

SIT DOWN DINNERS

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*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.*

elle
cuisine

SIT DOWN DINNER

TO START

CHARCUTERIE & CHEESE GRAZING

local & imported cheese, compotes & honey, fresh figs, grapes, cured & smoked meats, terrines, pickled veggies, olives & antipasto, crackers, crostini & freshly baked breads

ON THE TABLE

CHOOSE 1 OF THE FOLLOWING

BREAD & BUTTER (VEGETARIAN)

focaccia & brioche with seasonal compound butter

MEZZE SAMPLER (GF) (VEGETARIAN)

tzatziki, hummus, roasted red pepper & feta dip served with lavash & house made pita chips

FIRST COURSE

CHOOSE 2 OF THE FOLLOWING

BUTTERNUT SQUASH & APPLE SOUP (GF) (VEGETARIAN)

chive & lemon creme fraiche, chive garlic oil, crispy shallots. crispy sage

GREEN GODDESS SALAD (VEGAN) (GF)

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

RAINBOW BEET SALAD (VEGETARIAN)

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

MAIN COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

PAN-SEARED STEELHEAD SALMON (GF)

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

CHICKEN TWO WAYS (GF)

perfectly roasted chicken, crispy chicken skin, caramelized onion & shallot puree, braised leeks, lemon buttered asparagus, chicken jus

HANDMADE GNOCCHI (VEGETARIAN)

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

DESSERT COURSE

CHOOSE 2 OF THE FOLLOWING

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

TRIO OF SORBET & GELATO (GF) (VEGAN)

served with fresh berries, edible flowers

*vegan option available with

BUDGET FRIENDLY

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



STANDARD SIT DOWN DINNER

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. Passed canapes followed by a three-course meal.

PASSED CANAPES

CHOOSE 4 OF THE FOLLOWING

BITE-SIZED LOBSTER ROLL

tarragon tartar sauce, bite-sized brioche roll, chives, bite-sized lobster roll

JERK PRAWN (GF)

avocado, charred corn & pepper salsa, chimichurri

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

AHI TUNA TARTARE (GF)

soy ginger marinade, avocado mousse, taro chip

SALAD COURSE

CHOOSE 2 OF THE FOLLOWING

AHI TUNA CEVICHE (GF)

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

BURRATA SALAD (VEGETARIAN)

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

TRUFFLED CAULIFLOWER SOUP (VEGETARIAN, GF)

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

SEARED CARPACCIO (GF)

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

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 cirspis

MAIN COURSE

CHOOSE 2 OF THE FOLLOWING

BRAISED BEEF SHORT RIB (GF)

truffle mash, Ontario asparagus, confit cippolini 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

WILD MUSHROOM & TRUFFLE RISOTTO

(GF, VEGAN)
foraged wild mushrooms, white truffle oil, shaved black truffles, parmigiano, chive oil, chives

BUCCATINI E POLPETTE

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

DESSERT COURSE

CHOOSE 2 OF THE FOLLOWING

LEMON MERINGUE TART

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

STICKY TOFFEE PUDDING

bourbon butterscotch, caramel popcorn, home made cinnamon ice cream

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

PREMIUM SIT DOWN

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!



PASSED CANAPES

CHOOSE 4 OF THE FOLLOWING

LUCKY LIME OYSTER (GF)

beet horseradish, mignonette, cucumber botton

BITE-SIZED ARANCINI (VEGETARIAN)

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

TRUFFLE & CHEDDAR PIEROGI (VEGETARIAN)

chive crème fraiche, caramelized onions

BUTTERNUT SQUASH AGNOLOTTI (VEGETARIAN)

sage brown butter, crispy sage, chive & garlic oil

LAMB LOLLIPOPS (GF)

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

BEEF TARTARE (GF)

beef tenderloin tartare, potato chip, shaved truffles

HOME MADE BURATTA CROSTINI (VEGETARIAN)

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

BUTTER-POACHED LOBSTER SPOON (GF)

drawn garlic & tarragon butter, fresh chives, sautéed leeks

OSCIETRA CAVIAR

bite-sized blini, crème fraiche, chives

AHI TUNA TARTARE (GF)

soy ginger marinade, avocado mousse, taro chip

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

SALAD COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

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 heirloom 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

PRIMI COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

POTATO GNOCCHI (VEGETARIAN)

San Marzano sauce, confit grape tomatoes, hand made ricotta cheese, parm crisps, basil

PACCHERI AL FUNGHI (VEGETARIAN)

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

LOBSTER RISOTTO (GF)

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

SQUASH RAVIOLI/CORN AGNOLOTTI (VEGETARIAN)

beurre blanc, Ontario peas, Manchego, brown butter bits
note: corn agnolotti available for a limited time only

MAINS

PREMIUM SIT DOWN

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

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 pavee, baernaise, asparagus



DESSERT

PREMIUM SIT DOWN

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

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, micro mint



TASTING MENU



FIRST COURSE

AHI TUNA CEVICHE

chili oil, soy & ginger glaze, bell peppers, avocado, Asian pear, crispy lotus root

SECOND COURSE

JERUSALEM ARTICHOKE SOUP

rosemary & truffe crème fraiche, duck confit, brown butter, shaved truffles

THIRD COURSE

LOBSTER & GRITS

jerk-buttered lobster tail, southern-style grits, lobster bisque, holy trinity salsa, smoked paprika oil

FOURTH COURSE

RAMP RISOTTO

ramp risotto, housemade lemon basil ricotta, grilled ramps, crispy pancetta

FIFTH COURSE

SEARED SCALLOP, CRISPY PORK BELLY

carrot ginger puree, ramen-style jus, soy glazed shiitake

PALATE CLEANSER

CHEF'S CHOICE

SIXTH COURSE

VENISON BEEF WELLINGTON

traditional wellington made with venison tenderloin, served with truffled pomme puree, port jus

SEVENTH COURSE

ARTISANAL CHEESE BOARD

local & imported cheeses, truffle honey, fresh figs, fresh breads & crostini's

DESSERT

DECONSTRUCTED KEY LIME PIE

tangy lime curd, torched meringue buttons, torched marshmallow fluff, graham cracker crumble, home made burnt marshmallow ice cream

FAMILY STYLE MENU

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

CARPACCIO DI MANZO (GF)

vine-ripened tomatoes, fior di latte, basil pesto, toasted pint nuts, parm crisps, micro basil, EVOO, aged balsamic

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

SHARED PLATES AND
FAMILY-STYLE EATING
IS ON TREND. WE'VE
CURATED THE PERFECTLY
RUSTIC ITALIAN DINING
EXPERIENCE WITH THIS
SERVICE STYLE IN MIND.



MAIN COURSE PROTEINS

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

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

SIDES

CHOOSE 2-3 OF THE FOLLOWING TO OFFER GUESTS

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, pistacchio, dark chocolate

BOMBOLONI

freshly fried & stuffed donuts

TO START

CHOOSE 4 CANAPES FROM OUR CANAPE LIST
OR ARTISANAL CHEESE & CHARCUTERIE

SALADS

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

OLIVE & TOMATO FOCACCIA (VEGETARIAN)

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

GREEN GODDESS SALAD (VEGAN) (GF)

bibb lettuce, baby gem lettuce, organic sprout blend, tri-coloured tomatoes, baby cucumber, pink radish, crispy chickpeas, green goddess (avocado mousse)

BEET & GOAT CHEESE SALAD (VEGETARIAN)

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

FIG, PROSCIUTTO & ARUGULA SALAD (GF)

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

FUNGHI ASSOLUTI (VEGETARIAN) (GF)

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

KALE & BABY GEM CAESAR

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

HERITAGE MIXED GREENS & QUINOA SALAD

(VEGETARIAN) (GF)

cucumber, tomato, bell peppers, avocado, white balsamic vinaigrette, pumpkin seeds, quinoa

PROTEINS

CHOOSE 2-3 OF THE FOLLOWING TO OFFER GUESTS

DILL & DIJON ROAST SALMON (GF)

marinated salmon topped with citrus & dill

BRAISED BEEF SHORT RIB (GF) +\$10/PP

braised beef short rib with red wine jus

POLPETTE (MEAT BALLS)

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

PIRI PIRI BRAISED CHICKEN (GF)

tender braised chicken with sweet peppers & onions

LEMON & THYME CHICKEN BREAST (GF)

lemon & thyme marinade, honey, Dijon

SOUS VIDE BEEF TENDERLOIN +\$15/PP

red wine jus, Argentinian chimichurri

BUFFET DINNER



SIDES

CHOOSE 2-3 OF THE FOLLOWING TO OFFER GUESTS

ROASTED GARLIC MASHED POTATO (GF) (VEGETARIAN)

buttery mash with roasted garlic & fresh chives

HASSELBACK SWEET POTATO & SQUASH (GF) (VEGETARIAN)

Hasselback squash & sweet potato with crispy sage, goat cheese & honey-caramelized pecans

TRUFFLED MAC'N CHEESE (VEGETARIAN)

aged cheddar, brie, goat cheese, white truffle, chives

PARM ROASTED POTATOES (VEGETARIAN) (GF)

rosemary, thyme, crispy parm-crusting potatoes

TRUFFLED POTATO GRATIN (VEGETARIAN)

mornay sauce, gruyere, cheddar, white truffle oil, Yukon Gold potatoes

GRILLED VEGETABLES (GF) (VEGAN)

peppers, eggplant, zucchini, asparagus, Portobello, garnished with salsa Verde

BLACK GARLIC BRUSSELS SPROUTS (GF) (VEGETARIAN)

roasted brussel sprouts with black garlic butter

CACIO E PEPE BROCCOLINI (GF) (VEGETARIAN)

fresh cracked black pepper, pecorino romano, crispy parm

ONTARIO ASPARAGUS (VEGETARIAN) (GF) +\$5/PP

spring onion, herb & lemon butter



DESSERTS

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

FLOURLESS CHOCOLATE TORTE (GF)

macerated berries & vanilla bean whipped cream

FRESH FRUIT PLATTER

BASQUE CHEESECAKE

served with berry coulis

SEASONAL CRUMBLE

served with vanilla bean whipped cream