



# DINNER



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# DINNER

## HOR'S D'OEUVRES

### BEEF

- Hand Rolled Spicy Moroccan Beef Cigars
- Kefta Lollipop with Roasted Garlic & Cumin Dipping Sauce
- Mini Jalapeno Sliders garnished with a Purple Cabbage Slaw
- Mini Smoked Meat Sliders garnished with a fine Kale Salad
- Mini Reuben Sandwich garnished with homemade pickled sauerkraut and grainy mustard
- Slow Roasted Beef Brisket served on a Herb Toasted Crostini and Topped with a Horseradish Crema

### CHICKEN

- Chicken Satays with a Spicy Peanut Coconut Milk Dipping Sauce
- Popcorn Chicken drizzled with Ely's Tangy Chili Sauce served in mini bento box
- Mini Chicken Dumplings with Ginger Jam Dipping Sauce
- Blackened Chicken Pate served on a Toasted Crostini
- Coconut Chicken Strips served with Apricot Dipping Sauce
- Pulled Chicken Shawarma on a Homemade Pita Crisp
- Southern Fried Chicken and Waffles
- General Tao Chicken with Asian Style White Rice

### VEGETARIAN

- Artichoke and Spinach Palmiers
- Cauliflower Fritter with a Cajun Dipping Sauce
- Stuffed Cremini Mushrooms with Roasted Mediterranean Vegetable and Couscous
- Quinoa Arancini with a Smoked Pepper Aioli
- Sweet Potato & Regular Fries served in a Bamboo Cone with Roasted Garlic and Red Pepper Mayo
- Seasonal Soup Shooters
- Buckwheat, Roasted Butternut Squash and Kale Salad Shooter
- Mediterranean Vegetable Frittata topped with a Spicy Hummus and Marinated Green Olive
- Mini Forest Mushroom Quiche
- Patacones (fried plantains)
- Green Bean Tempura

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## FISH

- Assorted Sushi
- Sesame Fish Fingers served with Ely's Ginger Chili Sauce
- Vodka Cured Salmon Gravlax served on Herb Crusted Crostini, topped with an Edamame Hummus
- Lox Canapé on Tofutti Cream Cheese
- Kosher Crab Salad Shooters served on an Avocado base
- Kosher Crab Salad Bell Pepper Tofutti Cream Cheese in a hollowed out Cucumber Cup
- Peruvian Style Ceviche
- Salmon Tempura Lollipops

## SALAD / SOUP

### SALAD

- Rolled Baby Kale, Spinach, Purple Cabbage and Cucumber with a Roasted Leek and Peanut Vinaigrette
- Caesar Salad topped with hydrated Smoked Meat "Bacon" and roasted garlic creamy dressing
- Baby Arugula Salad with Caramelized Pears, topped with Roasted Walnuts and a White Balsamic Vinaigrette
- Thai Rice Noodle Salad with Cucumber, Bok Choy, Cabbage tossed in a Lime Sesame Vinaigrette
- Quinoa, Roasted Butternut Squash, Baby Kale, Red Cabbage and Garnished with Goji Berries
- Baby Arugula, Roasted Red Pepper and Sundried Tomato Vinaigrette
- Spring Green Salad with Endives, Walnuts and a Red Wine Vinaigrette
- Watermelon, Arugula, Chickpea, Tahini Vinaigrette

### SOUP

- Roasted Butternut Squash Puree with Ginger Coconut Cream
- Cream of Chickpea garnished with a Hummus Herb Crostini
- Chicken Veloute, Matchstick Potatoes
- Potato Leek Soup, Frizzled Leeks
- Roasted Red Pepper Bisque
- Cream of Porcini Mushroom
- Sweet Potato, Ginger and Carrot
- Celery Root and Roasted Apple
- Creamy Zucchini

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## MAIN COURSE

### CHICKEN

- Chicken Supreme with Corn Meal Cake on a bed of stewed Mediterranean Vegetables
- Chicken Supreme with a Port Wine Gastrique accompanied with Pureed Mashed Potato and French Green Bean Bundle
- Chicken Ballantine stuffed with Wild Rice and Sun Dried Fruit served with a bigarade Sauce and Seasonal Vegetables
- Chicken Cordon Bleu
- Chicken Breast stuffed with Veal, Spinach and Mushroom in a Pomery Mustard Demi Glaze accompanied with Creamy Mashed Potato and Seasonal Vegetables
- Grilled Chicken Thigh topped with Moroccan Spiced Tomato Sauce on a bed of Couscous
- Chipotle Mango Chicken topped with Mango Chutney and served on a Rice Pilaf
- Chicken Wellington made with Mushroom Duxelles on a Port Wine Jus and accompanied with French Green Beans and Roasted Baby Beets

### DESSERT

- Chef Seasonal Selection of Plated Dessert
- Full Sweet Table Available