

PACKAGE 2025

# WEDDINGS

ELLE CUISINE

TORONTO'S TOP CATERER

*elle*  
cuisine

INSPIRED  
HOSPITALITY

ELLECUISINE.CA

MEMORABLE  
EVENTS

At *elle cuisine*, we pay close attention to the synergy between food and social connection.

Facilitating the creation of environments wherein authentic and inspired connections flourish, is *elle cuisine*'s passion.

647 430 3553



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# WHO WE ARE

At *elle cuisine*, we blend exquisite cuisine with warm, personalized hospitality to create a dining experience as special as your big day.

From elegant plated dinners to lavish cocktail parties, we handle every detail so you can savour the moment, indulge in every bite, and celebrate love without worry.

At *elle cuisine*, we are proud to be recognized as a top catering company in Toronto. We have built a reputation as one of the best in the city, with a focus on luxury, high end events.

Our dedication to professionalism, quality, flexibility, and client satisfaction is at the core of our success, and thus the success of our client experiences.

*elle cuisine* has delighted countless guests, serving hundreds of thousands of plates across a diverse range of events, each with its own unique requirements.

Our menus represent the culturally diverse food scene of Toronto. From Korean-style dumplings and Ukrainian pierogies to Caribbean jerk prawns and Southern-style fried chicken. Menus are inspired by, and therefore a representation of, our culturally diverse team of chefs.





# WHAT WE DO

## Interactive Experiences

Carefully curated immersive experiences encourage guests to become fully engaged. Playing with your food has never been more in!

## Thoughtful Design

The success of an event depends on many details simultaneously working together to create a multi-sensory experience. From choice of venue, to the design of the menu, to the many design and production elements - truly memorable experiences are created when all the details align.

## Small & Mighty

We keep our team lean, which means we can act quickly and respond promptly. We move quickly to solve challenges and can implement innovative changes or updates rapidly and nimbly. Our client service approach is unparalleled.

## Innovative Ideas

We think outside the box, push past the boundaries of what is expected with food, and get creative with how guests experience it.

## Collaborative Customization

We strongly believe in the power of collaboration for best results in creating experiences that both represent you or your brand voice and resonate with the target audience/guest list.

## Exceptional Service

When working with the *elle cuisine* team, you can count on our hands-on, collaborative approach (amongst coordinators and chefs; event staff and logistics specialists) to ensure that the unique requirements of any event are executed with care and attention every step of the way.

# wedding coordination & design

From intimate private dinner parties to large-scale weddings, *elle cuisine*'s event coordination team can handle all of the details. Our account managers work closely with our clients to ensure their vision becomes fully realized. As one of Toronto's best, *elle cuisine*'s team expertly curates elegant, memorable, and flawlessly executed events.

In partnership with event industry professionals, *elle cuisine*'s event coordination team works collaboratively to ensure the unique requirements of your big day are executed with care and attention. "We want the overall experience to be exceptional," boasts Lauren Mozer, "We aim to create an atmosphere of genuine hospitality so our clients and their guests can truly experience every moment."

*elle cuisine*'s coordination team offers the full-service event experience. Let us be the silent partner that bears the burden of making sure the pieces fit flawlessly together, while you, the host, remain the star of your story, enjoying every moment.



# wedding menus

QUALITY AND TASTE ARE TOP PRIORITIES FOR OUR CHEFS. MENUS ARE CONSTANTLY EVOLVING AS WE PLAY ON THE TASTES OF THE SEASONS, DRAWING INSPIRATION FROM GLOBAL TRENDS AND THE COLLABORATIVE INPUT OF OUR CLIENTS.

PACKAGES PROVIDE BASE PRICING FOR MENU STYLES

## ALL IN PRICING INCLUDES

Approximate cost per person includes the cost of food, labour for up to 7 hours (chef & service staff), service, HST.

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

WE VALUE TRANSPARENCY. WE ENCOURAGE YOU TO ASK US FOR A MORE DETAILED BREAKDOWN OF ALL ASSOCIATED COSTS.

## \$100/per person

Our budget-friendly package provides you and your guests with an exceptional dining experience without breaking the bank. Start the evening off with a grazing board and enjoy a simple yet delicious prix fixe menu.

## \$150/per person

Impress your guests with an elevated dining experience featuring passed canapés followed by a three-course meal or collection of interactive stations. End the night with a late night indulgence.

## \$200/per person

Our premium package offers a truly exceptional hospitality experience featuring a selection of premium passed canapés followed by a four-course menu. Be a little extra - you're worth it!

## \$250/per person

Take your traditional sit down wedding and on interactive stations for a truly immersive experience. With a generous budget, the options are endless. Oysters and Champagne anyone?

## SIT DOWN DINNER

starting at \$55/pp

- bread & butter
- 3 course menu
- options for each course

## FAMILY STYLE

starting at \$65/pp

- bread & butter
- 3 course menu
- options for each course

## PASSED CANAPES & MINI MEALS

starting at \$15/pp

- canapés - \$5/each
- passed snacks - \$8-10/each
- mini meals - \$10-15/each

## INTERACTIVE STATIONS

starting at \$15/pp

- standard stations
- premium stations
- dessert stations

## LATE NIGHT

starting at \$10/pp

- passed options
- stationary options

# TO START

## CHOOSE ONE

### BREAD & BUTTER

focaccia & brioche with seasonal compound butter

### MEZZE SAMPLER

hummus, babaghanoush, feta red pepper, tzatziki  
served with homemade pita bread, lavash crackers

# FIRST

## PROVIDE GUEST PREFERENCE

### GREEN GODDESS SALAD

bibb lettuce, baby gem, pea sprouts, grape  
tomatoes, baby cucumbers, pink radish, crispy  
chickpeas, green goddess

### BURRATA SALAD

Ontario heirloom tomatoes, fresh basil, basil pesto,  
toasted pine nuts, Sicilian olives, EVOO, aged  
balsamic, grilled focaccia

# MAIN

## PROVIDE GUEST PREFERENCE

### PAN-SEARED STEELHEAD SALMON

truffled cauliflower puree, Ontario asparagus, grilled  
maitake mushrooms, brown butter, fried capers

### BRAISED PIRI PIRI-STYLE CHICKEN

chicken braised with sweet peppers & onions  
served on a bed of roasted garlic & chive mash,  
grilled broccolini, crispy chicken skin & pea shoots

### YUKON GOLD POTATO GNOCCHI (VEGETARIAN)

handmade Yukon Gold potato gnocchi, San Marzano  
sauce stracciatella, parm crisps, parm, basil, basil oil

# DESSERT

## PROVIDE GUEST PREFERENCE

### FLOURLESS CHOCOLATE TORTE

house-made mint vanilla bean ice cream, port  
stewed cherries

### STICKY TOFFEE PUDDING

bourbon butterscotch, caramel popcorn, vanilla bean  
whipped cream

# DINNER MENU

Passed canapés followed by a  
three-course meal is the go-to  
option for any special occasion.  
Treat yourself and impress your  
guests with an elevated dining  
experience.

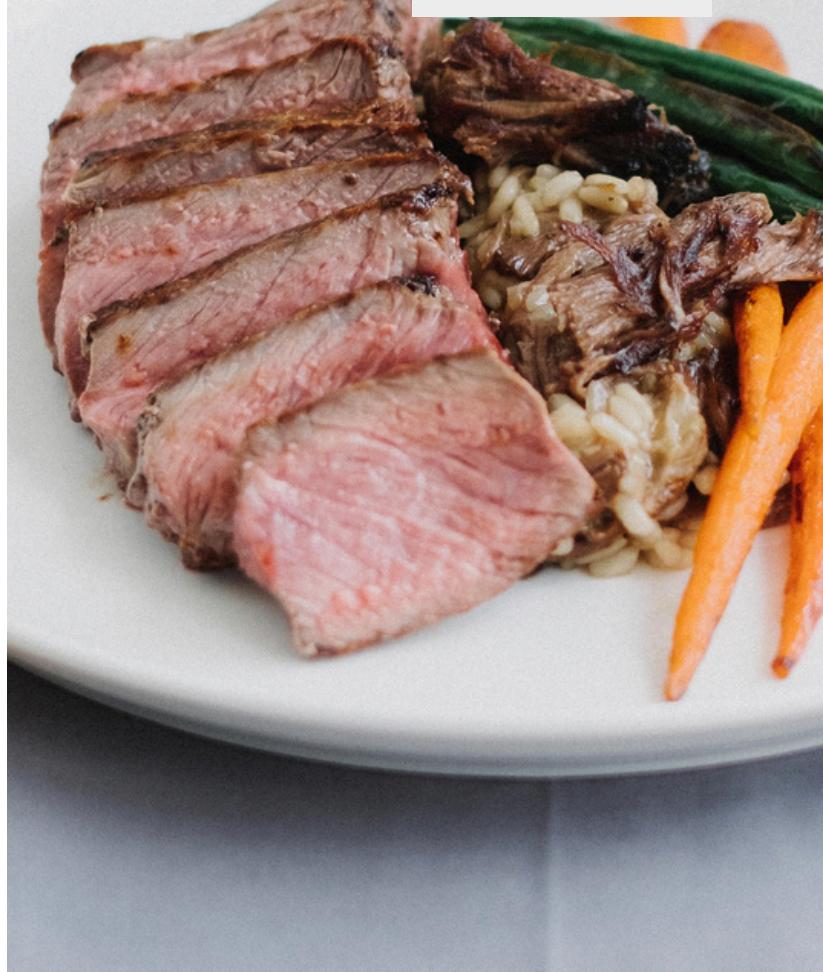
**\$55/PP**

### MENU COST

#### INCLUDES:

- BREAD
- 3 COURSES

**note:** packages can be  
easily customized



# FIRST COURSE

additional options – feel free to mix and match!

## FIG, PROSCIUTTO & ARUGULA SALAD (GF)

fresh figs, Italian Parma prosciutto, goat's milk gouda, white balsamic vinaigrette, walnuts, balsamic

## FUNGHI ASSOLUTI (VEGETARIAN) (GF)

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

## KALE & BABY GEM CAESAR

crisp baby gem, kale, traditional Caesar dressing, croutons, crisp bacon, parmigiana Reggiano, lemon

## BEET & GOAT CHEESE SALAD (VEGETARIAN)

candied pecans, panko fried goat cheese, mint & basil vinaigrette, baby arugula, aged balsamic

## TRUFFLED CAULIFLOWER SOUP (VEGETARIAN, GF)

fried cauliflower, rosemary & truffle crème fraîche, chive & garlic oil, shaved truffles, brown butter

## BUTTERNUT SQUASH & APPLE SOUP

(GF) (VEGETARIAN)

chive & lemon creme fraîche, chive garlic oil, crispy shallots, crispy sage

## BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

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

## CACIO E PEPE RAVIOLI (VEGETARIAN)

parmesan cream, fresh cracked pepper, parmesan crisps, fresh chives, chive & garlic oil, brioche crumb

## RICOTTA RAVIOLI AL PESTO (VEGETARIAN)

raviolo stuffed with home made ricotta in a vibrant green pesto, garnished with shaved pecorino, roasted Ontario cherry tomatoes, toasted pine nuts

## BRAISED LAMB SHANK PACCHERI (VEGETARIAN)

succulent braised lamb shank red wine sauce, homemade paccheri, truffled manchego, crispy thyme

## PACCHERI AL FUNGHI (VEGETARIAN)

wild mushroom ragout, truffle parmesan cream, chives & parsley, shaved truffles

## BRAISED MEAT BALLS ON POLENTA

braised lamb & beef meat balls, Asiago polenta San Marzano tomato sauce, fresh basil, parmigiana, pepperoncino

## HANDMADE DUCK CAPPELLACCI

brown butter, Ontario morels, ramps, nettle pesto, parmigiana foam, ramp nettle oil

## GALACIAN OCTOPUS

romesco sauce, saffron garlic aioli, fingerling potatoes, chimichurri

## LOBSTER & CRAB BISQUE

seared scallop, butter-poached lobster, B.C. crab, leeks, corn, tarragon oil, chives

## HEIRLOOM TOMATO GAZPACHO

stuffed & fried zucchini flower, Ontario tomato gazpacho, cucumber & tomato salsa, basil oil, micro basil

## BURRATA & SUMMER TRUFFLES

seasonal stone fruit, Italian prosciutto, truffle honey, shaved truffles  
served with grilled focaccia & Italian EVOO

## SEARED CARPACCIO (GF)

Dijon truffle aioli, purple potato chips, micro arugula, shaved parmigiana Reggiano, aged balsamic reduction

## AHI TUNA CEVICHE (GF)

chili oil, soy & ginger marinade, avocado & Asian pear salsa, crispy taro root

## BABY GEM CAESAR SALAD (GF)

panko-fried hen's egg caesar dressing, brioche crouton, lardons

## CAVOLO NERO (GF)

black kale salad, toasted pine nuts, currants, shaved pecorino, parm cirsp

# PRIMI COURSE

additional options – feel free to mix and match!

pricing is dependent on the final menu choice.

## GNOCCHI AL RAGU SANTA EMILIANA

braised beef ragu, parmigiana reggiano, fried thyme, shaved pecorino

## GNOCCHI SAN MARZANO (VEGETARIAN)

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

## HANDMADE RICOTTA GNUDI (VEGETARIAN)

wild mushrooms, par cream, fresh herbs, par crisps

## WILD MUSHROOM & TRUFFLE RISOTTO (GF)

king oyster, shiitake, portabello, oyster mushrooms, white truffle oil, crispy shallots, Parmesan crisps

## LOBSTER RISOTTO (GF) +\$5

rich lobster broth, butter-poached lobster, tarragon, chives, parmigiana reggiano

## BUTTERNUT SQUASH RISOTTO (GF)

butternut squash risotto, shaved Manchego, pea sprouts, sage. butter, brown butter bits

# MAIN COURSE

additional options - feel free to mix and match!

## BRAISED BEEF SHORT RIB (GF)

truffle mash, Ontario asparagus, confit cipollini onions, red wine jus

## CARAMELIZED BRANZINO (GF)

parsnip celeriac puree, braised leeks, confit cherry tomatoes, chimichurri, pea shoots

## DRY AGED ANGUS STRIP STEAK (GF)

sous vide to mid rare, served with smokey sweet potato puree, crispy potato pave, charred broccolini, Argentinian chimichurri

## BUCCATINI E POLPETTE

handmade buccatini, spicy san marzano sauce, braised lamb & beef meat balls, shaved parmesan reggiano, fresh basil, chive & garlic oil

## CHICKEN TWO WAYS (GF)

perfectly roasted chicken, crispy chicken skin, chicken jus, parsnip puree, braised leeks, lemon buttered asparagus

## SOUS VIDE PORK TENDERLOIN (GF)

crispy pork belly, pork & apple cider jus, braised savoy cabbage, buttery potato puree, crispy carrot chips

## BEEF WELLINGTON (GF)

beef tenderloin wrapped in prosciutto, Dijon, truffle duxelle and puff pastry, served with roasted garlic mash, Ontario asparagus, red wine jus

## SOUS-VIDE BEEF TENDERLOIN (GF)

Jerusalem artichoke puree, wild mushrooms, Ontario asparagus, confit pearl onions, jus

## SEARED SCALLOPS

paella style risotto, mussels, clams, prawns, lobster pimento peppers, smokey chorizo Ontario spring peas (when available), Ontario summer corn (when available)

## DUCK TWO WAYS (GF)

duck confit, duck breast, parsnip puree, grilled mushrooms, cherry jus

## MISO-GLAZED BLACK COD (WINTER)

carrot ginger puree, chili crisp broccolini, crispy rice cake

## SOUS-VIDE HALIBUT (SPRING/SUMMER)

pea puree, sous-vide spring veggies (wild leeks, shallots, asparagus, peas, baby zucchini, patty pan squash)

## SURF & TURF +\$15 (GF)

beef tenderloin, butter poached lobster tail potato pave, bearnaise, asparagus

# DESSERT

additional options - feel free to mix and match!

## CHOCOLATE & CARAMEL DOME

raspberry sorbet, gold leaf, fleur de sel

## STRAWBERRY FIELDS FOREVER

lemon poppyseed cake, mint, macerated Ontario strawberries, strawberry ice cream, lemon curd, shortbread, crunchy meringue

## SEASONAL PAVLOVA

Ontario berries, Ontario stone-fruit, or Ontario citrus vanilla bean pavlova, mascarpone whipped cream, mint

## LEMON MERINGUE TART

tangy lemon curd, torched marshmallow fluff, shortbread crust, raspberry sorbet, micro mint

## DECONSTRUCTED S'MORE

flourless dark chocolate torte, torched marshmallow fluff, mini graham crackers, burnt marshmallow ice cream

## SEASONAL CHEESECAKE

Ontario berries, port reduction, NY-style cheesecake, citrus curd

## VANILLA BEAN CREME BRULEE (GF) (VEGETARIAN)

don't mess with a classic, served with fresh berries & lemon curd

## CHOCOLATE BUDINO (VEGETARIAN)

chocolate shortbread crumble, whipped cream, drunken cherries

## KEY LIME PIE (VEGETARIAN)

served with fresh berries, edible flowers  
\*vegan option available with

## FLOURLESS DARK CHOCOLATE TORTE (GF) (VEGETARIAN)

homemade mint vanilla bean ice cream  
fresh berries, berry coulis

## TRIO OF SORBET & GELATO (GF) (VEGAN)

served with fresh berries, edible flowers  
\*vegan option available with

## STICKY TOFFEE PUDDING

bourbon butterscotch, cinnamon ice cream, caramel popcorn

# GRAZING

+15/pp

## "LUXE" CHARCUTERIE & CHEESE

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

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



# FAMILY-STYLE SIT DOWN DINNER

Shared plates and family-style eating is on trend. We've curated the perfectly rustic Italian dining experience with this service style in mind.

## TO START

**UNDER 10 GUESTS: CHOOSE 2**  
**OVER 10 GUESTS: CHOOSE 3**

### **TUNA CRUDO WITH PUTTANESCA (GF)**

Albacore tuna crudo with puttanesca, fried capers, lemon & chili infused EVOO

### **TRUFFLE BURRATA CROSTINI (VEGETARIAN)**

grilled rosemary, garlic & herb focaccia, black truffle paste, burrata, prosciutto di Parma, roasted garlic, EVOO, micro arugula

### **TRADITIONAL ARANCINI (VEGETARIAN)**

risotto balls fried & stuffed with fresh mozzarella, served on a bed of marinara, with basil & parmigiana Reggiano

### **CAPRESE SALAD (VEGETARIAN) (GF)**

vine-ripened tomatoes, fior di latte, basil pesto, toasted pita chips, micro basil, EVOO, aged balsamic

### **SEARED CARPACCIO (GF)**

Dijon truffle aioli, purple potato chips, micro arugula, shaved parmigiana Reggiano, aged balsamic reduction

## BABY GEM CAESAR SALAD

Caesar dressing, brioche croutons, pancetta, lemon, parm

### **OLIVE & TOMATO FOCACCIA (VEGETARIAN)**

EVOO, balsamic vinegar de Modena, olive tapenade, house made pepperoncino

## PRIMI COURSE

**CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS**

### **RICOTTA RAVIOLI (VEGETARIAN)**

hand made ricotta ravioli with a spicy vodka rose sauce, fresh basil, parmigiana

### **MUSHROOM & TRUFFLE RISOTTO**

#### **(VEGETARIAN) (GF)**

foraged wild mushrooms, white truffle oil, crispy shallots, parm Reggiano, chive oil, chives

### **RIGATONI CACIO E PEPE (VEGETARIAN)**

parm cream, fresh cracked pepper, parmigiano Reggiano, parm crisps, chive & garlic oil

### **GNOCCHI SAN MARZANO (VEGETARIAN)**

hand made cavatelli, San Marzano tomato sauce, Stracciatella, fresh basil

**\$65+/PP**

## MENU COST

### INCLUDES:

- 4 COURSES

**note:** packages can be easily customized





# FAMILY-STYLE

## MAIN COURSE PROTEINS

### CHOOSE 2

#### **PORCHETTA (CHEF'S SPECIALTY!) (GF)**

traditional porchetta, slow roasted to perfection served with salsa verde (chimichurri)

#### **GRILLED/SEARED BRANZINO FILETS (GF)**

pan-seared branzino filets served with roasted cherry tomatoes & salsa verde (chimichurri)

#### **CHICKEN CACCIATORE (GF)**

“Hunter-style” braised chicken dish. Rustic and stew-like, this slow simmered chicken dish features tomatoes, bell peppers, cremini mushrooms, roasted garlic, capers.

#### **POLPETTE MEAT BALLS**

braised meatballs in spicy San Marzano sauce topped with fresh basil, pepperoncino, mozzarella  
*vegan meat balls available upon request*

#### **BRAISED BEEF IN BAROLO**

braised beef short rib in barolo wine  
served with red wine braised wild mushrooms

## SIDES

### CHOOSE 2-3

#### **RAPINI PEPPERONCINO (VEGAN)**

#### **EGGPLANT PARM (VEGETARIAN) (GF)**

#### **ROSEMARY & PARM ROAST POTATOES (VEGETARIAN)**

#### **CACIO E PEPE CAULIFLOWER (VEGETARIAN)**

## DESSERT COURSE

### CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

#### **TRADITIONAL TIRAMISU**

elle's version of the classic

#### **CHOCOLATE BUDINO**

Italian “pudding”, like a creme brulee

*note: vegan option available upon request*

#### **CANNOLIS**

mascarpone filling, pistachio, dark chocolate

#### **BOMBOLONI**

freshly fried & stuffed donuts

# 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 cocktail hour or pre-ceremony.*

## BITE-SIZED LOBSTER ROLL

tarragon tartar sauce, bite-sized brioche roll, chives

## JERK PRAWN (GF)

avocado, charred corn & pepper salsa, chimichurri

## PEKING-STYLE DUCK CONFIT PANCAKE

green onion pancake, duck confit, hoisin special sauce, chilli crisp, cucumber

## 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

## TRUFFLE & BRIE GRILLED CHEESE (VEGETARIAN)

truffle paste, caramelized onions, aged cheddar, French brie, smoked ketchup, Dijonnaise

## BEET & FRIED GOAT CHEESE (VEGETARIAN)

roasted rainbow beets, fried goat cheese, basil oil, micro basil, aged balsamic

## BITE-SIZED CHICKEN/VEGGIE DUMPLING

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

## BRAISED BEEF SLIDER

braised beef, caramelized onions, roasted garlic aioli, brioche bun

## TRUFFLE BURRATA CROSTINI

focaccia crostini, truffle paste, truffle infused burrata, chives

## TERIYAKI SHIITAKE LETTUCE CUPS (VEGAN)

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

## MINI BIG MAC SLIDER

big mac sauce, beef slider, pickle, American cheese, homemade sesame bun

## KUNG PAO CAULIFLOWER (GF) (VEGAN)

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

## LUCKY LIME OYSTER (GF)

beet horseradish, mignonette, cucumber botton

## PASSED CANAPES & MINI MEALS

starting at \$15/pp

- canapés - \$5/each
- passed snacks - \$8-10/each
- mini meals - \$10-15/each





**AHI TUNA TARTARE (GF)**

soy ginger marinade, avocado mousse, taro chip

**TRUFFLE & CHEDDAR PIEROGI (VEGETARIAN)**

chive crème fraiche, caramelized onions

**BUTTERNUT SQUASH AGNOLOTTI (VEGETARIAN)**

sage brown butter, crispy sage, chive & garlic oil

**BITE-SIZED YORKSHIRE PUDDING**

rare roast beef horseradish cream, caramelized onions, beef jus

**LOBSTER GRILLED CHEESE**

Canadian lobster, brie, aged cheddar, garlic butter, garnished with tarragon tartare & chives

**ELLE'S CRAB CAKE**

tarragon tartar sauce, avocado & sweet corn salsa, lime

**SALMON TARTARE (GF)**

Sriracha lime marinade, crispy rice, toasted nori, togarashi

**BITE-SIZED AVOCADO TOAST (VEGAN)**

crostini, smashed avocado, tomato, radish, crispy chickpea, sprouts

**SMOKED SALMON LATKE**

bite-sized latke, smoked salmon, chive sour cream, fresh dill, fried capers

**LAMB LOLLIPOPS (GF) +\$6/PP**

roasted garlic & rosemary, white balsamic & tomato chutney, pecan crumble, balsamic

**BEEF TENDERLOIN TARTARE (GF)**

beef tenderloin tartare, potato pavee, dill pickle bearnaise

**HOMEMADE BURATTA CROSTINI (VEGETARIAN)**

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

**BUTTER-POACHED LOBSTER SPOON (GF) +\$6/PP**

drawn garlic & tarragon butter, fresh chives, corn, leeks

**STURGEON CAVIAR +\$15/PP**

bite-sized blini, creme fraiche, chives

*minimum order of 20 guests*

**MINI JAMAICAN BEEF PATTY**

bite-sized version of the traditional, flavour packed patty

**BITE-SIZED CHICKEN/VEGGIE DUMPLING**

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



**CANAPES ARE VALUED AT \$5+/PP**

we recommend starting the evening out with a variety of 4-8 canapes, served during cocktail hour

# MINI MEALS

MINI MEALS ARE  
VALUED AT \$12-15/EACH.

Mini meals are designed to mimic menu items from our luxury sit down dinner packages. Sized similar to tasting menu portions, mini meals are plated with intention and provide a premium experience within a cocktail-style service setting.

For an extended cocktail hour, consider adding mini meals for a more substantial offering. Served on plates, these items are “fork friendly”, easy to eat while standing.



## **SEARED BEEF TENDERLOIN CARPACCIO (GF)**

truffle Dijon aioli, lemon, parmigiana reggiano, fingerling potato chips, chives, chive garlic oil

## **AHI TUNA TARTARE (GF)**

smashed avocado, soy ginger glaze, taro chips, sesame

## **SALMON CRUDO (GF)**

cured salmon, cucumber, dill, buttermilk vinaigrette, everything bagel chips

## **LOBSTER RISOTTO (GF)**

butter-poached East Coast lobster, tarragon butter, chives, chive oil, crispy leeks

## **HAND MADE POTATO GNOCHI (VEGETARIAN)**

San Marzano tomato sauce, roasted grape tomatoes, house made ricotta, fresh basil, basil oil, parm crisps can be made as a vegan dish

## **BURRATINI SALAD (GF) (VEGETARIAN)**

Italian burrata, Ontario tomatoes, pesto, toasted pine nuts, micro basil, parmesan crisps

## **BEET & FRIED GOAT CHEESE SALAD (VEGETARIAN)**

honey-caramelized pecans, panko-fried goat cheese, mint & basil vinaigrette, micro basil, balsamic reduction

## **GRILLED OCTOPUS (GF)**

romesco sauce, fingerling potatoes, saffron garlic aioli, chimichurri

## **CACIO E PEPE RAVIOLI (VEGETARIAN)**

Parmesan cream, fresh cracked pepper, Parmesan crisps, fresh chives, chive & garlic oil, brioche crumb

## **BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)**

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

*note: surcharge may apply for fresh truffles, depending on the season*

## **MUSHROOM TRUFFLE RISOTTO**

### **(GF) (VEGETARIAN)**

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

## **SEARED SCALLOP (GF)**

truffled cauliflower puree, Jerusalem artichoke chips, brown butter, Argentinian chimichurri

# TARTARE & CRUDO BAR

## SALMON CRUDO

blood orange, pomelo, ramp oil

## AHI TUNA TARTARE

soy ginger marinade, Asian pear, smashed avocado, taro chips

## BEEF TENDERLOIN TARTARE

traditional French-style beef tenderloin tartare served with housemade potato chips

## ROASTED BEET TARTARE (VEGETARIAN)

roasted red & yellow beets, goat cheese mousse, micro basil, aged balsamic reduction

## ALBACORE TUNA CRUDO

poblano pepper vinaigrette quick pickled shallots, cilantro oil

## SEARED CARPACCIO

truffle Dijon aioli, lemon, parmigiana Reggiano, fingerling potato chips, chives, chive garlic oil

# MOZZARELLA & BURRATA BAR

## BUFFALO MOZZARELLA

Ontario tomatoes, pesto, fresh basil

## ONTARIO BURRATA

prosciutto, focaccia, olive tapenade

## FIOR DI LATTE

truffle paste, roasted wild mushrooms, salsa Verde

## STRACCIATELLA

grilled crostini, confit grape tomatoes, confit garlic, basil

## NODINI

knotted fresh mozzarella, yellow tomato, & fresh basil bruschetta, toasted pine nuts

# CHEF STATIONS

Interactive food stations provide excellent entertainment at your next event. Chefs finish dishes in front of your guests and serve them piping hot. Standard stations are approachable and playful.

Consider adding a station or two to your cocktail hour or post dinner late night offerings.

Make a splash with a lavish seafood display. From oysters to lobster tails, jumbo prawns, to king crab. We also have a selection of caviar service options.

Alternatively, if you want to avoid the traditional plated dinner service, create a menu that features passed canapes and chef stations.

**\$75+/PP**

## MENU COST

### INCLUDES:

- 5-7 PASSED CANAPES
- 4 SAVOURY STATIONS
- 1 DESSERT STATION

**note:** packages can be easily customized



# RAW BAR & OYSTER BAR

## EAST COAST OYSTERS SERVED ON A BED OF CRUSHED ICE (GF)

shallot Mignonette,  
cucumber mignonette  
fresh horseradish,  
cocktail sauce,  
lemon wedges,  
red tabasco, green tabasco

## JUMBO COCKTAIL SHRIMP (GF)

house made cocktail sauce

## CRAB CLAWS (GF)

creamy Miami-style cocktail sauce

## LOBSTER TAILS (GF)

drawn garlic & herb butter

## STEAMED MUSSELS AND CLAMS (GF)

white wine, shallot, garlic

## CAVIAR SERVICE (MP)

sturgeon caviar, blinis, crème fraîche, Conestoga egg, brioised shallot, chopped chives, potato chips

## KING CRAB LEGS (MP)

drawn garlic & herb butter

# TRENDY SALAD BAR

## BEET & FRIED GOAT CHEESE SALAD (VEGETARIAN)

honey-caramelized pecans, panko fried goat cheese, mint & basil vinaigrette, micro basil, baby arugula, balsamic

## KALE & BABY GEM CAESAR SALAD

croutons, classic Caesar dressing, shaved Parmesan, lemon, panko-crusted Conestoga egg

## BURRATINI SALAD (GF) (VEGETARIAN)

Italian burrata, Ontario tomatoes, pesto, toasted pine nuts, micro basil, Parmesan crisps

## PROSCIUTTO & FIG (GF)

Italian prosciutto, fresh figs, Manchego, truffle vinaigrette, toasted walnuts, baby arugula

## CAVOLO NERO (GF) (VEGETARIAN)

black kale salad, toasted pine nuts, currants, cider vinaigrette, pecorino

## STATIONS ARE VALUED AT \$15+/PP

Make a splash with a lavish seafood display. From oysters to lobster tails, jumbo prawns, to king crab. We also have a selection of caviar service options.



provided by

XE  
rentals  
tals.com

smoked  
cured  
torched

salmon crudo

cucumber buttons, pickled pink pearl onions,  
green onion whipped crème fraîche,  
everything bagel seasoning, fingerling potato  
chips, fresh chives, chive oil

# PASTA STATION

## SWEET CORN AGNOLOTTI (VEGETARIAN)

smoked scallion butter, crispy leeks

**note: only available seasonally**

## BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

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

## CACIO E PEPE RAVIOLI (VEGETARIAN)

parmesan cream, fresh cracked pepper, parmesan crisps, fresh chives, chive & garlic oil, brioche crumb

## RICOTTA RAVIOLA AL PESTO (VEGETARIAN)

raviolo stuffed with home made ricotta in a vibrant green pesto, garnished with shaved pecorino, roasted Ontario cherry tomatoes, toasted pine nuts

## BRAISED LAMB SHANK PACCHERI (VEGETARIAN)

succulent braised lamb shank red wine sauce, homemade paccheri, truffled manchego, crispy thyme

## SPAGHETTONI & VGEAN MEAT BALLS (VEGAN)

Beyond Meat meat balls, fresh spaghettoni pasta, San Marzano tomato sauce, fresh basil, parmigiana, pepperoncino

## SPAGHETTONI & MEAT BALLS

braised lamb & beef meat balls, fresh spaghettoni pasta, San Marzano tomato sauce, fresh basil, parmigiana, pepperoncino

## HANDMADE DUCK CAPPELLACCI

brown butter, Ontario morels, ramps, nettle pesto, parmigiana foam, ramp nettle oil

# GNOCCHI STATION

## GNOCCHI AL RAGU SANTA EMILIANA

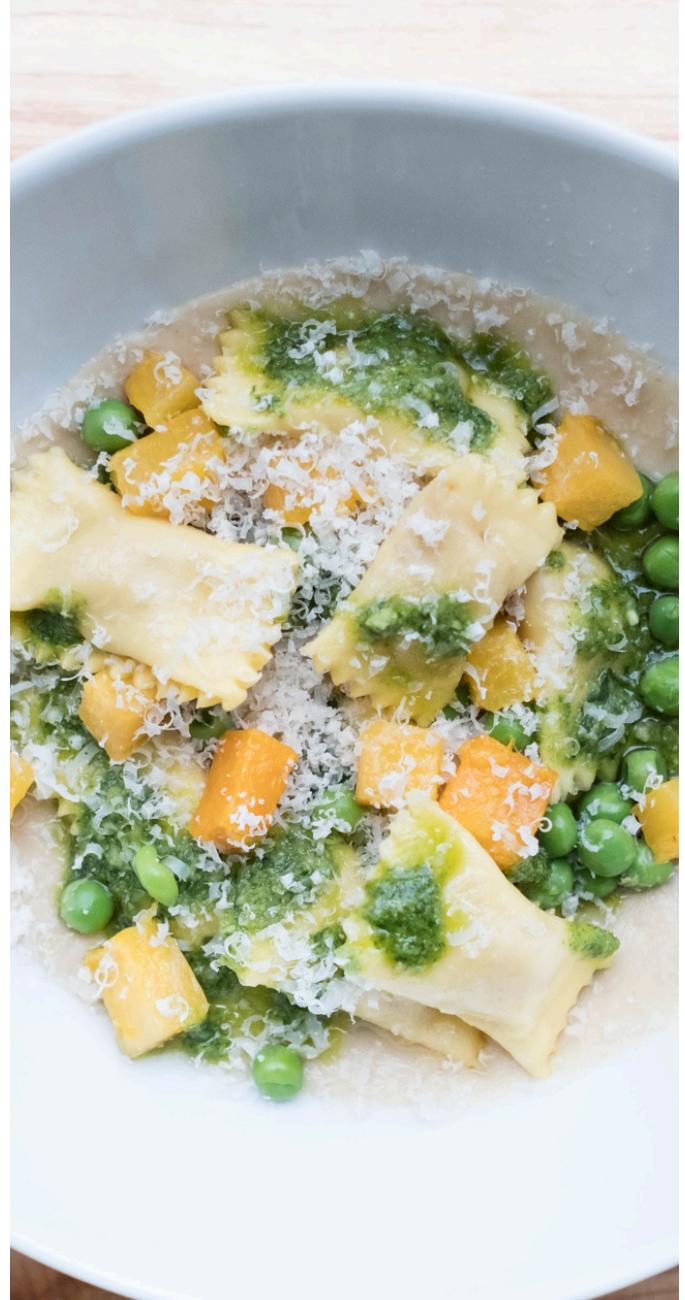
braised beef ragu, parmigiana reggiano, fried marjoram

## GNOCCHI SAN MARZANO (VEGETARIAN)

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

## HANDMADE RICOTTA GNUDI (VEGETARIAN)

wild mushrooms, parm cream, fresh herbs, parm crisps



# RISOTTO STATION

## WILD MUSHROOM & TRUFFLE (GF)

king oyster, shiitake, portabello, oyster mushrooms, white truffle oil, crispy shallots, Parmesan crisps

## LOBSTER RISOTTO (GF) +\$5

rich lobster broth, butter-poached lobster, tarragon, chives, parmigiana reggiano

## BUTTERNUT SQUASH RISOTTO (GF)

butternut squash risotto, shaved Manchego, pea sprouts, sage, butter, brown butter bits

# SPANISH TAPAS

## BRAISED & GRILLED OCTOPUS (GF)

romesco sauce, chimichurri

## TORTILLA ESPANOLA (VEGETARIAN) (GF)

room temp traditional egg & potato pancake

## CROQUETTAS AL QUESO Y JAMON

bite-sized croquettes, stuffed with spices, cheese & veggies, saffron aioli

## GAMBAS AL AJILLO (GF)

jumbo prawns cooked in olive oil with garlic and chili, smoked paprika and fresh parsley

## PAN CON TOMATE (VEGETARIAN)

sourdough toast with garlic & olive oil topped with Ontario tomato, fresh basil

## PATATAS BRAVAS (VEGETARIAN) (GF)

brava sauce, saffron garlic aioli

# SEAFOOD GRILL

## GRILLED OCTOPUS +\$5/PP (GF)

## GRILLED BRANZINO (GF)

## GRILLED GARLIC PRAWNS (GF)

romesco sauce, fingerling potatoes, saffron garlic aioli, chimichurri

# ENTREE STATION

## SOUS VIDE STRIP STEAK (GF)

potato pavee, asparagus tips, red wine jus

## SEARED BRANZINO (GF)

truffled cauliflower puree, roasted cherry tomato, braised leek, chive garlic oil, pea sprout

# SMOKEHOUSE STATION

## SMOKED BEEF BRISKET (GF)

## SMOKED BEEF RIBS +\$10/PP (GF)

## BABY BACK RIBS (GF)

## SMOKED PULLED PORK (GF)

## SMOKED WHOLE CHICKEN (PIRI PIRI) (GF)

## HOT-SMOKED SALMON (GF)

served with traditional smokehouse sides:

potato salad (gf)

macaroni & cheese

kale caesar salad

southern-style slaw (gf)

jalapeno cheddar cornbread

brioche rolls

# STEAK STATION

## ANGUS STRIP STEAK

## BEEF TENDERLOIN +\$5/PP

## PRIME RIB EYE

## JAPANESE KOBE BEEF \$MARKET PRICE

served with crispy potato pavee

toppings/sauces:

red wine jus

bearnaise

Argentinian chimichurri

assorted Maldon salt (smoked, truffle, traditional)

# BRAISE STATION

## BRAISED BEEF SHORT RIB

## BRAISED LAMB SHANK

## CHICKEN or DUCK CONFIT

roasted garlic mash

asparagus with compound butter

wild mushroom ragout

confit pearl onions

rich jus (chicken & beef)

Argentinian chimichurri

# DESSERT STATIONS

Our team of talented chefs and service staff complete the *elle cuisine* experience.

An *elle cuisine* event is designed to deliver bold, inspiring flavours, with a focus on top quality ingredients and high level technique. That said, the *elle* experience goes far beyond big flavour, creating engaging, interactive and entertaining culinary experiences that will delight your guests. Experience truly hospitable moments and create memories with our team!

## STICKY TOFFEE PUDDING

our famous sticky toffee pudding smothered in bourbon butterscotch liquid nitrogen caramel corn homemade cinnamon ice cream

## GELATO & ICE CREAM

cookies & cream	lemon sorbet
half baked	mango sorbet
burnt marshmallow	raspberry sorbet
maple bacon	espresso gelato
birthday cake	stracciatella gelato

## DECONSTRUCTED KEY LIME PIE

lime curd,  
graham cracker crumb,  
torched meringue & fluff  
burnt marshmallow ice cream

## S'MORE

dark chocolate brownie with graham cracker crust, graham cracker crumb torched marshmallow fluff  
burnt marshmallow ice cream

## CHURROS STATION

freshly fried churros tossed in cinnamon sugar  
dark chocolate sauce  
white chocolate sauce  
dulce de leche  
*note: propane fryer required*



# LATE NIGHT

The drinks have been flowing, the guests have been dancing, and it's time to delight your guests with a late night snack to satiate appetites.

We recommend choosing a few passed snacks or a station or two to come out later in the evening, a couple of hours post dinner.



## TACOS

### **CHICKEN CHORIZO (GF)**

cumin lime crema, pineapple salsa, tomatillo hot sauce, corn tortilla

### **CHICKEN TINGA (GF)**

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

### **ANCHO CHILE BRAISED BEEF (GF)**

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

### **PULLED PORK CARNITAS (GF)**

cumin lime crema, Pico de Gallo, queso fresco, corn tortillas

### **BAJA FRIED FISH**

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

### **CRISPY COTIJA (VEGETARIAN)**

breaded & fried Mexican cheese, tomatillo salsa, guacamole, corn tortilla

### **BLACKENED SWEET POTATO (VEGAN) (GF)**

vegan chipotle crema, pineapple salsa, guacamole, corn tortillas

### **BLACKENED FLANK STEAK (GF)**

cumin lime crema, salsa roja, guacamole, queso fresco, corn tortilla

## LOBSTER ROLL

East Coast Canadian lobster, tarragon tartar sauce, house made brioche roll

served with crispy

shoestring frites with smoked tomato ketchup & truffle aioli

*fryer required for French fries  
option to serve kettle chips instead*

## MAC'N CHEESE

### **TRUFFLE MAC N CHEESE**

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

### **CRUNCHY CHEETOS MAC'N CHEESE**

orange cheddar, nacho cheese sauce, charred jalapeño, crunchy Cheetos dust, smokey ketchup, green onions

### **LOBSTER MAC'N CHEESE**

lobster cream, white cheddar, French brie, butter-poached lobster, fresh chives & crispy leeks

## FRIED CHICKEN

### **CHICKEN & WAFFLES**

buttermilk fried chicken, cheddar & chives waffles, dill pickle, ranch slaw

### **KOREAN FRIED POPCRON CHICKEN**

Gochujang glaze, cucumber pickle, Kimchi, toasted sesame

### **BUFFALO FRIED BONELESS CHICKEN WINGS**

buttery buffalo sauce, dill ranch, celery, carrot

### **KENTUCKY FRIED CHICKEN SAMMY**

Kentucky style fried chicken, brioche bun, roasted garlic aioli, bread & butter pickle, southern slaw

### **JERK FRIED CHICKEN TACOS**

pineapple salsa, coconut lime cream, scotch bonnet hot sauce

### **HOT CHEETO CHICKEN FINGERS & FRIES**

hot cheeto crumb chicken fingers, skinny fries with Sriracha ginger aioli

*\*vegan option available upon request*

## SMASH BURGER

### **ELLE'S SIGNATURE BEEF BURGER**

### **VEGAN BEYOND MEAT BURGERS**

big mac sauce, american cheddar cheese, dill pickles, shredded lettuce, brioche bun

served with:

truffle frites

classic frites

onion rings

sweet potato fries

# LATE NIGHT PASSED SNACKS

## **CRISPY FRITES (GF, VEGETARIAN)**

crispy Yukon Gold frites, served with smoked tomato ketchup & truffle Dijonnaise

**note: propane fryer rental required**

## **CLASSIC QUEBEC POUTINE (GF, VEGETARIAN)**

crispy fries, poutine gravy, Quebec cheese curds

**optional: add braised beef +\$5/pp**

**note: propane fryer rental required**

## **FRIED CHICKEN SANDO**

Kentucky style fried chicken, brioche bun, Buffalo sauce, roasted garlic aioli, bread & butter pickle, southern slaw

## **FISH & CHIPS**

beer-battered cod, crispy frites, tartar sauce

**note: propane fryer rental required**

## **BIG MAC SMASH BURGER**

smash burger with American cheese, dill pickles, shredded iceberg, big mac sauce, sesame bun

## **STEAMED BAO BUNS**

FRIED CHICKEN, BRAISED BEEF, TOFU, PORK BELLY  
daikon carrot slaw, kimchi, Sriracha aioli, Hoisin special sauce, cilantro, steamed bao bun

**note: tofu bao is vegan**

## **LOBSTER GRILLED CHEESE**

Canadian lobster, brie, aged cheddar, garlic butter, garnished with tarragon tartare & chives

## **BITE-SIZED CHURROS**

freshly fried churros tossed in cinnamon sugar, garnished with dulce de Lecce

## **BITE-SIZED DONUTS - CHOOSE 3**

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

## **MINI BEAVER TAILS - CHOOSE 2**

traditional Canadian fried dough tossed in cinnamon sugar  
*flavours to choose from are: Nutella, s'mores, dulce de Lecce, choco-fudge brownie*

## **JAMAICAN PATTIES (BEEF OR VEG)**

bite-sized version of the traditional, flavour packed patty, served with house-made pineapple jalapeño salsa





# rentals

elle cuisine prides itself on its industry connections and relationships. We work hard to ensure that we provide our clients with the best rentals for their events.

As a full service company, it's important to us that our clients have access to everything they need without having to lift a finger. From linens to china, to chocolate fountains and tents, whatever your vision, we can make it happen.

## SEATED DINNER

\$50-120 per person  
standard sit down  
premium sit down  
plant based sit down  
shared plates - family style

## COCKTAILS & STATIONS

\$30-60 per person  
standard cocktails & stations  
premium cocktails & stations

## PLATE OCCASIONS

SIMPLY  
*Beautiful*  
DÉCOR

**element** event  
solutions

**DIVINE**  
FURNITURE RENTAL

# SUSTAINABILITY

*elle cuisine* works closely with clients, suppliers and industry partners to ensure that we take advantage of every opportunity to minimize the carbon footprint of our events.

We support small local vendors at every choice, many of which we have been working with since *elle cuisine*'s inception. This has a direct impact on our sustainability efforts. Our local food supplier partners source their products from local farms and vendors whenever possible. By supporting small, Canadian producers, we limit our carbon foot print and support the local economy.

*elle cuisine* recognizes their role in ensuring we do our part towards making our planet a greener place. *elle cuisine* is committed to 'green' practices that promise to limit landfill waste. From kitchen prep to event execution, we practice these guidelines:

- We encourage the use of glassware over disposables, as it can be cleaned and reused.
- Reduce the use of plastics at every opportunity.
- Recycling & green waste.
- Eco-friendly cleaning supplies & reusable towels.
- Disposables, when requested by the client, are biodegradable and/or made from recycled materials.

# contact us

Please contact us for full package details and pricing info. We would love the opportunity to facilitate the planning and coordination of your next event. From venue placement and menu planning to table-scape design, we're here to support in bringing your vision to life!



## EVENT COORDINATION

**Mia Donatelli**  
Director of Events  
[mia@ellecuisine.ca](mailto:mia@ellecuisine.ca)

**Samantha Phyper**  
Senior Sales & Client Manager  
[samantha@ellecuisine.ca](mailto:samantha@ellecuisine.ca)

## GENERAL INQUIRIES

feel free to contact us  
647-430-3553  
[info@ellecuisine.ca](mailto:info@ellecuisine.ca)

## CEO/EXECUTIVE CHEF

**Lauren Mozer**  
[lauren@ellecuisine.ca](mailto:lauren@ellecuisine.ca)

## CFO/CAREERS

**Andrew Shapranksy**  
[andrew@ellecuisine.ca](mailto:andrew@ellecuisine.ca)



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