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.

Dietary Accommodations

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



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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





Wedding Venue Partners

Distinctive settings. Memorable celebrations.



Caledon Mountain Events

CALEDON, ONTARIO

A scenic hilltop setting near the Forks of the Credit, with orchard surroundings and sweeping valley views.

Visit venue website >

Photo: Mango Studios / WeddingWire



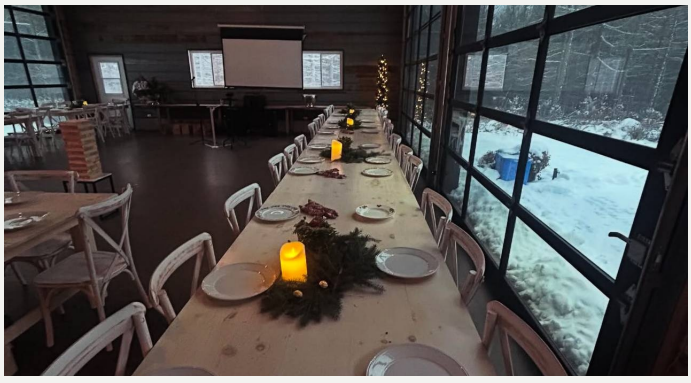
The Hummingbird

ERIN, ONTARIO

A historic timber barn, tranquil pond and willow ceremony setting in the Erin countryside.

Visit venue website >

Photo: The Hummingbird



Laverys Farm

ERIN, ONTARIO

A contemporary loft-barn with rustic materials, outdoor patios and woodland surroundings.

View venue profile >

Photo: Laverys Farm / WeddingWire



Caledon Valley Estate

CALEDON, ONTARIO

A country estate with a heritage white barn, indoor and outdoor ceremony spaces, and a two-tiered deck.

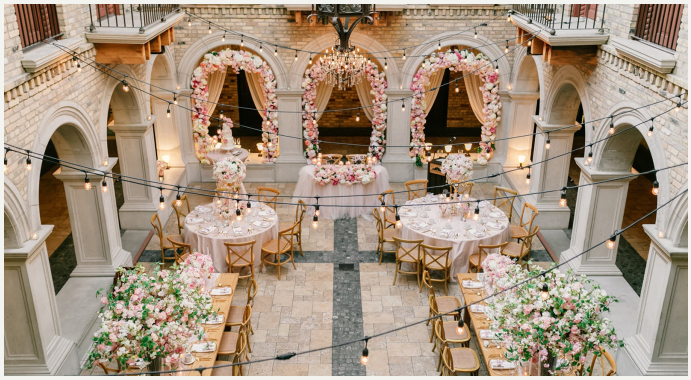
Visit venue website >

Photo: Caledon Valley Estate / EventSource

Photographs: credited above. Venue names and website links are clickable.

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Distinctive settings. Memorable celebrations.



Hacienda Sereda

KITCHENER, ONTARIO

European-inspired architecture, a glass-ceilinged courtyard and elegant interconnected event spaces.

Visit venue website >

Photo: Rainbow Chan Weddings



Country Heritage Park

MILTON, ONTARIO

Historic barns, reception spaces and ceremony settings across a rolling Milton landscape.

Visit venue website >

Photo: Country Heritage Park



Erin Estate

ERIN, ONTARIO

An enchanting forest ceremony setting and timber-frame Great Hall in the Erin countryside.

Visit venue website >

Photo: Amanda Soriano Photography



Cherry Avenue Farms

VINELAND, ONTARIO

A family-farm setting in Vineland for a warm, personal countryside wedding celebration.

Visit venue website >

Photo: Lustre Events / EventSource

Photographs: credited above. Venue names and website links are clickable.

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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.






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Soups

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

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

Carrot & Ginger Essence
sweet roasted carrots and fresh ginger,drizzle of herb oil and a sprinkle of microgreens

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

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

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

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

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 banana leaf garnish

Filet Mignon
Beef tenderloin with red wine demi-glace

Braised Beef Short Rib
House-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 Piccata
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

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



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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 with 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

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Pasta COURSE



Client Crafted Pasta

PASTA

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



RAVIOLI

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



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

Taco Station

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

Mac N Cheese Bar

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

Pizza Station

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

Potato Bar

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

Burger Bar

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

Bruschetta Bar

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

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

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

Short Rib & Mash
Tender braised short ribs served over creamy truffle mash

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

Seafood Bar
Curated selection of seafood, caviar & Champagne

Risotto & Scallop
Saffron risotto topped with seared scallop

Wine & Cheese Bar
A curated selection of fine wines paired with artisanal cheeses

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

Affogato Bar
French vanilla ice cream 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

Mayan Pyramid Chocolate mousse
Smooth chocolate mousse on a chocolate crunch with almond success

Espresso 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, Limoncello

Strawberry Shortcake
Butter cake biscuit, fresh berries, fresh cream & Mint

Turtle Mousse
Gelato Fresco - chocolate raspberry, caramel, chocolate hazelnut, Limoncello

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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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