

MICRO

WEDDINGS

WITH

elle cuisine

ELLE CUISINE IS PROUDLY RECOGNIZED AS A TOP TORONTO WEDDING CATERER.

COVID-19 HAS DEEPLY CHANGED THE WAY IN WHICH WE ALL CELEBRATE THIS MONUMENTAL MOMENT IN OUR LIVES.

INDOOR OR OUTDOOR, WITHIN THE GTA OR ABROAD - THE ELLE TEAM WILL DELIVER AN UNFORGETTABLE EXPERIENCE WITH SAFETY AS A TOP PRIORITY. GIVE US A CALL TO SPEAK WITH ONE OF OUR EXPERTS ABOUT HOW WE CAN HELP!

EAT, LOVE, LIVE, ENJOY.



HORS D'OEUVRES

BEEF SHORT RIB SLIDER

caramelized onions, smoked jalapeño aioli, homemade milk bun

CARMELIZED

SHALLOT ARANCINI

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

AHI TUNA POKE

black sesame, ginger-soy, bell peppers, asian pear, scallions, avocado, taro root chip

VIETNAMESE SPRING ROLLS

marinated vegetables, scallions, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro

FIRST COURSE

JERUSALEM ARTICHOKE SOUP

rosemary & truffle crème fraîche, duck confit croquette, zesty micro sprouts

BABY ARUGULA & FIG SALAD

Italian prosciutto, goat's milk gouda, sherry wine vinaigrette, spice roasted walnuts, pomegranates

MAIN COURSE

24-HOUR BRAISED BEEF SHORT RIB

sweet potato puree, asparagus, wild mushrooms, cippolini onions, port jus

YUKON GOLD POTATO GNOCCHI

San marzano tomato sauce, cherry tomatoes, basil oil, micro basil, ricotta cheese, fried tomato skins

CRISPY

SKINNED SALMON TROUT

wild leek & fennel puree, succotash, asparagus, lemon chimichurri, fresh shoots

DESSERT

DEATH BY CHOCOLATE

flourless dark chocolate torte, meringue, shortbread, white chocolate ganache, raspberry sorbet, milk chocolate ice cream

MEYER LEMON UPSIDE DOWN CAKE

Tahitian vanilla bean ice cream, red fife streusel, micro mint

LATE NIGHT - PASSED

MINI CALZONES

MARGARITA

(fio di latte, san marzano tomatoes, basil pesto)

SPICY SOPPRESATTA

green peppers, portabello mushrooms, fior di latte

MINI BIG MAC SLIDER

smash burger, big mac sauce, american cheese, homemade bun

TRUFFLE FRITES

Crispy frites, parmesan, truffle oil, chives, thyme,

**standard
sit down**

- \$125 per person -



STANDARD SIT DOWN



premium sit down

- \$155 per person -



GRAZING STATIONS

CHARCUTERIE & CHEESE GRAZING

ARTISINAL CHEESE BOARD

local & imported cheese, compotes & honey,
fresh figs, crostini's & freshly baked breads

CHARCUTERIE & ANTIPASTO BOARD

cured & smoked meats, housemade terrines,
pickled veggies, grainy mustard, olives & antipasto

OYSTER STATION

ASSORTED EAST COAST OYSTERS

Mignonette, fresh horseradish, cocktail
sauce, lemon wedges, hot sauce

HORS D'OEUVRES

JERK MARINATED PRAWNS

jerk sauce, roasted red pepper & charred
corn salsa, avocado, chimichurri

TRUFFLE PEROGIES

aged cheddar, port-caramelized onions,
chive crème fraiche

KUNG PAO CAULIFLOWER

kung pao sauce, toasted peanut crumble,
Thai chili, scallions

LAMB LOLLIPOPS

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

PREMIUM SIT DOWN

FIRST COURSE

AHI TUNA CEVICHE

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

ESPRESSO-CRUSTED CARPACCIO

Black garlic aioli, fresh chives, chive oil, purple potato chips, truffle salt, micro arugula

MAIN COURSE

HERB-ENCRUSTED

BEEF TENDERLOIN

Seasonal puree, foraged mushrooms, green beans or asparagus, red wine jus, crispy shallots

SEARED U10 SCALLOPS

Morel mushrooms, Jerusalem artichoke puree, asparagus, speck, salsa verde

CHICKEN & GRITS

Smoked, roasted chicken breast, braised chicken leg, crispy chicken skin, cheddar & Asiago grits, sautéed veggies, holy trinity salsa, jus

WILD MUSHROOM & TRUFFLE RISOTTO

Wild foraged mushrooms, truffled pecorino, white truffle oil, truffles, crispy shallots, chives

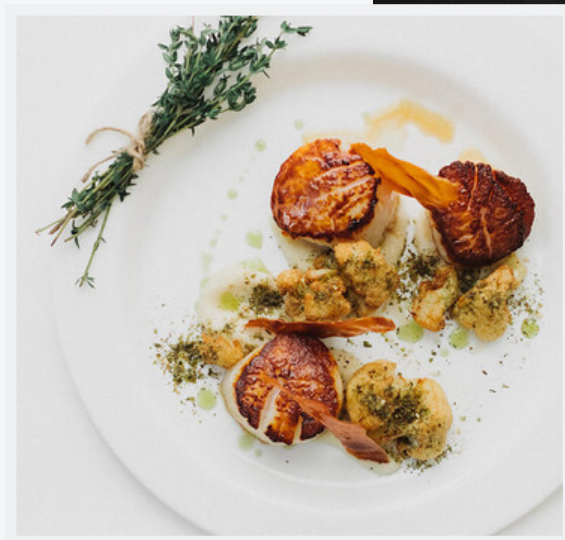
DESSERT

BURNT MARSHMALLOW

dark chocolate ganache & torte, graham cracker, marshmallow, caramel ice cream, toffee dust

SEASONAL TARTE TATIN

Plums, peaches, apricots, Champagne sabayon, burnt honey ice cream



LATE NIGHT - STATIONS

STEAM BUN STATION (BAO)

BRAISED PORK BELLY

BEEF SHORT RIB

KUNG PAO CHICKEN

SOY-GLAZED SHITAKE MUSHROOMS

CRISPY TOFU

served with: secret hoisin sauce, daikon & carrot slaw, cucumber kimchi, cilantro & basil

INTERACTIVE TACO STATION

PULLED PORK

SMOKED CHICKEN

ANCHO CHILI BEEF

BLACKENED STEAK

GRILLED WHITE FISH

CRISPY COD

FRIED AVOCADO

served with fresh corn or flour tortillas and all the taco fixings, guacamole, pico de gallo, salsa, etc

premium
sit down

- \$155 per person -



PREMIUM SIT DOWN | CONTINUED

plant based sit down

- \$120 per person -



GRAZING STATIONS

DIPS & STUFF

GREEN GODDESS

**ROASTED RED PEPPER,
GOAT CHEESE, FRESH BASIL
TRUFFLED WHITE BEAN DIP**

served with freshly baked breads,
crackers, crudité

CHIPS & GUAC

**GUACAMOLE & CHARRED CORN SALSA
PICO DE GALLO-GRILLED JALAPENO SALSA
SALSA ROJO & SALSA VERDE**

freshly fried tortilla

TRIO OF HUMMUS

**ROASTED GARLIC
RED BEET**

SPICY CHILI

served with homemade lavash crackers
& fresh pita

VEGAN CHEESE BOARD

**ROASTED GARLIC
RED BEET**

SPICY CHILI

served with homemade lavash crackers
& fresh pita



HORS D'OEUVRES

FORAGED MUSHROOM & TRUFFLE FLATBREAD

roasted butternut squash, kale & walnut pesto,
cashew cream, micro basil, black truffle

SHITAKE &

BOK CHOY DUMPLINGS

shitake mushrooms, bok choy, soy-ginger glaze,
Gochujang chili, carrot & daikon slaw, cilantro
** vegetarian option available*

BITE-SIZED FALAFEL PITA

falafel, tahini, tabbouleh, pickled pink cabbage,
tomato, roasted garlic hummus, mini pita

FRESH VIETNAMESE

SPRING ROLLS

marinated vegetables, scallions, pea shoots,
Sriracha aioli, soy-ginger glaze, crispy taro root

RED BEET ARANCINI

red beet risotto, almond ricotta, basil &
lemon & aged balsamic reduction

PLANT BASED SIT DOWN

FIRST COURSE

ROASTED KABOCHA SQUASH SALAD

Roasted kabocha squash, roasted pear, lemon vinaigrette, radicchio, hazelnut crumble

THAI SQUASH SOUP

curry, limey coconut, shallots, scallions, chili oil, spice-roasted peanuts, cilantro, Thai Roti



MAIN COURSE

KUNG PAO CAULIFLOWER

Chinese broccoli, coconut rice, toasted cashew crumble, scallions, red chili

SAVOURY GALETTE

Seasonal vegetables in vegan flaky pastry, with cashew leek puree, kale walnut pesto

CARROT OSSO BUCO

Wine braised carrots & crisps, celeriac, mushrooms, squash, vegan mashed potatoes

HANDMADE CAVATELLI

San marzano tomatoes sauce, roasted cherry tomatoes, pepperoncini, almond ricotta, micro basil & oil, crispy tomato skin garnish

DESSERT

VEGAN

STICKY TOFFEE PUDDING

dark chocolate torte, meringue, shortbread, white chocolate ganache, raspberry sorbet, milk chocolate ice cream

DARK CHOCOLATE POT DE CRÈME

Tahitian vanilla bean ice cream, red fife streusel, micro mint

LATE NIGHT SNACKS

BEYOND MEAT

BIG MAC SLIDER

vegan smash burger, big mac sauce, vegan American cheese, homemade bun

CRISPY TOFU TACO

guacamole, spicy tomatillo, pico de gallo, cilantro-lime crema, slaw, corn tortilla

plant
based
sit down

- \$120 per person -



| CONTINUED |

shared plates family style

- \$125 per person -



HORS D'OEUVRES

LOBSTER ROLL

Celery, shallots, red pepper, tarragon, lemon aioli, fresh chives, homemade milk bun

FRIED CHICKEN & WAFFLES

buttermilk fried chicken, cheddar & chive waffle, bread & butter pickle, maple hot sauce

YORKSHIRE PUDDING

Petit Yorkshire puddings stuffed with shaved beef tenderloin, drizzled in beef jus, horseradish

VIETNAMESE SPRING ROLLS

marinated vegetables, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro root & scallions

FIRST COURSE

ROASTED BEET & FRIED BOURSIN SALAD

rainbow beets, fried boursin, pistachio soil, mint & pine nut pesto, arugula, white balsamic

ROMAINE, BRUSSEL SPROUTS, KALE

Italian prosciutto, goat's milk gouda, spiced walnuts, pomegranate, sherry wine vinaigrette

PRIMI COURSE

ROASTED BUTTERNUT SQUASH RAVIOLI

Parsnip parmesan cream, kale & walnut pesto, roasted celeriac, brown butter, sage

YUKON GOLD POTATO GNOCCHI

San marzano tomato sauce, cherry tomatoes, ricotta cheese, basil & oil, fried tomato skins



MAIN COURSE

PIRI PIRI CHICKEN

rotisserie chicken, piri piri sauce, schmaltz potato mash, bell peppers, chili & garlic, rapini,

CRISPY-SKINNED BRANZINO

lemon thyme risotto, asparagus, balsamic caramelized onions, vine tomatoes, chimichurri

MIDDLE-EASTERN STUFFED BABY EGGPLANT

served with roasted garlic hummus, marinated mushrooms with tahini, tabbouleh salad

DESSERT STATIONS

CHURROS

cinnamon sugar, dark and white chocolate ganache, dulce de leche, cinnamon ice cream

STRAWBERRY FIELDS FOREVER

Macerated strawberries, mint-strawberry ice cream, lavender crumble, crunchy meringues, honey roasted pine nuts, lemon sorbet

SHARED PLATES - EATING FAMILY STYLE

HORS D'OEUVRES

ELLE'S CRAB CAKE

tarragon tartar sauce, avocado & sweet corn salsa, lime

BUTTERMILK FRIED CHICKEN & WAFFLES

butter milk fried chicken, cheddar & chive waffle, bread & butter pickle, maple chili

RED PEPPER & BRIE GRILLED CHEESE

herb butter, basil & toasted pine nut pesto

PORK BELLY BLT

confit pork belly, cherry tomato, avocado, butter-lettuce, paprika aioli, milk bun

RAINBOW BEET & FRIED GOAT CHEESE SALAD

tempura fried goat cheese, lemon & basil vinaigrette, aged balsamic

INTERACTIVE STATIONS

ASIAN SLAW STATION

10-ingredient Asian slaw inspired by Susur Lee's signature dish. Add tuna or salmon tataki to really make this station special!

MAC'N CHEESE STATION

Lobster Mac'n Cheese & Truffled Mac'n Cheese

POKE BAR

SALMON POKE BOWL

AHI TUNA POKE BOWL

TOFU POKE BOWL

sticky rice	wakame
sriracha aioli	avocado
wasabi aioli	carrot
edamame	taro chips
micro sprouts	watermelon radish
lotus root chips	pickled enoki
toasted nori	mushrooms
micro sprouts	baby cucumber

ARANCINI STATION

CLASSIC SHALLOT ARANCINI

traditional Italian risotto balls, fresh mozzarella, homemade marinara sauce, basil oil, parmesan

WILD MUSHROOM

& TRUFFLE ARANCINI

parmesan cream sauce, chimichurri

STEAM BUN STATION (BAO)

BRAISED PORK BELLY

BEEF SHORT RIB

KUNG PAO CHICKEN

SOY-GLAZED SHITAKE MUSHROOMS

CRISPY TOFU

secret hoisin sauce, pickled daikon & carrot slaw, baby cucumber kimchi, cilantro & basil

standard cocktails & stations

- \$85 per person -



STANDARD COCKTAILS & STATIONS



INTERACTIVE STATIONS

- continued

ELLE'S SMOKEHOUSE STATION

SMOKED BRISKET
WHOLE ROASTED & SMOKED CHICKEN
SMOKED LAMB RIBS
SMOKED PULLED PORK
BEEF RIBS
BABY BACK RIBS
SMOKED & STUFFED PORTABELLO MUSHROOMS **veggie option*

southwestern style slaw
new potato salad
baked mac'n cheese
jalapeño cheddar cornbread
assortment of BBQ sauces

INTERACTIVE TACO STATION

PULLED PORK	GRILLED WHITE FISH
SMOKED CHICKEN	CRISPY COD
ANCHO CHILI BEEF	FRIED AVOCADO
BLACKENED STEAK	

served with fresh corn or flour tortillas and all the taco fixings, guacamole, pico de gallo, salsa, etc



INTERACTIVE DESSERT STATIONS

INTERACTIVE S'MORE STATION

HOMEMADE GRAHAM CRACKERS
HOMEMADE MARSHMALLOWS & MARSHMALLOW FLUFF
WARM CHOCOLATE BROWNIE WITH GRAHAM CRACKER CRUST
LIQUID NITROGEN BURNT MARSHMALLOW ICE CREAM
SMOKED & SALTED CARAMEL SAUCE

CEREAL MILK DONUT

ICE CREAM SAMMY STATION

nostalgic cereal inspired donuts stuffed with Milk Bar's famous cereal milk ice cream

standard
cocktails
& stations

- \$85 per person -



STANDARD COCKTAILS & STATIONS



premium
cocktails
& stations

- \$125 per person -

HORS D'OEUVRES

LUCKY LIME OYSTERS

dill pickled cucumber buttons, chive oil, beet horseradish

SEARED

BEEF TENDERLOIN CARPACCIO

espresso-crusting beef tenderloin, truffle & grainy Dijon aioli, purple potato chip, chives

WILD MUSHROOM

& TRUFFLE ARANCINI

Sundried tomato & lemon aioli, herb oil, shaved reggiano

SZECHUAN-STYLE PRAWNS

sweet chili sauce, avocado & lime mousse, sesame seeds

PEKING DUCK

& SCALLION PANCAKE

roasted duck confit, chopped scallions, chili, hoisin special sauce, chive pancake

HANDMADE GOAT'S MILK

RICOTTA CROSTINI

tomato & white balsamic chutney, micro basil, basil oil, olive oil crostini

INTERACTIVE STATIONS

PLATED SALAD STATION

TEMPURA-FRIED GOAT CHEESE MEDALLION

Roasted bell peppers, honey-caramelized pecans, arugula, lemon basil vinaigrette, basil oil, aged balsamic reduction

ROASTED RAINBOW BEET & LABNEH SALAD

Whipped labneh & feta, beets, basil, zaatar, mint, pomelo, pine nuts, pomegranate, lavash croutons

HANDMADE RAVIOLI STATION

HANDMADE RICOTTA AGNOLOTTI

San Marzano marinara sauce, micro basil, basil oil, shaved reggiano, parmesan crisps

SMOKED BUTTERNUT SQUASH AGNOLOTTI

arugula & kale pesto, goat's milk beamster, Ontario peas, parsnip

BURRATA STATION

ITALIAN BURRATA (FROM ITALY)

roasted cherry tomatoes	herb panko crumble
black olive tapenade	micro basil & arugula
charred scallions	italian olive oil
roasted garlic	italian-style crostinis
aged balsamic reduction	zucchini ribbons

RISOTTO & GNOCCHI STATION

WILD MUSHROOM & TRUFFLE RISOTTO

chanterelles, king oyster, shiitake, portabello, mushrooms, white truffle oil, shallots, parmesan

HANDMADE YUKON GOLD POTATO GNOCCHI

San Marzano tomato sauce, cherry tomatoes, ricotta cheese, basil oil & basil, fried tomato skins

PREMIUM COCKTAILS & STATIONS

INTERACTIVE STATIONS

SPANISH TAPAS BAR

TORTILLA ESPANOLA

traditional egg & potato pancake served room temperature

CROQUETTAS AL QUESO MANCHEGO

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

PATATAS BRAVAS

bite-sized potato chunks sautéed until crispy, spike with chili, tomato & garlic.

PAN CON TOMATE

grilled garlic rub crostinis, roasted tomato bruschetta with roasted garlic, basil, oregano

BRAISED BEEF SHORT RIB

24-HOUR

BRAISED BEEF SHORT RIB

garlic & chive mash, lemon butter green beans, wild mushrooms, red wine jus, carrot crisps

BULGOGI SHORT RIB & KOBE BEEF FRIED RICE

Wagyu fried rice, teriyaki beef short rib, scallions sous vide egg, chinese broccoli, chili & oil

SEAFOOD STATION

AHI TUNA CEVICHE

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

SEARED SEA SCALLOPS

Rich lobster cream, crispy pancetta, leeks, fall corn

SEARED STEELHEAD SALMON

CRISPY-SKINNED & LIGHTLY SMOKED STEELHEAD SALMON

Truffled cauliflower puree, romanesco, chestnut ravioli, brown butter, purple potato chip



DESSERT STATION

BANANA'S FOSTER LIQUID NITROGEN

BROWN BUTTER CAKE

FLAMBÉ BANANAS

BOURBON BUTTERSCOTCH

DARK CHOCOLATE SAUCE

Liquid nitrogen caramel popcorn
Liquid nitrogen crème brûlée ice cream

INDIVIDUAL PIE STATION

APPLE CRUMBLE PIE

Ontario apples, shortbread & oat crumble with homemade vanilla bean ice cream

CHERRY & PORT WINE PIE

port-stewed cherries, pie crust

premium
cocktails
& stations

- \$125 per person -



safety first

SAFETY DURING COVID-19

elle cuisine recognizes their role in ensuring we do our part to keep our community safe during these challenging times.

There is currently no evidence that food or food packaging is a likely source or route of transmission of COVID-19.

The Canadian Food Inspection Agency (CFIA) and World Health Organization (WHO) have issued precautionary recommendations including the need to continue to follow good hygiene practices during food handling and preparation.

HOW WE ARE PROTECTING

YOU & YOUR GUESTS

- Frequent cleaning of surfaces and utensils in our kitchen facility as food is prepared.
- Cooking food to the right temperature and avoiding cross-contamination.
- Fresh fruit and vegetables are always washed.
- Frequent hand washing during food preparation and after handling food packaging.
- Chefs use gloves when preparing food.
- Contactless drop-offs at your front door to abide by social distancing mandates, with drivers consistently sanitizing common-touch elements of their vehicles throughout the day.

OUR CHEFS, DRIVERS, SERVERS

- Temperature checks entering and leaving our facility.
- Provision of gloves (and face masks) Social distancing in the workplace: each workstation is at least 2 metres away from the other.
- Staggering shifts and only two chefs working at one time in our kitchen facility.
- Reinforcing frequent hand-washing and good respiratory hygiene.
- Common touch surfaces throughout our facility and individual workstations are cleaned and sanitized daily
- Deep clean and sanitizing of kitchen equipment and the facility, including bathrooms daily.
- Provision of sanitary wipes, tissues in each company vehicle.
- Driver to wear gloves and a mask.
- Drivers to wipe down common-touch surfaces before and after each use of the vehicle, multiple times a day between deliveries as required.
- Hand sanitizer used before entering a vehicle and immediately after leaving a vehicle between deliveries.
- Temperature checks upon entering and leaving our facility.
- Contactless drop-offs at your front door.

