



ELEMENTOS

PROVISIONS & EXPERIENCES

Winter Collection: Weddings/ Sit Down Menus

@elementos.experience

(437)973-4343

www.elementosexperience.com

Menu One

Choice of: 1 Starter
2 Mains + Vegetarian Option
1 Dessert

Starters

Squash Salad

Roasted delicata squash, salsa macha, mustard greens, green goddess dressing, pumpkin seed crumble

Caesar Salad

Baby gem lettuce, white anchovies, fried capers, European bacon, parmigiano Reggiano, pangrattato

Tuna Tarlet

Puff pastry, tataki yellow fin tuna, tomato compote, sauce vierge, basil

Mains

Top Sirloin Steak

Pomme pave, salsa verde, grilled broccolini, lemon zest, parmesan crisps

Roasted Chicken Supreme

Roasted chicken supreme stuffed with chanterelles, califlower puree, balsamic glazed cipollini onions, tender kale, tarragon jus

Roasted Salmon

Salmon pave, celery root puree, white wine sauce, mataike mushrooms

Desserts

Crème Arlequin

Vanilla custard, dark chocolate ganache

Tart au Citron

Lemon custard, honey marshmallow, sweet dough

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Menu Two

Choice of: 2 Starters
2 Mains + Vegetarian Option
1 Dessert

Starters

Beet Salad

Whipped lemon ricotta, Ontario roasted beets, candied orange, orange vinaigrette, shiso

Caesar Salad

Baby gem lettuce, white anchovies, fried capers, European bacon, parmigiano Reggiano, pangrattato

Tuna Tarlet

Puff pastry, tataki yellow fin tuna, tomato compote, sauce vierge, basil

Beef Carpaccio

Garlic lavash, confit tomatoes, egg yolk truffle emulsion, parmesan

Mains

Braised Short Rib

Red wine braised short rib, pomme puree, maitake, glazed carrots, parsnip crisp

Roasted Chicken Supreme

Roasted chicken supreme stuffed with chanterelles, califlower puree, balsamic glazed cipollini onions, tender kale, tarragon jus

Baked Cod

Moorish chickpeas, nduja sausage crumble, peas

Top Sirloin Steak

Pomme pave, salsa verde, grilled broccolini, lemon zest, parmesan crisps

Desserts

Pavlova

Passion fruit cream, raspberries, lemon curd, mint

Baba au Rhum

White chocolate cremeux, citrus, Rhum infused syrup

Torta Caprese

Almond chocolate cake, chocolate cremeux, orange tuile

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Menu Three

Choice of: 3 Starters
2 Mains + Vegetarian Option
2 Desserts

Starters

Beet Salad

Whipped lemon ricotta, Ontario roasted beets, candied orange, orange vinaigrette, shiso

Caesar Salad

Baby gem lettuce, white anchovies, fried capers, European bacon, parmigiano Reggiano, pangrattato

Beef Carpaccio

Garlic lavash, confit tomatoes, egg yolk truffle emulsion, parmesan

Ceviche

Poached shrimp, yellow fin tuna, red onions, Andean corn, coconut lime chili sauce

Tomato Burrata Tart

Puff pastry, tomato compote, confit tomatoes, olive tapenade, basil

Mains

Striploin

Pomme dauphine, chimichurri, asparagus

Duo of Duck

Roasted Ontario duck breast, confit duck croquette, squash puree, dark chocolate mole, swiss chard

Poached Cod

Chorizo and hazelnut crumble, herb potatoes, corn saffron sauce, wilted kale

Braised Short Rib

Red wine braised short rib, pomme puree, maitake, glazed carrots, parsnip crisp

Desserts

Pavlova

Passion fruit cream, raspberries, lemon curd, mint

Baba au Rhum

White chocolate cremeux, citrus, Rhum infused syrup

Chocolate Cremeux

Hazelnuts crusted in chocolate, chocolate tuile, cherries

Crème Arlequin

Vanilla custard, dark chocolate ganache

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Vegetarian Main Options

Agnolotti

Butternut squash and ricotta agnolotti, brown butter emulsion, pink pepper corn, sage

Mediterranean Pithivier

Roasted peppers, zucchini, eggplant, spinach, Ontario goat cheese, tomato coulis, black olives

Mushroom Risotto

Sautéed king oyster mushrooms, wild mushrooms, onion soubise, kale, parmigiano Reggiano

Provençal Swiss Chard Tart

Grilled squash, grilled baby gem, squash mole, parmigiano Reggiano

Vegan Menu Options

Starters

Squash Salad

Roasted delicata squash, salsa macha, mustard greens, toasted pumpkin seeds, maple vinaigrette

Caesar Salad

Baby gem lettuce, fried capers, pangrattato, vegan caesar dressing

Mains

Orecchiette Puttanesca

Blistered tomatoes, capers, olives, basil

Lyon Baked Squash

Roasted winter pumpkin, sautéed mushrooms, wilted kale, vegetable jus, country bread crumble

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