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Top Toronto Catering & Event Service

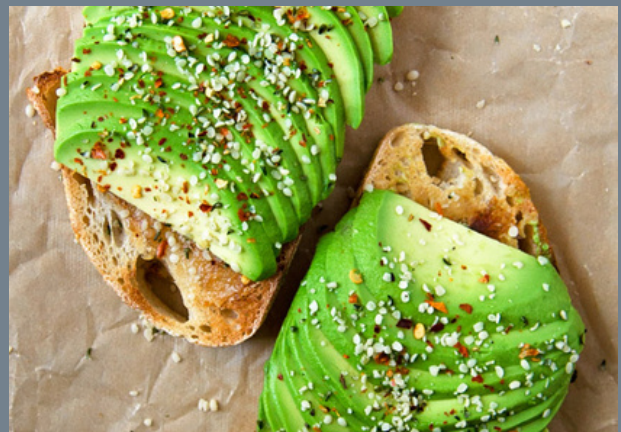
CORPORATE BREAKFAST PACKAGE

DROP OFF STYLE CATERING OPTIONS



CONTINENTAL BREAKFAST STARTING AT \$15/PP

Traditional breakfast items freshly baked and prepared for your early morning event. We provide options for all types of dietary needs and allergies.



BREAKFAST PLATTERS STARTING AT \$15/PP

Impress your guests with our premium breakfast platters. From avocado toast to Belgian waffles, the options will certainly WOW!



HOT BREAKFAST BUFFET STARTING AT \$30/PP

Our hot breakfast buffet offers a variety of gourmet menu items. Delivered hot, this menu style requires rentals and set up fees. If you are hosting an event of over 25 guests, we recommend service staff to support with service and maintenance of the buffet.

\$15/PER PERSON

Minimum spends apply.
Delivery fees apply.
Set up fees apply.

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

Cost per person varies based on
volume of guests.

QUOTE

price per person for food
+ cost of delivery
+ cost of set up
+ cost for disposables

10% service fee
13% HST



continental breakfast

FOR GUEST COUNTS OF 25 OR LESS, CHOOSE A VARIETY OF 3 ITEMS
FOR GUEST COUNTS OF MORE THAN 25, CHOOSE A VARIETY OF 4-5 ITEMS

FRESHLY BAKED

FRESHLY BAKED CROISSANTS & DANISHES (VEGETARIAN)

almond, chocolate and butter croissants, cheddar croissant
raisin danish, pistachio danish, cinnamon danish, cherry danish, apricot danish, apple danish

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

BEVERAGE ADD ONS

FRESHLY SQUEEZED JUICES +\$8/PP

orange juice, grapefruit juice,
watermelon juice green juice

SERVED IN INDIVIDUAL BOTTLES
MIMOSA BAR (+\$10/PP)

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

BREAKFAST SOFT BAR PACKAGE +\$10/PP

Evian water, San Pellegrino sparkling water
selection of juices



\$15-20/PER PERSON

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breakfast platters

SUBSTANTIAL SPREADS

EACH BREAKFAST BAR HAS A VALUE OF \$15-20/PP

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)
(VEGAN/VEGETARIAN OPTIONS)

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

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watermelon juice green juice

SERVED IN INDIVIDUAL BOTTLES
MIMOSA BAR (+\$10/PP)

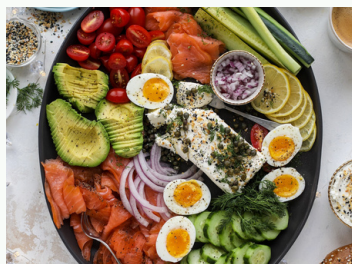
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BREAKFAST SOFT BAR PACKAGE +\$10/PP

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rentals, staff, bar package.

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QUOTE

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+ cost of delivery
+ cost of set up
+ cost for disposables

10% service fee
13% HST



hot breakfast buffet

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)

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SEASONAL FRUIT & BERRY PLATTER (VEGAN)

chef's selection of seasonal fruit & berries

HOT BRUNCH BUFFET

CHOOSE 4 TO OFFER GUESTS

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

