



Elwood  
Catering

# Wedding Packages

## 2024 Menu 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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# Elwood

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## Estimated Costs and Packages

(Estimates based on menu pricing only. Staffing, 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

\$10.00-\$15.00 each

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

### Three-Course Plated Dinner

\$55.00-\$80.00 per person

Plated dinner includes 4 passed hors d'oeuvre per guest (cocktail reception), starter, main course and dessert. Pricing will be dependent on the selected items

### Buffet Dinner

\$50.00-\$65.00 per person

Buffet dinner includes 4 passed hors d'oeuvre per person (cocktail reception), starter & main course buffet and dessert station.



# Cocktail Reception

## COLD BITES

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

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

### **Marscapone Fig Crostini** (VE/NF)

, honey drizzle, Marscapone, pea shoot

### **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

### **Ceviche Shooters** (GF/DF/NF)

Fresh seafood marinated in citrus juice & herbs

### **Charcuterie cups**

Prosciutto, cheddar, fontina cheese, strawberries, olive, crostini, rosemary

### **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



# 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**

Basil, cherry tomatoes, mozzarella, balsamic glaze

### **Crab ragoons (NF)**

Fresh seafood marinated in citrus juice & herbs

### **Apple & brie grilled cheese (VE/NF)**

Thinly sliced green apple with melted brie on sourdough

### **Lamb spadduchi (GF/DF/NF)**

Flame-grilled skewered lamb

### **Jalapeño poppers (GF/NF)**

Bacon-wrapped jalapeño poppers with pimento cremé filling

### **Arancini (VE/NF)**

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

### **Cheeseburger Sliders (NF)**

cheddar, house sauce, Martin's potato roll



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# STARTERS

## Fig & Goat cheese

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

VE, GF, NF / \$12

## Fennel & orange

Fennel, arugula, navel oranges, blood oranges, purple cabbage, radishes, crushed pistachios w basil citrus vinaigrette

V, GF, NF, DF / \$12

## Caesar Lux

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

VE, NF / \$12

## Caprese

Fresh Mozzarella, heirloom tomatoes, sweet basil, balsamic & Olive Oil

VE, GF, NF / \$14

## Lobster Bisque

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

NF / \$15

## Butternut Squash

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

VE, GF, NF / \$10

## Fava Bean couscous

Spring Mix, couscous, cherry tomatoes, ginger carrot, honey lime glaze with edible flowers

VE, GF, NF, DF / \$10



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# Pasta

## COURSE

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### **Tomato Basil Penne**

Penne with tomato basil red sauce, fresh basil garnish with goat cheese dallop  
VE, NF / \$13



### **Pesto Rigatoni**

Basil Pesto, hand-spun rigatoni, burrata cheese, fried sage  
VE, NF / \$14



### **Truffle Cream Gnocchi**

Gnocchi, gorgonzola cream sauce, truffle oil parmesan flakes, parsley oil, with pesto paint  
VE, NF / \$14



### **Seafood Linguine**

Crab, Shrimp, bay scallops, white wine butter sauce, basil oil, with focaccia crostini  
NF / \$20



### **Striped Lobster Ravioli**

Penne, thyme, olive oil, mushroom medley, garlic butter cream sauce  
VE / \$15

### **Striped Lobster Ravioli**

Lobster, with handmade striped ravioli in a butter and aroma white wine rose sauce  
NF / \$20

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# Main COURSE

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

## **Striploin Steak**

Choice of Brandy Cream or peppercorn Sauce

## **Roasted Salmon**

Choice of lemon butter beurre blanc or soy ginger glaze

## **Beef Tenderloin**

paired w Blueberry Port or red wine demi

## **Prime Rib**

Red wine gravy reduction & Horseradish cream

## **Roasted Chicken**

French lollipop chicken with garlic cream white wine butter sauce

## **Basil Fig Basa**

Seared basa fish, seasonal chutney, dusted figs, coconut green coulis





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# Main COURSE

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

## **Peruvian chicken**

Olive oil, lime juice, warm spice blend, with cilantro green sauce

## **Steak & Lobster**

Beef tenderloin with 5oz  
Canadian Lobster

## **Chicken Supreme**

French chicken supreme with white wine, butter, shallot

## **Braised Beef Short Rib**

Hosue signature short Rib with red wine demi

## **Eggplant Parmesan**

Crispy eggplant layered with cheese, marinara, bechamel



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# Dessert COURSE

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## Chocolate mousse

Rich chocolate mousse topped with strawberry and cream dallop

VE, NF / \$9

## Peach Cobbler

Fresh Peaches, Oat Crumble and Brandy butter drizzle

VE, NF / \$10

## Berry Trifle

Butter cake, fresh berries, fresh cream & Mint

VE, NF / \$12

## Tiramisu

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

VE / \$13

## Bailey Cream cheesecake

Baileys Irish Cream, chocolate ganache, espresso beans

VE, NF / \$13

## Banoffee Pie

Butter lotus crumb, de luce, cream, bananas, shaved chocolate,

VE, NF / \$12

