



Elwood  
Catering

# Wedding Menu

## 2026 Wedding 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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**(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**

\$7.00-\$14.00 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





# 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 créme filling

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

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

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

cheddar, house sauce, Martin's potato roll



# 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  
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





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# Starters

## Premium

### Stuffed Mushroom

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

VE, GF, NF

### Crab Cake

Tender lump crab meat, blended with fresh herbs Served with lemon aioli and microgreens

### Seared Scallops

2 large Sea Scallops served on a cauliflower purée with truffle oil

VE, NF

### Smoked Salmon Blinis

Mini Golden pancakes topped with crème fraîche and caviar

NF

### Beef Carpaccio

Thinly sliced beef with truffle oil, arugula, and shaved Parmesan

VE, GF, NF

### Zucchini Blossoms

Stuffed Zucchini Flowers – Fried zucchini flowers filled with ricotta

VE, GF, NF





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# Pasta

## COURSE

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### 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

#### 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



# Pastas 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



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## SAUCES

- Tomato Basil
- Pesto
- Pesto Cream
- Rose
- Alfredo
- Truffle Cream
- Brown Butter Sage





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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 puree

## **Striploin Steak**

Choice of Brandy Cream or  
peppercorn Sauce

## **Beef Tenderloin**

paired w Blueberry Port or  
red wine demi

## **Chicken Picatta**

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

## **Basil Fig Basa**

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

## **Roasted Salmon**

Choice of lemon butter beurre  
blanc or soy ginger glaze

## **Prime Rib**

Red wine gravy reduction &  
Horseradish cream

## **Beef Wellington**

A tender fillet of beef wrapped  
in puff pastry with wild  
mushroom



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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 puree

## **Miso Cod**

Wild caught Cod with japanese umi miso glaze with floral garnish

## **Seared Scallops**

seared scallops on bed of white wine butter risotto

## **Island Mahi Mahi**

Grilled Mahi Mahi with Mango Salsa and banan leaf garnish

## **Steak & Lobster**

Beef tenderloin with 5oz Canadian Lobster

## **Braised Beef Short Rib**

Hosue signature short Rib with red wine demi

## **Osso Bucco**

Braised beef shanks in a rich tomato-based sauce, gremolata





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# Main COURSE

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Vegetarian & Vegan selections

## **Wild Mushroom Wellington**

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

## **Butternut Squash Risotto**

Creamy risotto with roasted butternut squash, sage, and Parmesan

## **Eggplant Parmesan**

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

## **Stuffed Portobello Mushrooms**

Large portobello mushrooms filled with spinach, garlic, ricotta, and Parmesan, then baked until golden

## **Acorn Squash**

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



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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

VE, NF /

## Sticky Toffee Pudding Cake

moist date sponge cake drenched in a luscious toffee sauce

VE, NF /

## French Creme Brulee

silky vanilla custard topped with a perfectly caramelized sugar crust

VE, NF

## Italian Tartufo

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

VE, NF /

## Turtle Mousse

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

VE, NF /

## Esspresso Tiramisu

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

VE /

## Cheesecake

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

## Chocolate Lava Cake

Molten Belgian chocolate lava cake with raspberry coulis

## Strawberry Shortcake

Butter cake biscuit, fresh berries, fresh cream & Mint

VE, NF /



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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

## Wild Berry Frutta Di Bosco

shortcrust pastry, sponge cake layer, filled custard cream, wild berries, apricot jelly

## Lemon Ricotta Tortes

Sicily Italy recipe, short-crust pastry with ricotta cream and lemon zest

## Torta Della Nonna Cakes

lemon, shortcrust pastry filled with custard and garnished with pine nuts, almonds and icing sugar

## Amaretto Tortes,

Amaretto-soaked sponge cake with Chantilly cream, chopped Amaretto cookies and nuts, zuppa inglese

## 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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