



Elwood
Catering

Wedding Menu

2027 Wedding Packages





Elwood
Catering

Elwood Catering is devoted to creating unforgettable wedding dining experiences that bring people together through exceptional food and heartfelt hospitality. From plated dinners and abundant family-style service to beautifully presented buffets, interactive food stations and more, every menu is thoughtfully tailored around your celebration. Menu selections can be thoughtfully modified to accommodate the dietary restrictions and allergies outlined below.

Dierary Accomodations

V • Vegan

H • Halal

VE • Vegetarian

GF • Gluten-free

NF • Nut-free

DF • Dairy-free



elwoodcaterer@gmail.com



Elwoodcatering.ca



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



(647)-450-8455



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THE BUFFET EXPERIENCE

Starting at \$65 per guest

Cocktail Reception

selection of four passed hors d'oeuvres for cocktail hour

The Table

Freshly baked bread with butter

Salad Selection

Choose two premium salads

Entrée Selection

Select two entrées from our curated offerings of chicken, fish, beef, or seafood,

Accompaniments

Choose three accompaniments from our collection of over 30 selections, including artisanal pastas, roasted potatoes, fragrant rice, and seasonal vegetables.

Dessert Experience

Conclude the evening with your choice of one signature food station or sweets grazing table, served with coffee & tea





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THE DIAMOND PACKAGE

Plated Meal Starting at \$85 per guest

Cocktail Reception

A selection of 5 passed hors d'oeuvres will be served during cocktail hour

The Table

Freshly baked bread with butter

Starter Course

Appetizer, salad or soup

Main Course

Choice of 2 premium entrees

Plated Dessert

Select dessert with coffee & tea service

Late Night Station

Choice from one of our food stations for late service





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LA TAVOLA

La Tavola – Italian Dining Experience

\$90.00 per Guest

Celebrate your special day with fresh, seasonal ingredients, handcrafted pastas, and authentic Italian flavors. This experience brings family and friends together focused around table-centred eating crafted for sharing, joy, and unforgettable moments

Cocktail Hour

Passed Hors d'Oeuvres, Antipasto Graze Table options & Welcome drink

Entrées

Savour a selection of chef-curated meats and seafood, including tender chicken, slow-braised veal, succulent beef, and fresh fish

Accompaniments

Pasta, Pizzas, risotto, seasonal vegetables, fingerling potatoes, thoughtfully prepared to complement the mains, encourage sharing, and create a warm, memorable dining experience for all guests

Dessert

Your choice of our seasonal rotating chef selected desserts

Late Night Station

Choice from one of our food stations for late service





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FRENCH FINE DINING EXPERIENCE

LA CLASSIQUE – FRENCH FINE DINING EXPERIENCE

\$100.00 PER GUEST

CELEBRATE YOUR SPECIAL DAY WITH THE FINEST SEASONAL INGREDIENTS AND EXQUISITELY PREPARED FRENCH CUISINE

Cocktail Hour

Passed Canapés by white glove servers & bubbly

Starters

Delight in Beef Tartare, delicate seafood bites, Scallop Crudo, seasonal vegetable terrines

Soup / Salad

Curated soups and salads designed to refresh and delight the palate. From creamy Lobster Bisque and seasonal veloutés to vibrant heirloom tomato & burrata or pear & Gorgonzola salads

Main Course

Experience beautifully plated, chef-curated mains featuring a selection of elegant and flavorful options. Indulge in Chateaubriand steak, Ratatouille, slow-braised short ribs, Beef Wellington and more

Dessert

Crêpes Flambée – flambéed crêpes with Grand Marnier or cognac
Crème Brûlée, Fruit Pavlova, Soufflé, Profiteroles, fondue and more





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Hors d'oeuvres

Hot & Cold

Cold Hors d'oeuvres

Bruschetta - Cucumber smoked salmon canapè - prosciutto wrapped melon - caprese skewers - Tequila-Lime Watermelon Bites - shrimp shooter - antipasto skewers - vegetable Crudités - Cucumber Mint Lime Shooter - Tuna Tartare Spoons - Grilled Peach Crostini - Apple & Smoked Cheddar Bite - Cucumber Ribbon Rosettes - French Onion Cheese Bite - Pineapple Mojito Bites

Hot Hors d'oeuvres

Mini crab cake - arancini, Brie pastry with raspberry en croute - grilled vegetable skewers - lamb spadduchi - Wild Mushroom & Truffle Tartlets - Fig & Brie phyllo cup - Polenta Bites - Cheese Camembert Bites - potato pancake - Gyoza Dumpling - French Onion Tartlets - ravioli bite





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SALADS

Crafted Salads

Pear & Goat cheese

Arugula, mixed greens, pears, blueberries,
goat cheese w balsamic vinaigrette
VE, GF, NF

Caesar Lux

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

Ginger Harvest

Romaine, shredded carrots, cucumber, red
cabbage, scallions, black sesame, with Japanese
carrot-ginger dressing
V, GF, NF, DF

Caprese

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

Tuscan

Radicchio, cherry tomatoes, shaved
Parmesan, fresh basil, balsamic
vinaigrette

Heirloom Greek

Heirloom tomatoes, cucumber, bell
peppers, olives, red onion, feta, oregano,
olive oil, a lemon-red wine vinaigrette

Farm Salad

Market-inspired greens, seasonal vegetables
house-made vinaigrette. Ingredients evolve
throughout spring, summer, fall and winter

Beet & Whipped Feta

Roasted beets, creamy whipped feta and
delicate cucumber ribbons, finished with
fragrant basil-infused olive oil.





SOUPS

White Asparagus Velouté

Creamy white roasted asparagus, shallots, vegetable stock, finished with tarragon crème fraîche

Carrot & Ginger Essence

sweet roasted carrots and fresh ginger, drizzle of herb oil and a sprinkle of microgreens

Leek & Potato Velouté

blend of tender leeks and golden potatoes, gently simmered and finished with a touch of cream and a drizzle of chive oil

Wild Mushroom

earthy velouté of wild mushrooms, slowly sautéed with shallots and fresh herbs, finished with a hint of cream and a sprinkle of thyme

Lobster Bisque

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

Butternut Squash

Pureed butternut squash, Mexican crema, pepper oil and basil leaf

Tomato Basil

Heirloom tomatoes, Slow-roasted cherry tomatoes, garlic, fresh basil

Zucchini & Basil Soup

Smooth zucchini with garlic and onion, finished with fresh basil oil and micro herbs



Main COURSE

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

Miso Cod

Cod fish caramelized white-miso glaze, scallions and sesame

Chicken Supreme

Chicken Breast Supreme
Stuffed Red Peppers Asiago
Cheese

Island Mahi Mahi

Grilled Mahi Mahi with Mango
Salsa and banan leaf garnish

Filet Mignon

Beef tenderloin with red wine
demi-glace

Braised Beef Short Rib

Hosue signature short Rib
with red wine demi

Mediterranean Sea Bass

Sea bass with lemon, herbs,
olive oil



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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

Chicken Picatta

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

Prime Rib

Tender prime rib, slow-roasted and served with a rich red wine jus

Roasted Salmon

Choice of lemon butter beurre blanc or Cedar orange glaze

Tuscan Chicken

Roasted chicken breast with sun-dried tomatoes, parmesan garlic cream sauce

Herb Halibut

Roasted halibut with fresh herbs, lemon beurre blanc and delicate microgreen



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Main COURSE

Vegetarian & Vegan selections

Wild Mushroom Wellington

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

Cauliflower Steak Provençal

Herb-roasted cauliflower steak with white-bean purée, blistered tomatoes, capers and basil oil

Eggplant Parmesan

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

Wild Mushroom & Truffle Risotto

Creamy Arborio rice with roasted wild mushrooms, Parmesan and aromatic truffle oil, and Parmesan

Acorn Squash

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



Pasta

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

Sage Brown Butter Gnocchi

Gnocchi Brown Butter Sage with handmade potato gnocchi served with brown butter, crispy sage, and slow-braised beef.

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



Pasta 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



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

Esspresso Tiramisu

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

Sticky Toffee Pudding Cake

moist date sponge cake drenched in a luscious toffee sauce

Cheesecake

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

French Creme Brulee

silky vanilla custard topped with a perfectly caramelized sugar crust

Chocolate Lava Cake

Molten Belgian chocolate lava cake with raspberry coulis

Italian Tartufo

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

Strawberry Shortcake

Butter cake biscuit, fresh berries, fresh cream & Mint

Turtle Mousse

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



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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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