

# standard sit down



## HORS D'OEUVRES

### AHI TUNA POKE

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

### BEEF SHORT RIB SLIDER

caramelized onions, smoked jalapeño aioli, homemade milk bun

### CARAMELIZED SHALLOT ARANCINI

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

### 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, cipollini 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



# additional

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.

**ALL PRICING BASED ON  
10 - 100 OR MORE GUESTS**

pricing may vary depending on guest count

**ALL IN PRICING INCLUDES**

menu price per person

kitchen staff (4 hours)

service staff (4 hours)

onsite, day of catering coordination

**NOT INCLUDED**

HST, Gratuity, rentals, bar rental and services,

landmark fee, travel fee outside of GTA (if applicable)

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