

**EAT
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**CATERING
MENU**

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EAT
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CANAPES



VEGETARIAN


COOL

Green pea pancakes with whipped ricotta and grilled artichoke

Fior di latte panini with Italian fruit chutney

Tofu Banh Mi with carrot daikon pickle & sriracha mayo 

Miso-Chili Edamame & Shitake Mushrooms in pastry baskets 

Everything bagel spiced goat cheese on endive with sweet pepper jelly 

WARM

Brie grilled cheese on cranberry bread with green apple chutney

Mac & cheese poppers with black garlic mayonnaise

Eggplant parmigiana bites with tomato reduction & buffalo mozzarella 

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

EAT ERT AIN M — ENT

CANAPES



VEGAN

COOL

Strawberry mango salsa with jalapeno & avocado in phyllo

Thai vegetable spring roll with nuoc nam sauce 

Chili pakoras with orange tamarind glaze with cucumber yoghurt 

WARM

Vegetable dumpling on tasting spoon with soy & ginger

Cauliflower poppers in dukkah spice with hummus & chili oil 

Chickpea fries with rosemary, sea salt & preserved lemon vegan mayo 



EAT ERT AIN M — ENT

CANAPES










SEAFOOD

COOL

- Lobster salad cone with caviar & microgreens 
- Gin cured arctic char on kettle chips with Dijon crème fraîche 
- Adobo shrimp taco with avocado lime mayo  
- Crispy crab poppers with curry lime yoghurt & cilantro cress
- Tuna Slider on charcoal mini bun with wasabi mayo & pickled ginger 
- Yuzu scallop ceviche with celery cucumber salsa & fennel pollen  

WARM

- Thai shrimp toasts with spicy black vinegar dip 
- Portuguese salt cod & chorizo croquette with smoky aioli
- Piri piri grilled prawns with scallions & lime aioli  
- Pol sambal coconut shrimp with mango sauce  
- Octopus potato skins with Manchego & puttanesca 
- Atlantic salmon cakes with lemon tarragon mayonnaise 


EAT ERT AIN M — ENT

CANAPES



MEAT

COOL

Lemongrass beef satays and a spicy peanut sauce  

Szechuan beef tartare on togarashi wonton crisps 

Korean BBQ Beef on crispy sushi rice with pickle garnish  

Spanish Iberico Ham & Mushroom Puffs with lemon aioli

Calabrian sausage with peach chutney, toasted breadcrumbs & honey 

Prosciutto & cantaloupe picks with honeycomb & basil  

WARM

Cubano sandwich with red pepper jelly

Cheeseburger empanadas with Eatertainment special sauce

Carbonara arancini with lemon parsley puree

Brazilian cheese bread with chorizo, spicy sesames &
green olive tapenade 

Roasted Lamb Chops with lemon chimichurri  

Crisp braised beef dumpling with chive & yuzu soy 

EAT ERT AIN M — ENT

CANAPES



POULTRY

COOL

Jerk chicken on plantain ribbon with mango chutney



Sweet & sour Korean chicken with kimchi mayo



Lemon & black pepper chicken souvlaki with tzatziki



Smoked duck & celery on taro crisp with cherry chutney



Harissa grilled chicken on kettle chips with mint & lemon yoghurt



Tandoori Chicken cups with mango chutney & honey

WARM

Buttermilk chive scones with southern fried chicken and Cajun mayo

Taiwanese chicken & waffles with maple sriracha



Chicken parmesan arancini with basil tomato dip

Mojo chicken brochettes with Cuban sofrito



Japanese chicken dumplings with soy glaze & chili scallion pesto



Harissa popcorn chicken on dal crackers with honey-lime yoghurt



EAT ERT AIN M — ENT


STARTERS



SOUP

Roasted carrot & Ontario apple soup with watercress  

Caramelized butternut squash soup with chives & smoky pepitas  

Tuscan vegetable chowder in tomato broth with kale pesto  

Simple mushroom soup with truffle cream, crispy sage & roasted onion compote  

Heirloom tomato minestrone with spring vegetable salsa & chive oil  

Chestnut soup with maple bacon, porcini dust & leek hay 

EAT ERT AIN M — ENT


STARTERS





SALAD


Romaine wedge salad with pancetta, shaved parmesan, black pepper flatbread & crispy chickpeas in lemon garlic dressing

Pear & gorgonzola salad with toasted walnuts, butter lettuce, radicchio, grilled baguette & balsamic honey  

Arugula, watercress & treviso with pink grapefruit & heirloom beets, rosemary focaccia crumble, olive oil & spiced honey 

Garden vegetable ribbon salad with shaved toasts, organic watercress & frisee in apple balsamic vinaigrette 

Frisee & iceberg with watercress, slivered snow peas, enoki mushrooms and five-spice baked tofu in sweet tamari vinaigrette  


Spinach & strawberries with starfruit, banana chips, chevre & toasted waffle bites in papaya vinaigrette 

EAT ERT AIN M — ENT


STARTERS



APPETIZERS



Pepper seared beef carpaccio with baby arugula cress, olive oil, grilled lemon & Parmesan 

Lemon panelle with romesco sauce, grilled octopus salad with olives, peppers, arugula & chorizo crumble  

Red beet & chevre terrine with baby roquette, spicy praline, shaved focaccia crisps, maple balsamic & olive oil 

Ricotta caprese salad with pasta chips, heirloom tomatoes, black olives & baby spinach in lemon dressing 

Roasted carrots, acorn squash & parsnips with swiss chard, pumpkin puree & apple cider vinaigrette  

Hamachi Crudo with shiso leaves & microgreens, grilled jalapeno & cucumber, lotus crisps, ponzu soy and avocado oil  





VEGETARIAN


Squash tortelloni in sage brown butter with pecorino, wilted kale and mushrooms


Burrata ravioli with charred tomato sauce, lupini beans, roasted rapini, lemon & olives
Farrotto in wild mushroom broth with spring vegetables & sprouts

VEGAN

Saffron risotto with garlic roasted butternut squash, seasoned tofu & grilled scallions 

Roasted vegetable & lentil terrine in phyllo, roasted pepper & onion compote and microgreens


Green pea & spinach risotto with balsamic pickled beets & parsnip crisps 

Grilled ratatouille in smoked tomato jus, soft polenta with French herbs & vegan Parmesan 


**EAT
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MAINS**




MEAT

Rack of lamb with rhubarb gastrique, butternut squash mash and caulini, fennel & cippolini onions 

Braised beef short ribs with caramelized onion ragout, chive spun potatoes & French green beans 

Pork tenderloin with dark cherry sauce, parsnip risotto and maple glazed baby vegetables 


Pepper seared beef striploin with wild mushroom compote, herb smashed potatoes & rainbow carrots in thyme butter 


Beef tenderloin with peppercorn jus, saffron potato pave and coarse chopped vegetable Mirepoix 


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POULTRY

Artichoke & chevre stuffed chicken in lemon sauce, warm Mediterranean potato salad with tomatoes, peppers, olives & capers 

Herb seared Cornish hen with roasted peach & pickled pepper chutney, roasted garlic mash potatoes and chili charred broccolini 

Chicken supreme with pan jus on smashed Peruvian blue potatoes and caramelized ratatouille 

Cornish hen with rustic apple cranberry, white & wild rice and roasted fennel & heirloom carrots  



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SEAFOOD

Roasted salmon with minty pea pesto, wild rice & grains with lemon and rainbow carrots & apples  

Seared arctic char with saffron sauce, fingerling potatoes with olives & warm Mediterranean vegetable salad 

Maple glazed sablefish with ginger roasted heirloom tomatoes on black rice pilaf with edamame & French green beans  

Cod with citrus beurre blanc and beluga lentils, oil-poached asparagus with torn mushroom compote 





DESSERTS

Flourless molten chocolate cake with macerated berries
& crème anglaise 

Mediterranean strawberry shortcake with olive oil cake, vanilla cream,
candied orange & rosemary honey


Sticky toffee pudding with poached plum compote & butterscotch
Chantilly Amarena cherry cheesecake with pistachio streusel

Grilled peach cobbler with brown sugar whipped chevre & hibiscus syrup

Lemon meringue tart with wild blueberry lavender compote

VEGAN

Chai poached pear with agave & coconut cream and granola brittle



Dark chocolate & coconut bombe with grilled pineapple chutney 



**EAT
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VEGETARIAN

Tikka paneer with warm heirloom tomato mango chutney, spinach yoghurt sauce, peppery micro greens and toasted cashews  

Cheddar pierogies with veggie chili, sour cream & green onions


Vegetable chow mein with egg rolls and spicy plum sauce 

Mac & cheese parmesan wheel with sauteed mushrooms, farmer's bacon, jalapenos, pepper ketchup, green onions & broccoli

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VEGAN

Ceviche with palm hearts, chayote, jicama, corn, cucumber, peppers & red onion in mango vinaigrette with corn tortilla chips 

Korean sweet & spicy tofu with crunchy ramen noodle salad with grilled king mushrooms, oranges & pea shoots


Sechuan jackfruit steam bun with cherry chutney, fennel & frisee salad and nashi pear


Sesame ginger tofu poke with spicy edamame, pickled carrot ribbons, baby cucumber, sprouts & cashews over black rice  

EAT ERT AIN M — ENT STATIONS



SEAFOOD

Halibut soft tacos with baja mayo, pickled cucumber, chopped tomato, guacamole & lime, hot sauce and a tangy red slaw 

Tuna poke in sesame dressing with togarashi soba noodles, pickled ginger, seaweed salad and banana & taro chip crumble 

Warm salmon cake with lemon pesto & pea shoots with heritage greens with champagne vinaigrette and frites 

Cool teriyaki glazed salmon with crunchy ramen noodle & vegetable ribbon slaw in lime chili vinaigrette 

Scallop & shrimp ceviche with roasted tomatillo salsa, lime & guacamole, greens and crispy tortilla frites  

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MEAT

Tacos Al pastor with queso fresco & lime, tomato & corn salad and fresh slaw

Beef tenderloin with peppercorn demi-glace, saffron spun potatoes and roasted market vegetables 

Southern-style BBQ beef brisket in smoky tomato jus with traditional succotash & Louisiana cornbread

Sweet & sour sticky pork ribs on ginger yam mash with harissa roasted root vegetables 

Steamed bao bun with pulled pork, apple onion compote and rainbow Thai slaw with black garlic 




POULTRY

Sweet & sour Filipino chicken tocino with peppers, pineapple & onions, steamed rice & plantain frites  

Chicken souvlaki brochettes with grilled pita & tzatziki, Greek style green salad with peppers, olives, tomatoes, cucumber & feta

Late-night Chinese take-out with vegetable fried rice, scallion salad with red chilis & General Tso chicken  

Chicken shawarma over iceberg salad with tomatoes & cucumbers, pickled radish, lemon tahini & toasted pita crisps 

Korean fried chicken with sesame scallion steamed rice, butter lettuce and cucumber radish salad  



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LATE NIGHT



SAVOURY

Vegan smash burgers with Cajun kettle chips 

Chunky fries poutine with mushroom gravy, bacon bits, banana peppers & green onions 

Old school grilled cheese with ketchup & onion rings 

Chicken empanadas, spicy cilantro dressing, sour cream & tain


Buffalo wing chicken poppers with ranch dressing & scallions

Jumbo pretzels with ballpark mustard, nacho cream cheese & honey dijon 

SWEET

Caramel churros with dulce de leche & vanilla cream

Crepes with caramelized bananas, toasted pecans & whipped cream

Vegan tropical ice cream bites with chocolate and raspberry sauce  

EATERTAINMENT THE BOOK NOW AVAILABLE

Written by our very own entertaining experts Seb & Sheila Centner, Eatertainment is a complete guide to make hosting at home as effortless & fun as possible!



There are few moments in life as special as gathering around a table with friends and family. But for many people, the idea of planning a dinner party can bring on stress. There's the menu, the seating plan, the drinks... it can lead a would-be-host to miss the point altogether: enjoying time with your guests. As the founders of a leading event management and catering company, we definitely know that entertaining can be overwhelming.

In our first book, Eatertainment, we share our decades of expertise to make entertaining at home as simple and fun as can be.

-Seb & Sheila Centner

Gift Eatertainment to clients this holiday season, or guests as the perfect keepsake from your event.

Contact your event manager for more details.

[GET YOUR COPY HERE](#)




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Contact our team of event managers today
to design your custom menu.

416-964-1162

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