

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!

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.

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.

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.

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.

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 start of your story, enjoying every moment.



ELLE'S COORDINATORS
PROVIDE A VARIETY OF
SERVICES THAT
INCLUDE, BUT ARE NOT
LIMITED TO:

EVENT RENTALS
FURNITURE RENTALS
CHAIR & LINEN RENTALS
TABLE SCAPE DESIGN
FLOOR PLAN DESIGN
EVENT SCHEDULING & MANAGEMENT
EVENT LOGISTICS
SPECIAL PARTY RENTALS
(FOOD TRUCKS, HOT DOG CAR,
BOUNCY CASTLE)
EVENT ENTERTAINMENT
CUSTOM MENU PLANNING

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 RAVIOLO 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 crisps

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, parm cream, fresh herbs, parm 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 cipolini 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 parmigiana 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
pimiento 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 patee, bernaise, 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 pint nuts, parm crisps, 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 PEPERONCINO (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, pistacchio, 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 bottom

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 fraîche, 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 GNOCCHI (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, brunoised 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-crust 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.



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smoked cured torched

salmon crudo

cucumber buttons, pickled pink pearl onions,
green onion whipped creme fraiche,
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 RAVIOLO 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 & VEGAN MEAT BALLS (VEGAN)

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

SPAGHETTONI & MEAT BALLS

braised lamb & beef meat balls, fresh spaghetti 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

CROQUETAS 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 patee, 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 patee

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 rojo, 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 BONELES 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



elle cuisine

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

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