



Elwood
Catering

FRENCH FINE DINING

Full Menu





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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



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Elwoodcatering.ca



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



(647)-450-8455



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Hors d'oeuvres

Hot & Cold

Cold Hors d'oeuvres

Bruschetta, Smoked Salmon Blini, Goat Cheese Gougère 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, Ratatouille Tartlet Lobster Tartlet - 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





STARTERS

Classic Beef Tartare

Hand-cut beef tenderloin, capers, cornichons, Dijon, shallots and cured egg yolk.

Smoked Salmon Rillettes

Smoked salmon mousse with creme fraiche, dill, capers and toasted brioche

King Oyster Mushroom Mille-Feuille

Layers of roasted king oyster mushrooms, caramelized onion and truffle cream

Truffle Cream Gnocchi

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

Golden-seared crab cakes

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

Lobster Ravioli

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

Lobster Cognac Linguine

Butter-poached lobster, Cognac cream, shallots, tarragon and lemon

Scallop Crudo

Thinly sliced raw sea scallops served chilled and delicately dressed with citrus, extra-virgin olive oil, fresh herbs, shaved radish and sea salt

French Onion Ravioli

Caramelized onion and Gruyère-filled ravioli with thyme butter and crispy onions. V



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





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DESSERTS

Vanilla-Bean Crème Brûlée

Silky vanilla custard beneath a crisp, freshly caramelized sugar crust.

Dessert Crêpes Flambée

Delicate crêpes flambéed with Grand Marnier or Cognac, orange butter and vanilla-bean ice cream.

Wild Berry Frutta di Bosco

Shortcrust pastry layered with sponge cake, custard cream, wild berries and apricot glaze.

Lemon Ricotta Torte

Italian-style shortcrust pastry with silky ricotta cream and fresh lemon zest.

Dark Chocolate Soufflé

Warm chocolate soufflé served with crème anglaise and fresh berries.

Mascarpone Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cream and finished with cocoa.

Torta della Nonna

Lemon custard tart with buttery shortcrust pastry, toasted pine nuts, almonds and icing sugar.

Amaretto Torte

Amaretto-soaked sponge cake with Chantilly cream, crushed amaretti cookies and toasted nuts.

Tarte Tatin

Caramelized apple tart served warm with vanilla-bean ice cream.

Bananas Flambée

Caramelized bananas flambéed with dark rum, brown sugar and warm spices, served with vanilla-bean ice cream.





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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.