

EAT
ERT
AIN
M —
ENT



FALL/
WINTER
2024

@eatertainment
www.eatertainment.com
info@eatertainment.com

FOOD IS JUST THE BEGINNING.



**EAT
ERT
AIN
M —
ENT**

WELCOME TO EATERTAINMENT'S SEASONAL MENU SAMPLER

Embark on a culinary adventure with the highly anticipated launch of our 2024 Fall/Winter menu at Eatertainment. Immerse yourself in a fusion of rich, comforting flavours designed to warm your palate and elevate your dining experience. With a focus on combining vibrant colorful presentation with amazing flavors, our menu features the finest seasonal ingredients, capturing the essence of fall and winter while showcasing our culinary innovation.

Led by Executive Chef Christopher Matthews and the Eatertainment culinary team, our menu highlights hearty soups, robust salads, premium cuts of fish and meats, with each dish celebrating the season's harvest with locally sourced ingredients.

At Eatertainment, we know every event is unique and that is why we offer customized menu options tailored to individual tastes, dietary needs, and culinary preferences. Whether managing restrictions or crafting a bespoke experience, our team is dedicated to exceeding expectations and creating an unforgettable event aligned with your vision.

Savour the essence of seasonal cuisine with us and let Eatertainment transform your next event into a warm and memorable journey.

Contact us today to start planning an extraordinary occasion that will leave a lasting impression on you and your guests.

Sebastien Centner
Founder & Creative Director
@sebcentner



@eatertainment
www.eatertainment.com
info@eatertainment.com

EAT
ERT
AIN
M —
ENT



CONTENTS

CANAPES	6
STATIONS	9
STARTERS	11
MAINS	13
DESSERTS	15
CONTACT	18

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

GF

GLUTEN FREE

DF

DAIRY FREE

***N**

CONTAINS NUTS

VEG

VEGETARIAN

V

VEGAN

Canapés

EAT
ERT
AIN
M -
ENT

@eaterentertainment
www.eaterentertainment.com
info@eaterentertainment.com





**EAT
ERT
AIN
M —
ENT**

@eatertainment
www.eatertainment.com
info@eatertainment.com

COOL

Fogo Island Shrimp Salad GF DF
on rice crisp & red tobiko

Plant-Based 'Tuna' V GF
on lotus crisp with spicy seaweed salad

Duck Bacon BLT DF
with arugula cress, Campari tomatoes & thyme mayo

Bang Bang Chicken Tacos DF
with Szechuan peanut & chili crunch

Grilled Scallop & Nduja Aioli DF
on toasted Roman flatbread

Zucchini Scarpaccia VEG
with chunky piquillo pepper tapenade

For more culinary delights, check out our **Full Catering Menu**



**EAT
ERT
AIN
M —
ENT**

@eatertainment
www.eatertainment.com
info@eatertainment.com

WARM

Flank Steak House Cured Pastrami **DF GF**
on hash brown with deli mustard & dill pickle crumble

Grilled Tandoori Octopus Bites **GF**
with salted coriander yoghurt

King Mushroom Yakitori **V GF**
with charred scallion pesto

Sherry Poached Dates **GF**
with Manchego & bacon

Togarashi Fried Feta (Saganaki) **VEG**
with Rosewood hot honey

For more culinary delights, check out our Full Catering Menu

Stations



EAT
ERT
AIN
M
ENT

@eatertainment
www.eatertainment.com
info@eatertainment.com



**EAT
ERT
AIN
M —
ENT**

@eatertainment
www.eatertainment.com
info@eatertainment.com

Fall / Winter Stations

Rotisserie Chicken Mini Plates GF
in smoked jus with chive whipped mash & carrots,
corn & peas in thyme butter

Nova Scotia Crab Cakes DF
with Chef Wies' green tomato chutney &
tangy root vegetable slaw

Apple Smoked Heartee Mushrooms GF VEG
with black truffle potato pave, kale pesto,
baco noir balsamic & Ontario greens

Late Night

Classic Jamaican Patties DF
with tropical peach chutney, rice & peas

Chicken Schnitzel DF
on garlic butter pretzel buns with lemon sauce
& European deli slaw

Sugared Italian Beignets VEG
stuffed with Nutella, lemon curd, or red berries

For more culinary delights, check out our **Full Catering Menu**



Starters

EAT
ERT
AIN
M I
ENT

@eaterainment
www.eaterainment.com
info@eaterainment.com



**EAT
ERT
AIN
M —
ENT**

@eaterainment
www.eaterainment.com
info@eaterainment.com

Thai Roasted Pumpkin Soup V GF
with vegetable charcoal, kaffir lime cream,
chilli pepper threads

Baby Kale Salad V GF
with red endive & watercress, cider poached pear,
roasted plum, pomegranate, crispy celery root crisps,
buckwheat honey vinegar & bee pollen

Baked Beets & Apples VEG GF *N
with charred scallion creamed cheese
& honey pistachio kataifi

For more culinary delights, check out our **Full Catering Menu**

Mains



EAT
ERT
AIN
M —
ENT

@eaterainment
www.eaterainment.com
info@eaterainment.com



**EAT
ERT
AIN
M —
ENT**

@eatertainment
www.eatertainment.com
info@eatertainment.com

Blackened Beef Tenderloin GF
with chimichurri, duchesse potatoes
& roasted root vegetable ratatouille

Smoked Mozzarella Ravioli VEG
in blistered tomato compote & herb oil, fried basil
& focaccia crumble

Chicken Ballotine GF
with cranberry apple sauce, butternut squash pave
& French green bean bundles

Kozlik's Mustard Crusted Salmon DF
with spinach spaetzle & roasted beets

For more culinary delights, check out our **Full Catering Menu**



Desserts

EAT
ERT
AIN
M
ENT

@eaterentainment
www.eaterentainment.com
info@eaterentainment.com



**EAT
ERT
AIN
M —
ENT**

@eaterainment
www.eaterainment.com
info@eaterainment.com

Swiss Walnut Tart *N
with dark cherry gelee & chocolate cream

Carrot Cake
with toasted coconut cream cheese, whipped honey,
& pineapple chips

Vegan Crème Caramel V GF *N
with pumpkin spice caramel, figs, coffee, pecans,
pistachios, plum & whipped honey

For more culinary delights, check out our **Full Catering Menu**



**CATERING THAT GOES
BEYOND THE EXPECTED.**



EAT ERT AIN M — ENT

**For more culinary delights, check out our
Full Catering Menu**

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

416-964-1162

INFO@EATERTAINMENT.COM

WWW.EATERTAINMENT.COM

FOLLOW US



@EATERTAINMENT

**Photos by: Bruce Gibson
Plateware by: Element Event Solutions**

EATERTAINMENT THE BOOK

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

[GET YOUR COPY HERE](#)



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: Recipes & Ideas for Effortless Entertaining*, we share our decades of expertise to make entertaining at home as simple and fun as can be.

-Seb & Sheila Centner

EAT Gift Eatertainment to clients or guests as the perfect keepsake from your event.
ERT Contact your event manager for more details.
AIN
M — Get more entertaining ideas from Seb & Sheila:
ENT www.sebandsheila.com
[@sebandsheila](https://www.instagram.com/sebandsheila)