

INFO@ELLECUISINE.CA

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Top Toronto Catering & Event Service

CORPORATE PACKAGE

DROP OFF STYLE CATERING OPTIONS



ROOM TEMPERATURE BUFFET STARTING AT \$35/PP

Our room temperature buffet options are great for a no-fuss, low maintenance drop off style lunch or dinner. They do not require rentals and are dropped off on your choice of porcelain platters (picked up next day) or compostable, disposables. These items are designed to be best eaten cold.



SANDWICHES & SALADS STARTING AT \$35/PP

Sandwiches and salads come individually wrapped for an easy grab & go option for guests. Items are thoughtfully labelled with dietary notes to ensure allergies and restrictions can be easily accommodated.



SUPERFOOD SALAD BOWLS STARTING AT \$25/PP

One of our best selling menu items, our superfood salad bowls are designed to cater to all dietary needs. They are thoughtfully assembled and provide a visually impressive option that is full of FUEL and flavour.



GRAZING BOARDS \$12-20/PP

Grazing boards are the perfect add-on to any event. They add a "centrepiece" of sorts to your party with a grand aesthetic!



HOT BUFFET STARTING AT \$55/PP

Serve a gourmet hot meal to guests, choosing from a variety of our most popular dishes. Please note that rentals are required and a set up fee applies.



STAFFING & RENTALS

We highly recommend adding service staff to support with the set up, smooth transition, and tear down. Ask to see our rate card.

We work with a third party vendor for rentals and are happy to support in coordinating this service should your event require it.

\$35/PER PERSON

price per person for food
set up and delivery fees apply
disposables & rentals not included
service fees & taxes not included
minimum spends apply

QUOTE

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

10% service fee
13% HST



room temperature buffet

PROTEINS

choose 2 (under 50 guests)
choose 3 (over 50 guests)

HERB-ENCRUSTED CHICKEN BREAST (GF) (NF)
served with tzatziki & chimichurri

BRAISED CHICKEN PAPRIKASH (GF) (NF)
with sweet peppers, and onions, and paprika

MEDITERRANEAN CHICKEN KEBABS (GF) (NF)
served with tzatziki & chimichurri

MEDITERRANEAN BEEF KEBABS (GF) (NF)
served with tzatziki & chimichurri

BLACKENED FLANK STEAK (GF) (DF) (NF)
served with chimichurri

CITRUS ROAST SALMON (dill & Dijon marinade) (GF) (NF)
served with tzatziki & chimichurri

TERIYAKI SALMON (GF) (DF) (NF)
teriyaki glaze, scallions, chilli, sesame

KUNG PAO TOFU (GF) (NF) (VEGAN)
kung pao sauce, scallions, sesame

MEDITERRANEAN TOFU KEBABS (GF) (NF) (VEGAN)
served with chimichurri

SMOKED BBQ GLAZED TOFU (GF) (NF) (VEGAN)
smoked tofu with a housemade bbq sauce

SIDES

choose 3 (under 50 guests)
choose 4 (over 50 guests)

CHARRED LEEK & POTATO SALAD (GF) (NF) (VEGAN)
Dijon vinaigrette, fresh veggies & new potatoes

ISRAELI COUSCOUS & TABBOULEH SALAD (NF) (VEGAN)
pasta salad with fresh herbs & lemon tahini vinaigrette

ROASTED BEET & GOAT CHEESE SALAD (GF) (VEG)
caramelized pecans, basil herb vinaigrette, arugula

HERITAGE MIXED GREENS SALAD (GF) (NF) (VEGAN)
cucumber, tomato, bell peppers, white balsamic vinaigrette

KALE & ROMAINE CAESAR SALAD (NF)
kale, romaine, caesar dressing, parm, croutons, bacon

QUINOA SALAD (GF) (NF) (VEG)
grilled veggies, quinoa, feta, pumpkin seeds

MEDITERRANEAN GREEK SALAD (GF) (NF) (VEG)
iceberg lettuce, heirloom tomatoes, cucumber, red onion,
marinated feta, olives (on side), Greek vinaigrette

CAPRESE SALAD (GF) (VEG) (CONTAINS NUTS)
vine-ripened tomatoes, fior di latte, basil pesto, toasted pine nuts,
fresh basil, aged balsamic, EVOO

GRILLED VEGGIE PLATTER (GF) (VEGAN) (CONTAINS NUTS)
asparagus, bell peppers, grilled eggplant, zucchini, portobello
mushrooms, served with romesco sauce

ORZO PASTA SALAD (VEG) (CONTAINS NUTS)
pesto, grape tomatoes, bocconcini, pine nuts, spinach

DESSERT

ASSORTED COOKIES & SQUARES
GF & VEGAN options available upon request

ASSORTED FRUIT PLATTER



\$35/PER PERSON

price per person for food
set up and delivery fees apply
minimum spends apply

QUOTE

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

10% service fee
13% HST



boxed lunch menu (option 1)

items are individually packaged

SANDWICHES

choose 2 (under 20 guests)
choose 3 (20-50 guests)
choose 4 (over 50 guests)

TURKEY & BRIE (NF)

oven-roast turkey, French brie, roasted garlic aioli, arugula, Dijon, cranberry, baguette

PROSCIUTTO & FIOR DI LATTE

Italian prosciutto, tomato, fior di latte, basil pesto, aioli, baguette

GRILLED VEGGIE ON FOCACCIA (VEGAN)

grilled eggplant, portobello, red pepper, zucchini, vegan feta, fresh spinach, vegan basil aioli

CHICKEN SALAD SANDWICH (NF) (DF)

chicken salad, roasted garlic aioli, kaiser bun

TRUFFLED EGG SALAD (NF) (DF) (VEG)

on brioche buns with oven-roasted tomato & bibb lettuce

MUFFALETTA DELI (NF)

mortadella, soppressata, spicy calabrese, provolone, jardiniere, Dijon, kaiser bun

**GLUTEN-FREE BREAD AVAILABLE UPON REQUEST
ADDITIONAL FEES APPLY**

SIDE SALADS

choose 2 (under 20 guests)
choose 3 (20-50 guests)
choose 4 (over 50 guests)

CHARRED LEEK & POTATO SALAD (VEGAN) (NF) (GF)

Dijon vinaigrette, fresh veggies & new potatoes

ISRAELI COUSCOUS & TABBOULEH SALAD (VEGAN) (NF)

pasta salad with fresh herbs & lemon tahini vinaigrette

ASIAN SLAW (VEGAN) (NF)

asian marinated veggies, mango, edamame, kung pao vinaigrette, sesame

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

caramelized pecans, basil herb vinaigrette, arugula

HERITAGE MIXED GREENS SALAD (VEGAN) (NF) (GF)

cucumber, tomato, bell peppers, crispy chickpeas, white balsamic vinaigrette

KALE CAESAR SALAD (NF)

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

MEDITERRANEAN GREEK SALAD (NF) (GF) (VEG)

mixed green leaf lettuce, heirloom tomatoes, cucumber, red onion, marinated feta, olives, Greek vinaigrette

DESSERT

ASSORTED COOKIES & SQUARES

GF & VEGAN options available upon request

FRUIT CUP



\$25/PER PERSON

price per person for food
set up and delivery fees apply
minimum spends apply

QUOTE

price per person for food
+ cost of delivery
+ cost of set up (if applicable)

10% service fee
13% HST



boxed lunch menu (option 2)

SUPERFOOD SALADS

choose 2 (under 20 guests)

choose 3 (20-100 guests)

choose 4 (over 100 guests)



NF
V

FALAFEL with ISRAELI SALAD

falafel
mixed greens
roasted beets
cucumber & tomato
tabbouleh
garlic hummus
tahini-
lemon vinaigrette
marinated feta,
pita chips

MEDITERRANEAN BOWL with GRILLED CHICKEN

NF
GF

grilled chicken kebabs
grape tomatoes
sliced cucumber
black olives
quinoa
marinated feta cheese
Greek vinaigrette



GF
NF

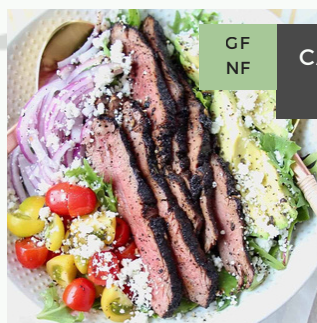
CITRUS SALMON & CAULIFLOWER SALAD

citrus-roasted salmon
marinated chickpeas
roasted sweet potato
curry roasted cauliflower
toasted pumpkin seeds
brown rice
heritage mixed greens
curry tahini vinaigrette

BUDDHA BOWL with TOFU

Vegan

mixed greens, brown
rice, edamame,
cucumber, radish,
carrot, cabbage,
sesame,
green onions,
kung pao tofu,
miso Sriracha
vinaigrette



GF
NF

CALIFORNIA SALAD with BLACKENED STEAK

steak (mid rare)
guacamole
crunchy romaine
crispy corn tortilla
queso fresco
cilantro lime vinaigrette
fresh jalapeno
quinoa
pineapple salsa

HARVEST BOWL with CHICKEN BREAST

DF
GF

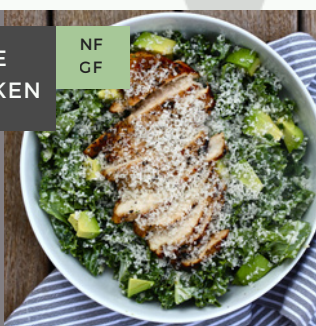
grilled chicken
roasted beets
roasted sweet potato
baby spinach
baby arugula
toasted walnuts
goat cheese
quinoa
aged balsamic dressing



KALE & ROMAINE CAESAR with CHICKEN

NF
GF

grilled chicken
shredded kale
crispy romaine
crunchy bacon
caesar dressing
parmesan reggiano
croutons
lemon wedge



\$12-30/PER PERSON

price per person for food
set up and delivery fees apply
minimum spends apply

QUOTE

price per person for food
+ cost of delivery
+ cost of set up (if applicable)

10% service fee
13% HST



grazing & all-day snack options

GRAZING BOARDS

PLATES ARE DESIGNED TO BE EASY TO EAT WHILE STANDING.

DISHES ARE PLAYFUL AND APPROACHABLE WITH A FOCUS ON QUALITY INGREDIENTS AND BOLD FLAVOURS.

THIS STYLE IS PERFECT FOR SUPER SOCIAL GROUPS.

ARTISANAL "LUXE" CHARCUTERIE & CHEESE GRAZING \$20/PP

local & imported cheese, compotes & honey, fresh figs, grapes, crackers, crostini & freshly baked breads
cured & smoked meats, terrines, pickled veggies, olives & antipasto

MID EAST & MEDITERRANEAN GRAZING BOARD \$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
housemade pita, lavash, pita chips

DIPS & STUFF \$12/PP

assortment of dips: babaghanoush, tzatziki, roasted garlic hummus, red pepper & feta
seasonal crudite, housemade pita, lavash

MEXICAN FIESTA GRAZING PLATTER \$15/PP

freshly fried corn chips, pico de gallo, guacamole, salsa rojo, salsa verde, queso fundido, cumin &
lime crema, pickled jalapeno, scallions, cilantro

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

truffle flatbread (mushroom truffle duxelle, goat cheese, roasted grape tomato, parm, pesto grilled flatbread)
Vietnamese spring rolls (vegan) (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)
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 (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 \$12/PP

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

SNACK ADD ONS \$10/PP

SNACK ADD ONS ARE INDIVIDUALLY PACKAGED FOR GUESTS GREAT AS A GRAB AND GO OPTION

SIMPLE CHEESE & CHARCUTERIE

artisanal cheese & charcuterie, fresh breads, crackers, honey

GUAC & SALSA PLATTER

tortilla chips, guacamole, pico de gallo

ELLE'S CHEX MEX & MISO CHIPS

ELLE'S SUPERFOOD TRAIL MIX

INDIVIDUAL DIPS & CRUDITE PACKS

INDIVIDUALLY PACKAGES COOKIES & SQUARES & FRUIT CUPS



\$45-55/PER PERSON

price per person for food
set up and delivery fees apply
minimum spends apply

QUOTE

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

10% service fee
13% HST



hot buffet menu

BREAD & BUTTER

CHEF SELECTION OF FRESH BREAD

whipped honey butter, herb & garlic butter

SALADS

PLEASE CHOOSE TWO SALADS

GREEN GODDESS SALAD (VEGAN) (GF) (NF)

bibb lettuce, baby gem lettuce, organic sprout blend, tri-coloured tomatoes, baby cucumber, pink radish, crispy chickpeas, green goddess

ROASTED BEET & GOAT CHEESE SALAD

honey-caramelized pecans, panko-fried goat cheese, mint & basil vinaigrette, micro basil, baby arugula, aged balsamic reduction (VEGETARIAN)

FIG, PROSCIUTTO & ARUGULA SALAD

fresh figs, Italian Parma prosciutto, goat's milk gouda, white balsamic vinaigrette, toasted walnuts, aged balsamic reduction (GF)

FUNGHI ASSOLUTI (GF) (VEGETARIAN)

parmesan-crusting mushrooms, arugula, toasted walnuts, aged balsamic, white truffle vinaigrette

KALE & BABY GEM CAESAR (NF)

crisp baby gem, shaved kale, traditional caesar dressing, croutons, crisp bacon, parmigiano reggiano, lemon

HERITAGE MIXED GREENS SALAD

(VEGAN) (GF) (NF)
cucumber, tomato, bell peppers, avocado, white balsamic vinaigrette

FALL KALE & APPLE SALAD

(VEGAN) (GF) (NF)
massaged kale, Ontario apples, pumpkin seeds, dried cranberries, maple apple cider vinaigrette

PROTEINS

choose 2 (under 25 guests)

choose 3 (25-100 guests)

choose 4 (over 100 guests)

DILL & DIJON ROAST SALMON

(DF) (NF) (GF)
marinated salmon topped with citrus and dill

TERIYAKI SALMON (DF) (NF) (GF)

scallions, chili, sesame

BRAISED BEEF SHORT RIB +\$5/PP

(GF) (NF)
our signature braised beef short rib with red wine jus

BRAISED MEATBALLS (PORK FREE) (NF)

San Marzano sauce, mozzarella, parmesan, basil

LEMON & THYME CHICKEN BREAST

(GF) (NF) (DF)
grilled to perfection and served with chimichurri sauce

BRAISED CHICKEN PAPRIKASH

(GF) (NF) (DF)
with sweet peppers, and onions, and paprika

MEDITERRANEAN KEBABS (GF) (DF) (NF)

CHICKEN - BEEF - LAMB - TOFU (CHOOSE 1)
served with tzatziki & roasted garlic hummus

KUNG PAO TOFU (VEGAN) (GF) (NF)

kung pao sauce, scallions, red chili, sesame

SIDES

choose 3 (under 100 guests)

choose 4 (over 100 guests)

ROASTED GARLIC MASHED POTATO

(GF) (VEGETARIAN) (NF)
buttery mash with roasted garlic and fresh chives

HASSELBACK SWEET POTATO & SQUASH

(GF) (VEGETARIAN)
hasselback squash & sweet potato with crispy sage, goat cheese, & honey-caramelized pecans

BLACK GARLIC BRUSSELS SPROUTS

(GF) (VEGETARIAN) (NF)
roasted brussel sprouts with black garlic butter

TRUFFLED MAC'N CHEESE

(VEGETARIAN) (NF)
aged cheddar, brie, goat cheese, white truffle, chives

TRUFFLED POTATO GRATIN

(VEGETARIAN, NF)
mornay sauce, gruyere, cheddar, white truffle oil, Yukon Gold potatoes

GRILLED VEGETABLES

(VEGAN) (GF)
peppers, eggplant, zucchini, asparagus, portabello, garnished with salsa verde & romesco sauce

CACIO E PEPE BROCCOLINI

(GF) (NF) (VEGETARIAN)
fresh cracked black pepper, pecorino romano, crispy parm

FRENCH GREEN BEANS

(GF) (VEGETARIAN) (NF)
chive & lemon butter

DESSERTS

FRESHLY BAKED COOKIES & SQUARES

GF & VEGAN options available upon request

FRESH FRUIT PLATTER

fresh seasonal fruit

