



Elwood
Catering

Wedding Menu

2025 Menu Packages





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 - \$130.00 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

\$6.00-\$11.00 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

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-\$75.00 per person

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





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THE MANOR PACKAGE

\$70.00

Cocktail Reception

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

The table

Homemade bread with whipped rosemary butter and a bottle of red & white on each table

Starter Course

Soup & salad selection

Main Course

Choice of 2 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 DIAMOND PACKAGE

\$80.00

Cocktail Reception

A selection of 6 seasonal passed hors d'oeuvres will be served during cocktail hour

The table

Homemade bread with whipped rosemary butter and a bottle of red & white on each table

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 \$55.00

Cocktail Reception

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

The table

Homemade bread with whipped rosemary butter and a bottle of red & white on each table

Choice of salads

Seasonal selection of 10 different salads

3 Entrees

Homemade pastas,

3 Sides and accompaniments

Potatoes, rice, vegetables

Dessert Table

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



LATE NIGHT STATIONS

Taco Bar - \$9 per person

Selection of tacos are made fresh for guests and then the topping station allows guest to dress their tacos to their liking with Iced Cold jarritos soda

Pizza Bar - \$9 per person

Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza

Chaccuturie bar - \$8 per person

Make your own charcuterie board, with unique combinations for a bespoke elevated experience

Slider Bar - \$10 per person

Assortment of client-select sliders all made fresh Smash burger, provolone chicken, jerk chicken, wagyu beef, roasted vegetable

Mac n Cheese Bar - \$10 per person

Mac n cheese scooped into a martini glass with luxury toppings, such as lobster, torched brie and more

Soft Pretzels - \$6 per person

Fresh & Hot pretzels with different toppings

Lux Belgian Waffle - \$7 per person

Soft Serve Ice cream

Accompanied by Choice of Two Mini Donuts, Churros or Funnel Cakes

Chocolate Fountain - \$9 per person

Massive chocolate fountain with fruits, cookies, truffles, pretzels



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 crab, breadcrumb, aioli & arugula

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

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)

Chiptole Honey shrimp w an applewood aioli & pea shoot

Vegetable Crudités (V/VE/GF/NF)

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





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STARTERS

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

Fava Bean couscous

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

VE, GF, NF, DF



Pasta

COURSE

Tomato Basil Penne

Penne with tomato basil red sauce, fresh basil garnish with goat cheese dallop

VE, NF

Pesto Rigatoni

Basil Pesto, hand-spun rigatoni, burrata cheese, fried sage

VE, NF



Truffle Cream Gnocchi

Gnocchi, gorgonzola cream sauce, truffle oil parmesan flakes, parsley oil, with pesto paint

VE, NF



Seafood Linguine

Crab, Shrimp, bay scallops, white wine butter sauce, basil oil, with focaccia crostini

NF

Striped Lobster Ravioli

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

VE



Striped Lobster Ravioli

Lobster, with handmade striped ravioli in a butter and aroma white wine rose sauce

NF



Main COURSE

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



Main COURSE

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



Dessert

COURSE

Chocolate mousse

Rich chocolate mousse topped with strawberry and cream dallop

VE, NF

Peach Cobbler

Fresh Peaches, Oat Crumble and Brandy butter drizzle

VE, NF

Berry Trifle

Butter cake, fresh berries, fresh cream & Mint

VE, NF

Tiramisu

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

VE

Bailey Cream cheesecake

Baileys Irish Cream, chocolate ganache, espresso beans

VE, NF

Banoffee Pie

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

VE, NF

