



Elwood
Catering

Wedding Menu

2026 Wedding List





Elwood

Catering

Elwood Catering is committed to delivering exceptional quality with superior detail and care for every plate; we ensure a lasting and memorable experience for your event. We bring unmatched joy and fantastic foods to your events. All menu items can be modified to adhere to the dietary restrictions and allergies listed below.

Menu Symbols

- V** • Vegan
- VE** • Vegetarian
- GF** • Gluten-free
- NF** • Nut-free
- DF** • Dairy-free



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Elwoodcatering.ca



[@elwood.catering](https://www.instagram.com/elwood.catering)



(647)-450-8455



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Estimated Costs and Packages

Our packages start from \$55 - \$100.00 per person

(Prices are based on food pricing only, rentals, beverages, and taxes are not included).

Cocktail Reception

\$12.00-\$20.00 per person

Pricing is dependent on the items selected, and based on 5 hors d'oeuvre per person. You can also pair food stations with your Cocktail Reception.

Food Stations

\$7.00-\$14.00 each

Pricing is dependent on the stations selected.
stations can also be suggested for Late Night service.

Three-Course Plated Dinner

\$60.00-\$100.00 per person

Starter, main course and dessert. Pricing will be dependent on the selected items

Buffet Dinner

\$50.00-\$75.00 per person

Starter & main course buffet and dessert station.





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THE DIAMOND PACKAGE

\$80.00

Cocktail Reception

A selection of 4 seasonal passed hors d'oeuvres will be served during cocktail hour

The table

Homemade herb Chiabtta bread & Butter, EVOO & Balsamic

Starter Course

Appetizer, salad or soup

Main Course

Choice of 2 premium entrees

Plated Dessert

Select dessert with coffee & tea service to follow

Late Night Station

Choice from one of our food stations for late service





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THE BUFFET PACKAGE

Starting at \$60.00

Cocktail Reception

A selection of 4 seasonal passed hors d'oeuvres will be served during cocktail hour

The table

Homemade herb Chiabatta bread & Butter, EVOO & Balsamic

Choice of salads

Seasonal selection of 10 different salads

2 Entress

Selections of chicken, fish, beef, seafood, and lamb

3 Accompaniments

Over 30 Selections of pasta, potatoes, rice, and vegetables

Dessert Table

Choice from one of our food stations or sweets graze for late service





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THE TUSCAN PACKAGE

\$90.00

Cocktail Hour

Passed Canapés, Graze Table & Welcome drink

Canapés

(Passed by White-Gloved Servers):

Black truffle arancini, burrata with prosciutto, fig & Gorgonzola crostini

Aged Parmesan chips with fig caviar

Antipasti Graze Table

Mini Panzanella jars, Caprese skewers, Pecorino brûlée with aged balsamic pearls, Wine & Cheese Tasting Bar, Prosciutto, Salami Toscano, Bresaola, Parmigiano-Reggiano, Pecorino, Mozzarella di Bufala, Marinated Olives, Figs Compote, Roasted Red Peppers, sun-dried tomatoes, Mortadella, pears, grapes, tapenade

Primi Selections

- Saffron-truffle risotto with Parmigiano crisp & sage butter
- Pear & Gorgonzola Ravioli Brown Butter and Sage Sauce
- Lobster Ravioli filled with lobster and ricotta, saffron cream

Secondi Selections

- Rosemary Florentine steak with Chianti reduction
- Basil Chicken Parmigiana, golden cutlet with tomato, basil & mozzarella
- Herb-crusted lamb chops with a pistachio-mint gremolata
- Sea bass with lemon & rosemary & grilled prawns with saffron aioli

Dessert

Your choice of our seasonal rotating Tuscan chef-selected desserts

Late Night Station

Choice from one of our food stations for late service

Cocktail Reception

COLD BITES

Bruschetta (V/VE/GF/DF/NF)

Roma tomatoes, fresh basil, garlic, olive oil, balsamic, crostini

Goat Cheese, Pear & Walnut Crostini

Creamy chèvre, sliced pear, candied walnut, and thyme honey (V)

Smoked Salmon Cucumber Round (GF/NF)

Cucumber rounds, herb cream cheese, smoked salmon, dill, caper

Prosciutto wrapped melon (GF/DF/NF)

prosciutto-wrapped melon on a cocktail skewer

Caprese skewers (V/VE/GF/NF)

Basil, cherry tomatoes, mozzarella, balsamic glaze

Plantain chip (V/VE/DF/NF)

Fried Plantain chip with pico & guacamole

Purple Devi (V/VE/GF/NF)

Purple deviled egg creamy yolk mousse infused with Dijon, lemon, and smoked paprika

Chipotle applewood chilled shrimp (NF)

Chipotle Honey shrimp w an applewood aioli & pea shoot

Vegetable Crudités (V/VE/GF/NF)

Cucumber, carrot, pepper, celery in roasted rosemary hummus with garnish

Tuna Tartare on Crispy Wonton

Seasoned ahi tuna with scallions, and a hint of citrus, delicately placed atop a crisp wonton chip

Fig & Goat Cheese crostini (VE)

Crostini topped with whipped goat cheese and sweet fig preserves

Cocktail Reception

HOT BITES

Prime Rib Sandwich (NF)

Horseradish Cream, Caramelized Onion, Baby Arugula, Brioche Bun

Lemongrass shrimp skewer (GF/DF/NF)

Flame-grilled shrimp with fresh lemongrass pureé

Brie pastry with raspberry en croute (GF/DF/NF)

French pastry with raspberry & brie

Chicken lolly (GF/DF/NF)

Chicken lollipop with Japanese ami glaze

Maine crab cake

blue lump crab, panko, lemon aioli & arugula garnish

Lobster Minis

Lobster, celery, parsley, aioli, brioche pretzel bun

Apple & brie grilled cheese (VE/NF)

Thinly sliced green apple with melted brie on sourdough

Stuffed Mushrooms (GF/DF/NF)

Flame-grilled skewered lamb

Jackfruit Taco (VE)

Pulled jackfruit, pablano lime bbq, mexicana tortilla

Arancini (VE/NF)

Italian margarita rice ball, tomato sauce, mozzarella, fresh basil

Cheeseburger Sliders (NF)

cheddar, house sauce, Martin's potato roll



Starters

Crafted Salads & Soups

Fig & Goat cheese

Arugula, mixed greens, fresh figs, pickled grapes, goat cheese w lemon vinaigrette
VE, GF, NF

Fennel & orange

Fennel, arugula, navel oranges, blood oranges, purple cabbage, radishes, crushed pistachios w basil citrus vinaigrette
V, GF, NF, DF

Caesar Lux

Romaine, Parmesan flakes, sourdough crouton crisps & zesty Caesar dressing with dusted lemon
VE, NF

Caprese

Fresh Mozzarella, heirloom tomatoes, sweet basil, balsamic & Olive Oil
VE, GF, NF

Lobster Bisque

Lobster, white wine, cream, cognac, brandy base with chunks of lobster a
NF

Butternut Squash

Pureed butternut squash, Mexican crema, pepper oil and basil leaf
VE, GF, NF

Tuscan Panzanella

Heirloom tomatoes, toasted sourdough cubes, cucumber, red onion, basil, and balsamic glaze

Pear & Gorgonzola

Mixed greens, ripe pear slices, gorgonzola crumbles, toasted walnuts, white balsamic vinaigrette.



Main COURSE

choice of one served with seasonal vegetables, and your choice of whipped mashed potatoes, roasted baby potatoes, or truffle mash

Miso Cod

Wild caught Cod with japanese umi miso glaze with floral garnish

Steak & Lobster

Beef tenderloin with 5oz Canadian Lobster

Signature Chicken

Seared premium chicken, whipped chive boursin mousse

Braised Beef Short Rib

Hosue signature short Rib with red wine demi

Island Mahi Mahi

Grilled Mahi Mahi with Mango Salsa and banan leaf garnish

Mediterranean Sea Bass

Sea bass with lemon, herbs, olive oil



Main COURSE

choice of one served with seasonal vegetables, and your choice of whipped mashed potatoes, roasted baby potatoes, or truffle mash

Daniel Striploin Steak

Seared striploin steak with rosemary & olive oil

Beef Tenderloin

paired w Blueberry Port or red wine demi

Chicken Picatta

Golden pan-seared chicken in a lemon-caper sauce with butter

Roasted Salmon

Choice of lemon butter beurre blanc or Cedar orange glaze

Prime Rib

Red wine gravy reduction & Horseradish cream

Beef Wellington

A tender fillet of beef wrapped in puff pastry with wild mushroom



Main COURSE

Vegetarian & Vegan selections

Wild Mushroom Wellington

Puff pastry filled with a blend of wild mushrooms, spinach, and herbs

Butternut Squash Risotto

Creamy risotto with roasted butternut squash, sage, and Parmesan

Eggplant Parmesan

Crispy eggplant layered with mozzarella & provolone cheese, roma tomato basil sauce

Stuffed Portobello Mushrooms

Large portobello mushrooms filled with spinach, garlic, ricotta, and Parmesan, then baked until golden

Acorn Squash

Stuffed with quinoa, cranberries, toasted pecans, and fresh herbs, drizzled with a maple-balsamic glaze



Pasta

COURSE

Signatures Menu

Butternut Squash Ravioli

Hand-pressed ravioli stuffed with butternut squash in a brown butter with fried sage &

Penne alla Vodka

Classic penne pasta in a rich and creamy tomato-vodka sauce, finished with fresh basil and parmesan

Lobster Ravioli

Homemade ravioli filled with lobster, served with a light lemon butter sauce, fresh herbs, and a sprinkle of grated pecorino.

Wild Mushroom Penne

Penne, thyme, olive oil, mushroom medley, garlic butter cream sauce

Tomato Basil Rigatoni

Italian roma tomato basil sauce sauce rigatoni with parmigiano reggiano and fresh basil garnish

Truffle Cream Gnocchi

Roasted mushrooms, brown butter Alfredo sauce, caramelized onions, truffle oil, arugula, chives, a touch of garlic, and fresh cracked black pepper



Pastas

COURSE

Client Crafted Pasta



RAVIOLI

- Butternut squash
- Cheese
- Braised beef
- Roasted Mushroom,
- Grilled vegetables
- Pear Garganzola
- Striped Lobster

PASTA

- Fettuccine
- Gnocchi
- Penne
- Spaghetti
- Stuffed Shells
- Bowtie
- Rotini
- Rigatoni
- Tagliatelle



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SAUCES

- Tomato Basil
- Pesto
- Pesto Cream
- Rose
- Alfredo
- Truffle Cream
- Brown Butter Sage





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Food Stations

Signature Stations

PASTA BAR

customizable pasta dining experience for any event, with over 500 unique pasta combinations

MAC N CHEESE BAR

Martini glass served: Macaroni, cheese sauces, with premium toppers

POTATO BAR

Make your own loaded Baked Potato like never before. Premium lux toppings

BRUSHETTA BAR

An array of toppings like tomato-basil, roasted peppers, or goat cheese and honey on toasted baguette slices

TACO STATION

Live Taco Bar, authentic Mexican experience with fresh toppings and salsa bar

PIZZA STATION

Homemade pizzas, made live for your event, with fresh cheese, herbs and toppings

BURGER BAR

live-grill selections of handcrafted signature burgers, custom-made for each guest

PANINI BAR

Upscale Cafe experience brought to you. Mouthwatering sandwiches pressed fresh for your next event



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Food Stations

Premium Edition

STEAK & FRITES

French Steak au Poivre served with crispy, golden fries, béarnaise sauce

SHORT RIB & MASH

Tender braised short ribs served over creamy truffle mash

SEAFOOD BAR

Curated selection of seafood, caviar & Champagne

WINE & CHEESE BAR

A curated selection of fine wines paired with artisanal cheeses

BAO BUN

Soft bao buns filled with your choice of pork belly, chicken, or tofu, fresh toppings

POKE BOWL

Hawaiian rice Poke bowl, tuna, salmon, tofu, fresh toppings

RISOTTO & SCALLOP

Saffron risotto topped with seared scallop

SUSHI BAR

Sushi experience with expertly crafted rolls and sashimi



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Food Stations

Sweet Edition

Cannoli Cart

An authentic street-style dessert station with fresh toppings.

Belgian Waffle Bar

An authentic street-style dessert station with fresh toppings.

Chocolate Tap Bar

fresh farm strawberries
chocolate tap

Alfagato Bar

French Vanilla Icecream with
espresso poured over, served in
chilled martini Glass

Flaming Crème Brûlée Bar

An authentic street-style
dessert station with fresh
toppings.

Churro Bar

An authentic street-style
dessert station with fresh
toppings.

Desserts

Myan Pyramid Chocolate mousse

Smooth chocolate mousse on a chocolate crunch with almond success

VE, NF /

Sticky Toffee Pudding Cake

moist date sponge cake drenched in a luscious toffee sauce

VE, NF /

French Creme Brulee

silky vanilla custard topped with a perfectly caramelized sugar crust

VE, NF

Italian Tartufo

Gelato Fresco - chocolate raspberry, caramel, chocolate hazelnut, Limonchello

VE, NF /

Turtle Mousse

Gelato Fresco - chocolate raspberry, caramel, chocolate hazelnut, Limonchello

VE, NF /

Esspresso Tiramisu

Ladyfingers, mascarpone cheese swirl, espresso brown sugar sauce, dusted with cocoa powder

VE /

Cheesecake

Choice of Classic New York, Baileys Irish Cream, salted caramel, turtles, lavender lemon, Baklava

Chocolate Lava Cake

Molten Belgian chocolate lava cake with raspberry coulis

Strawberry Shortcake

Butter cake biscuit, fresh berries, fresh cream & Mint

VE, NF /



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Desserts

Chocolate Truffle Mousse Cakes

Smooth chocolate mousse on a chocolate crunch with almond success

Mascarpone Tiramisu

Ladyfingers, mascarpone cheese swirl, espresso brown sugar sauce, dusted with cocoa powder

Carrot Orange Ingot Cheesecake

fusion of sweet, spiced carrot and citrusy orange, layered atop a creamy cheesecake base and finished with a delicate, buttery crust

Torta Della Nonna Cakes

lemon, shortcrust pastry filled with custard and garnished with pine nuts, almonds and icing sugar

Wild Berry Frutta Di Bosco

shortcrust pastry, sponge cake layer, filled custard cream, wild berries, apricot jelly

Amaretto Torte

Amaretto-soaked sponge cake with Chantilly cream, chopped Amaretto cookies and nuts, zuppa inglese

Lemon Ricotta Tortes

Sicily Italy recipe, short-crust pastry with ricotta cream and lemon zest

Baileys Cream Cheesecake

chocolate irish cream mousse on top of a chocolate cookie graham base and finished with white chocolate shavings with drizzles of dark chocolate and coffee syrups



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