



All Occasion menu

Hors D'oeuvres

- Assorted Canapes
- Chicken Balls Mandarin
- Chicken Teriyaki Skewers
- Chicken Wonton
- Hot Dog In a Blanket
- Mini Shrimp Skewers
- Mini Burgers and Hot Dogs
- Mini Egg Rolls
- Mini Filo Cupcakes with Tuna Pate
- Mini Knishes
- Mini Potato Latke with a Pear Compote
- Mini Quiches
- Moroccan Pastels
- Moroccan Spicy Cigars
- Shot Glasses with Wheat Berry Salad, Edamame Salad, Tabouli etc
- Spanish Paella Served In Verrines
- Sushi
- Sweet and Sour Meatballs

Stations

- Beef Carvery Station - Montreal Smoked Meat, Hot Pastrami
- Chinese Station
- Harvest Station with Assorted Dips and Crackers
- Mexican Station
- Smoked Salmon Station
- Smoked Turkey Breast Carved with a Selection of Rye Bread, Pumpernickel with Condiments
- Soup Station
- Sushi Station

Dips

- Assorted Olives and Pickles
- Babaganoush
- Bakery Fresh Selection of Artisan Rolls
- Edamame and Corn Salad
- Eggplant Pepper Salad
- Eggplant Slices Marinated with Garlic or onion
- Fresh Gourmet Beets
- Humus
- Jalapeño Salad
- Marinated Cucumber
- Marinated Mushrooms
- Spicy Carrot Salad
- Spicy Olives
- Sweet and Spicy Madbuja
- Tabouli

Salads and Appetizers

- Baby Arrugula and Mixed Greens with Blackberries, Peppers, Cherry Tomatoes with Honey Balsamic Dressing
- Baby Romaine and Frisee Salad with Poached Pears, Cucumbers, Cherry Tomatoes and a Citrus Lemon Vinaigrette
- Caesar Salad with Home-Made Herbed Croutons with Cherry Tomatoes In a Creamy In-House Dressing
- California Greens, Balsamic Cherry and Yellow Tomatoes, Mandarin oranges Drizzled with Balsamic Maple Dressing
- Gourmet Salad-Mixed Greens Salad with Peppers, Mangoes, Strawberries and Raspberry Vinaigrette
- Mushroom or Chicken Crepe with a Creamy Bechamel
- Penne Pasta with Slivers of Grilled Salmon and Sundry Tomatoes
- Vol Au Vent Served with a Bechamel with Chicken or Vegetable

Soups

- Classic Bistro Chicken Noodle Soup
- Butternut Squash Creamy Soup
- Caldo Verde- Split Pea Soup
- Cream of Broccoli
- Cucina Povera- Minestrone
- Potato and Leek
- Roasted Sweet Potato Soup
- Vegetable Lentil Soup
- Vegetable Mosaic
- Wild Mushroom Veloute- Mushroom and Barley



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Entrees

Fish

- Filet of Halibut Served on Top of Parsnip and Potato Puree Drizzled with Teriyaki Sauce
- Grilled Salmon Teriyaki
- Salmon with a Mango Salsa
- Tilapia with a Lemon and Caper Sauce

Chicken

- Ballotine Chicken Stuffed with Whole Grain Rice and Mushrooms
- Boneless Chicken Breast Seasoned and Marinated In Honey Maple Sauce, Teriyaki, Bbq or Pesto Sauce
- Chicken Kebab with Grilled Vegetables
- Chicken Supreme Seared and Stuffed with Wild Mushrooms and Fresh Herbs, Olives and Roasted Peppers
- Roasted Chicken Breast Marinated In Extra Virgin Olive Oil, Fresh Herbs and Spices
- Supreme of Chicken with Caramelized Apricot Jam

Meat

- 1st Cut Prime Rib In Red Wine Reduction
- Grilled Beef Kabobs
- Herb Crusted Roasted Veal Chop
- Medallion of Beef Served In a Bed of Sauteed onions and Portobello Mushrooms
- Minute Steak with a Mushroom and Wine Sauce
- Pickled Brisket
- Veal Shoulder on a Bed of onions and Mushrooms

Accompaniments

Rice

- Couscous with Sweet Vegetables
- Risotto with Fresh Wild Mushrooms
- Spanish Rice
- Stir Fried Chinese Rice
- White and Wild Rice

Potatoes

- Honey Sesame Yams
- Marble Mashed Potato with Sweet Potatoes and Potato
- Mashed Potato Rosettes
- Parisians Potatoes
- Roasted Gold Yukon Potato Wedges
- Rosemary Herbed Potatoes

Vegetables

- Green Beans
- Root Vegetable Ratatouille
- Seasonal Mixed Vegetables
- Snow Peas and Mushrooms
- Stack of Grilled Vegetables

Deserts

- Assorted Fancy Chocolates
 - Assortment of Fancy Cakes
 - Assortment of Fancy French Mini Pastries
 - Crepe Station with Fresh Fruits, Crème, Chocolate etc
 - Crepe Suzette
 - Fancy Display of Fresh Fruits
 - Mango Sherbet Served on a Martini Glass with a Sprig of Mint
 - Mini Mousses
 - Slice of Opera Cake Served with Berries and Raspberry Coulis
 - Trio Desert to Include Miniature Lemon Tart, Chocolate Mousse and Meringue Nest Filled with Fruit and Custard

