUIT PLATTER \$6/PP

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

ASSORTED MINIATURE DONUTS \$6/PP

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

GRAZING BOARDS CONT'D

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

TRUFFLE MUSHROOM GALETTE

mushroom truffle duxelle, truffled pecorino, caramelized onions, butter puff pastry

ROASTED TOMATO & GOAT CHEESE TART

basil, goat cheese flan, butter puff pastry

VIETNAMESE SPRING ROLLS

fresh rolls stuffed with marinated veggies, topped with avocado mousse

SHAVED TURKEY SLIDER

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

TRUFFLED EGG SALAD ROLL

brioche roll, truffled egg salad, chives

MINI MUFFALETTA

our bite-sized version of a classic

ROAST BEEF SLIDER

mid rare roast beef, cheddar cheese, arugula, horseradish Dijon aioli, homemade mini brioche bun

SMOKED SALMON GOUGERS

gruyere gougers, whipped dill & chive cream cheese, smoked salmon

MINI SQUASH GALETTE

roasted butternut squash, goat cheese mousse, crispy sage, flakey puff pastry

CAPRESE SKEWERS

grape tomato, fior di latte, basil, aged balsamic, EVOO

ROASTED BEET SKEWER

herbed goat cheese, roasted rainbow beets, aged balsamic, basil



BUFFET

ROOM TEMPERATURE

2

Our room temperature buffet offerings provide a great variety that will satisfy a range of dietary preferences and tastes. Once set out on the table, these menu options need very little maintenance and attention. Great for a lunch or drop in.

PROTEINS

CHOOSE 2 (UNDER 50 GUESTS)

CHOOSE 3 (OVER 50 GUESTS)

HERB-ENCRUSTED CHICKEN BREAST (GF)

served with tzatziki & chimichurri

PIRI PIRI CHICKEN BREAST (DF) (GF)

with sweet peppers, onions, and paprika

MEDITERRANEAN CHICKEN KEBABS (GF)

served with tzatziki & chimichurri

MEDITERRANEAN BEEF KEBABS (GF)

served with tzatziki & chimichurri

BLACKENED FLANK STEAK (GF)

served with chimichurri

CITRUS ROAST SALMON (GF)

dill Dijon marinade, served with chimichurri

TERIYAKI SALMON (GF)

teriyaki glaze, scallions, chilli, sesame

KUNG PAO TOFU (VEGAN) (GF)

kung pao sauce, scallions, sesame

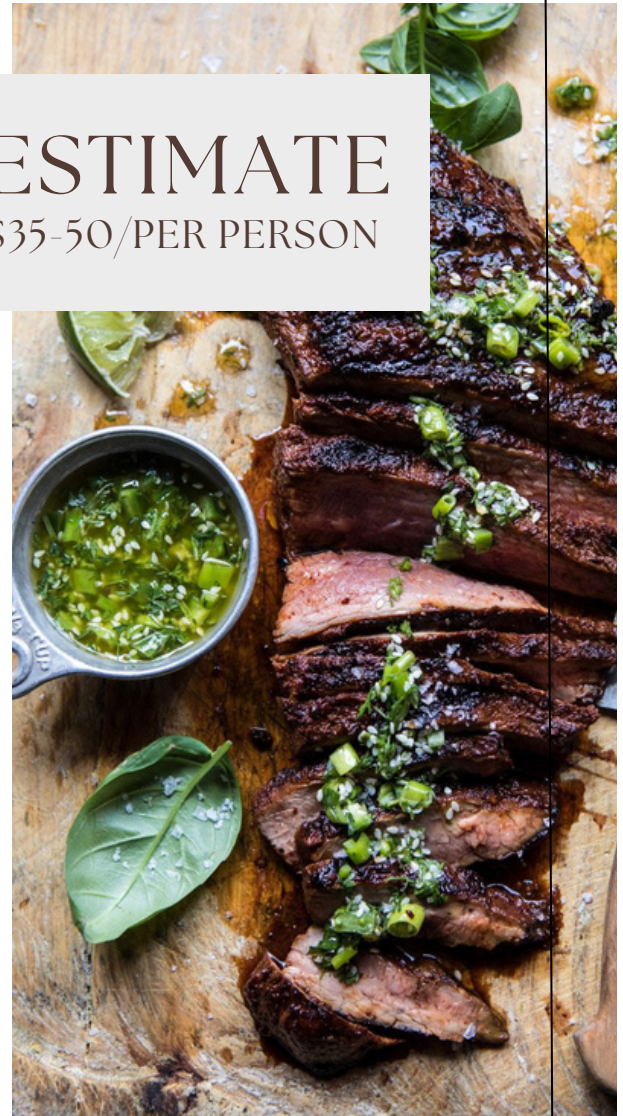
MEDITERRANEAN TOFU KEBABS (VEGAN) (GF)

served with hummus & chimichurri

SMOKED BBQ GLAZED TOFU (VEGAN) (GF)

smoked tofu with a housemade bbq sauce

ESTIMATE
\$35-50/PER PERSON



BUFFET ROOM TEMPERATURE



SIDES

2

CHOOSE 3 (UNDER 50 GUESTS)

CHOOSE 4 (OVER 50 GUESTS)

CHARRED LEEK & POTATO SALAD (GF) (VEGAN)

Dijon vinaigrette, fresh veggies & new potatoes

ISRAELI COUSCOUS & TABBOULEH SALAD (VEGAN)

pasta salad with fresh herbs & lemon tahini vinaigrette

ROASTED BEET & GOAT CHEESE SALAD (VEGETARIAN) (GF)

caramelized pecans, basil herb vinaigrette, arugula

HERITAGE MIXED GREENS SALAD (GF) (VEGAN)

cucumber, tomato, bell peppers, white balsamic vinaigrette

KALE & ROMAINE CAESAR SALAD

kale, romaine, caesar dressing, parm, croutons, bacon

QUINOA SALAD (GF) (VEGETARIAN)

grilled veggies, quinoa, feta, pumpkin seeds

MEDITERRANEAN GREEK SALAD (GF) (VEGETARIAN)

iceberg lettuce, heirloom tomatoes, cucumber, red onion, marinated feta, olives (on side), Greek vinaigrette

CAPRESE SALAD (GF) (VEGETARIAN)

vine-ripened tomatoes, fior di latte, basil pesto, fresh basil, aged balsamic, EVOO

GRILLED VEGGIE PLATTER (GF) (VEGAN)

asparagus, bell peppers, grilled eggplant, zucchini, portobello mushrooms, served with romesco sauce

ORZO PASTA SALAD (VEGETARIAN)

pesto, grape tomatoes, bocconcini, pine nuts, spinach



BUFFET

ROOM TEMPERATURE

5

DESSERTS

ASSORTED COOKIES & SQUARES

gluten-free, vegan options available upon request

ASSORTED FRUIT PLATTER



ESTIMATE

\$35-50/PER PERSON

INFO@ELLECUISINE.CA

elle cuisine

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