



DINNER



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DINNER

HORS D'OEUVRES

CHOOSE 6 (1 beef, 2 chicken, 3 vegetarian) from Hors D'ouvres list provided

ON THE TABLE

- Basket of Artisan Dinner Rolls and Flat Bread
- Pickles, Olives, Hummus

SALAD or SOUP

CHOOSE 1

SALAD

- Orange Spinach Salad made with Spinach, Mandarin Segments, Red & Yellow Sweet Peppers topped with Crispy Noodles in an Oriental Vinaigrette
- Arugula Salad with Roasted Beet, Butternut Squash, Red Onion and topped with Crispy Onion Straws with a Strawberry Vinaigrette
- Mixed Green Salad, Cucumber, Peppers, White Beans topped with Crispy Quinoa and tossed in a Honey Balsamic Dressing

SOUP

- Roasted Butternut Squash Puree with Ginger Coconut Cream
- Potato Leek Soup, Frizzled Leeks
- Creamy Zucchini
- Pumpkin Chickpea Soup

MAIN COURSE

Choose 1 Protein, 1 Starch and 1 Vegetable

PROTEIN (choose 1)

- Chicken Roulade of Mushroom, Peppers and Spinach in a Natural Jus
- Stuffed Chicken Supreme of Spinach and Mushroom in a Red Wine Jus
- Herb Infused Chicken Supreme in a Moroccan Jus
- Pan Seared Chicken Breast topped with an Olives and Tomato Relish
- Pan Seared Chicken in a Teriyaki Glaze (choice of Breast or Thigh)
- Vegetarian Options Available (Salmon or Vegan)

STARCH (choose 1)

- Creamy Mashed Potato
- Marble Mash of Sweet Potato and Yukon Potato
- Roasted Potato Wedges
- Red & White Smash Potatoes
- Israeli Couscous with Roasted Butternut Squash and Charred Red Onion

DINNER

VEGETABLE (choose 1)

- Green Beans and Heirloom Carrot Bundle
- Grilled Seasonal Vegetables
- Two Color Patty Pan with Lemon Drizzle
- Roasted Seasonal Vegetables
- Roasted Root Vegetables (parsnips, carrots, squash)

SPECIAL MEALS

FISH

- Roasted Ginger Salmon on a bed of Bok Choy and Cucumber Slaw
- Roulade of Fillet of Sole, Kale and Kosher Crab in a White Wine Beurre Blanc
- Cornmeal Crusted Cod on a Salsa Verde with a Roasted Red Pepper Vinaigrette
- Salmon Trout stuffed with Mushroom Duxelle on a Lemon Wine Reduction
- Roasted Atlantic Salmon on a Coconut Grass Lime Broth
- Grilled Mahi Mahi on a bed of Mango, Quinoa and Coriander Salad topped with Avocado Salsa
- Salmon Nicoise (served rare)
- African Style (coriander,cumin,garlic,ginger,lemon zest,cinnamon and olive oil and walnuts) Crusted Salmon

VEGETARIAN

- Cauliflower Gratin
- Quinoa Stuffed Yellow Zucchini (or squash)
- Tofu and Portobello Mushroom Stack
- Spinach and Quinoa Stuffed Portobello Mushroom

DESSERT

- Full Sweet Table Upgrade

ADDITIONAL UPGRADES

- Choice of Action Station during Cocktail Hour
- Plated Dessert
- Beef Upgrade
- Late Night Station
 - Chili Fries, Mini Corn Dogs, Grilled Wolensky
 - Sliders Station with Fries and Onion Rings
 - Wings, Chicken Fingers, Fries
 - Hot Dogs, Fries and Onion Rings