

PACKAGE 2025

SPRING

ELLE CUISINE

TORONTO'S TOP CATERER



elle cuisine

INSPIRED
HOSPITALITY

ELLECUISINE.CA

SPECTACULAR
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

WHO WE ARE

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.

From intimate private gatherings and elegant weddings to large-scale corporate functions and daily corporate food service programs—we bring expertise, attention to detail, and exceptional service to every occasion.

elle cuisine 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.



SPRING INSPIRED

Gather your friends, family, or colleagues for a lively dining experience featuring fresh, seasonal dishes crafted with bold flavors and high-quality ingredients. Our menu is designed to be playful and approachable, making it perfect for social groups or close family & friends.

We encourage you to mix and match items to create your ideal menu.

PASSED CANAPES

TORTELLINI IN BRODO

tortellini bolognese, brodo, parm

TRUFFLE DEVEILED EGG

Truffle aioli, Dijon, pickled shallot, shaved fresh truffle

LAMB SPEDUCCI

pistachio crumble, rhubarb compote

ASPARAGUS & RAMP GALETTE

Goat cheese flan, black pepper, Ontario spring asparagus, garnished with ramp pesto

FRIED CHICKEN & BISCUIT

Fried chicken, chive & cheddar biscuit, white gravy

SPRING PEA FRITTER

ramp & preserved lemon aioli

RICOTTA & SPRING PEA CROSTINI

basil & lemon infused house-made ricotta, Ontario peas, preserved lemon chimichurri

SWEET

COUPE GLASS TIRAMISU

traditional tiramisu, served in a classy coupe glass

CITRUS UPSIDE DOWN CAKE

olive oil cake, blood orange, cara cara orange, Meyer lemon, served with orange vanilla bean ice cream

RHUBARB STRAWBERRY PAVLOVA

Ontario strawberries, rhubarb vanilla bean pavlova, mascarpone cream, micro mint

PASSED SNACKS

SPRING PEA & PROSCIUTTO AGNOLOTTI

spring onion beurre blanc, whipped ricotta infused with preserved lemon

BRAISED MORROCAN CHICKEN ON A BED OF POLENTA

with charred green onions & ramps

PAVÉ PATATAS BRAVAS

brava sauce, ramp aioli

SPRING ASPARAGUS & BÉARNAISE

Goat cheese flan, black pepper, Ontario spring asparagus, garnished with ramp pesto

CRAB RAVIOLO

roasted spring asparagus, Bearnaise sauce, pink peppercorns

GNOCCHI WITH MORELS & TRUFFLED PECORINO

handmade gnocchi, morel mushroom beurre sauce, truffled pecorino, parm crisps, chives

RAMP-Y RAMP RISOTTO

ramp risotto, pancetta, ramp infused ricotta cheese

SPRING BURRATINI SALAD

ramp pesto, grilled asparagus, marinated Ontario peas, white balsamic reduction, focaccia crostini

SPRING PEA & PROSCIUTTO AGNOLOTTI

spring onion beurre blanc, whipped ricotta infused with preserved lemon

SEARED SCALLOP

pea puree, spicy chorizo, corn fritter



SPRING COCKTAILS

CUCUMBER BASIL GIN FIZZ

cucumber, basil, gin, lemon

RHUBARB YUZU LEMONADE

vodka, yuzu, rhubarb syrup, mint

PICANTE MARGARITA

spicy jalapeno margarita

ORCHARD BREEZE

peach & plum tea, elderflower
liqueur, lemon, vodka

NITRO ESPRESSO MARTINI

vodka, kalhwa, nitro cold brew, vanilla

SPRING NEGRONI

Dillon's gin, limoncello, vermouth blanco,
lemon zest, edible flower



BEST IN CLASS

Our team has hand picked top canapes and passed snacks of 2024 to help streamline the selection process. Take our word for it - these are the best of the best of **elle cuisine's** menu selection.

PASSED CANAPES

BITE-SIZED LOBSTER ROLL

tarragon tartar sauce, bite-sized brioche roll, chives

JERK PRAWN

avocado, charred corn & pepper salsa, chimichurri

BITE-SIZED ARANCINI

traditional Italian risotto balls, mozzarella, marinara sauce, basil oil, Parmesan

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

TERIYAKI SHIITAKE LETTUCE CUPS

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

BRAISED BEEF SLIDER

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

BITE-SIZED CHICKEN/VEGGIE DUMPLING

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

AHI TUNA TARTARE

soy ginger marinade, avocado mousse, taro chip

TRUFFLE & CHEDDAR PIEROGI

chive crème fraîche, caramelized onions

HOMEMADE BURATTA CROSTINI

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

MINI JAMAICAN BEEF PATTY

bite-sized version of the traditional, flavour packed patty

PASSED SNACKS

ASIAN SLAW (+ SALMON, AHI TUNA OR TOFU)

10-ingredient slaw, soy ginger glaze, taro root crisps, zesty micro sprouts.

TRUFFLED MAC'N CHEESE

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

HANDMADE POTATO GNOCCHI

San marzano tomato sauce, roasted grape tomatoes, house-made ricotta, fresh basil, basil oil, parm crisps

BURRATINI SALAD

Italian burrata, smoked, roasted grape tomatoes, pesto, toasted pine nuts, micro basil, parmesan crisps

STEAMED BAO BUNS

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

BRAISED BEEF SHORT RIB

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

CHICKEN TINGA TACO

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

SWEET ENDING

BITE-SIZED S'MORE BROWNIE

s'more brownie, toasted marshmallow fluff, graham cracker crust

MINIATURE LEMON TART

tangy lemon curd, toasted marshmallow meringue, shortbread

GRAZING

"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



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



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

PATATAS BRAVAS (VEGETARIAN) (GF)

brava sauce, saffron garlic aioli

PAN CON TOMATE (VEGETARIAN)

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



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

RAW BAR & OYSTER BAR

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.

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

house made cocktail sauce

CRAB CLAWS

creamy Miami-style cocktail sauce

LOBSTER TAILS

drawn garlic & herb butter

STEAMED MUSSELS AND CLAMS

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

PRIMI STATION

GNOCCHI SAN MARZANO

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

LOBSTER RISOTTO

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

HANDMADE DUCK CAPPELLACCI

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



CARIBBEAN STATION

JAMAICAN PATTIES (BEEF OR VEG)

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

PEPPER SHRIMP

mango scotch bonnet salsa

JERK CHICKEN TACO

guacamole, pineapple jalapeno salsa,
slaw, flour tortilla

CEVICHE

mahi mahi ceviche, citrus fruits,
mango, pineapple, cucumber,
avocado, plantain chips

PLANTAIN & SWEET POTATO GNOCCHI WITH BRAISED OXTAIL

braised oxtail stew, plantain gnocchi,
braised callalou



CHEF STATIONS

FIRST

COURSE

SPRING LEEK & ONTARIO PEA SOUP

butter-poached lobster, pea fritter, ramp oil

GREEN GODDESS SALAD

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

SPRING BURRATINI SALAD

Ramp pesto, grilled asparagus, marinated Ontario peas, white balsamic reduction, focaccia crostini

MUSHROOMS ON TOAST

sautéed wild mushrooms, house-made brioche toast, 63 degree Conestega egg, shaved foie gras, truffle

MAIN

COURSE

PAN-SEARED STEELHEAD SALMON

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

GNOCCHI, MORELS & TRUFFLED PECORINO

handmade gnocchi, morel mushroom beurre sauce, truffled pecorino, parm crisps, chives

CHICKEN TWO WAYS

on a bed of rampy-ramp risotto, yellow beans, Morels, Ontario asparagus

SOUS VIDE DRY AGED STRIP STEAK

crispy potato pavee, Ontario asparagus, red wine jus

DESSERT

COURSE

FLOURLESS CHOCOLATE TORTE

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

CITRUS UPSIDE DOWN CAKE

olive oil cake, blood orange, cara cara orange, Meyer lemon, served with orange vanilla bean ice cream

RHUBARB STRAWBERRY PAVLOVA

Ontario strawberries, rhubarb vanilla bean pavlova, mascarpone cream, micro mint

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 restaurant experience in the comfort of your home, office, or venue.



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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