

EAT ERT AIN M — ENT



CATERING MENU

@eatertainment
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EAT ERT AIN M — ENT

CANAPES



VEGETARIAN

COOL

Fior di Latte panini with Italian fruit chutney

Tofu Banh Mi with carrot daikon pickle & sriracha mayo **DF**

Miso-Chili Edamame & Shitake Mushrooms in pastry baskets **DF**

Roasted Rainbow Mushroom Costini, with chestnut jam & crispy basil **DF**

Tropical Vegetable Ceviche & Smoky Guacamole Cones **DF**

Tomato 'Tartare' in pesto cones with whipped feta

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 **GF**

Poutine Brochette, grilled potato, halloumi, mushroom gravy **GF**

Piri Piri Paneer Kebabs, sweet peppers, grilled pineapple **GF**

Honey Date Grilled Cheese with blueberry ketchup

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

GF

GLUTEN FREE

DF

DAIRY FREE

***N**

CONTAINS NUTS

VEG

VEGETARIAN

V

VEGAN

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EAT ERT AIN M — ENT

CANAPES



VEGAN

COOL

Strawberry Mango Salsa with jalapeno & avocado in phyllo

Thai Vegetable Fresh Spring Roll with nuoc nam sauce GF

Honey Miso Glazed Japanese Eggplant, rice cracker, nori GF

Plant-Based 'Salmon' Tataki on black sushi rice with wasabi peas GF

Shitake Mushrooms with Edamame Mousse, colourful pastry baskets

Mescal Infused Watermelon with smoked salt, mint & agave GF

WARM

Vegetable Pot Sticker with spicy soy glaze, pickled ginger GF

Cauliflower Fritters with chili pepper hummus, dukkah spice GF

Chickpea Fries, rosemary, sea salt & preserved lemon vegan mayo GF

Golden Pakoras, orange tamarind ketchup, cucumber coconut yoghurt GF

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CANAPES



SEAFOOD

COOL

Lobster Salad Cone with caviar & microgreens **DF**

Moroccan Grilled Tuna on cucumber with chermoula aioli **GF DF**

Adobo Shrimp Taco with avocado lime mayo **GF DF**

Crispy Crab Poppers with curry lime yoghurt & cilantro cress

Tuna Slider on charcoal mini bun with wasabi mayo & pickled ginger **DF**

Yuzu Scallop Salsa with celery cucumber salsa & fennel pollen **GF DF**

WARM

Thai Shrimp Toasts with spicy black vinegar dip **DF**

Portuguese Salt Cod & Chorizo Croquette with smoky aioli

Piri Piri Grilled Prawns with scallions & lime aioli **GF DF**

Sweet & Spicy Crackling Mango Chili Shrimp **GF DF**

Octopus & Manchego Potato Skins with green puttanesca **GF**

East Coast Salmon Sakes with lemon tarragon mayonnaise **DF**

EAT ERT AIN M — ENT

CANAPES



MEAT

COOL

Lemongrass Beef Satays & a spicy peanut sauce **GF DF**

Steak & Olive Oil Poached 'Frite' with chimichurri **GF**

Korean BBQ Beef on crispy sushi rice with pickle garnish **GF DF**

Spanish Potato Bites with Iberico ham & Manchego **GF**

Thai Beef Tataki, julienne vegetables, ponzu glaze **GF DF**

Szechuan Beef Tartare on togarashi wonton crisps **GF DF**

WARM

Cubano Sandwich with red pepper jelly

Wagyu Beef Slider with soju tomato jam & ginger aioli on matcha bun

Barbacoa Beef Patties with charred tomatillo dressing

Brazilian Chorizo Cheese Bread, spicy sesames & green olive tapenade **GF**

Roasted Lamb Chops with lemon chimichurri **GF DF**

Crispy Beef Gyoza with chive oil & yuzu soy **DF**

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CANAPES



POULTRY

COOL

Jerk Chicken on plantain ribbon with mango chutney **GF DF**

Sweet & Sour Korean Chicken with kimchi mayo **GF DF**

Lemon & Black Pepper Chicken souvlaki with tzatziki **GF**

Pulled Duck Confit on grilled crostini, cornichons, parslet vinaigrette **DF**

Blackened Chicken Tostones, queso fresco & cilantro aioli **GF**

Tandoori Chicken Salad cups in semolina puffs mango pickle & honey **DF**

WARM

Southern Fried Chicken on buttermilk chive scone, & Cajun mayo

Taiwanese Chicken & Waffles with maple sriracha **DF**

Sweet & Sour Chicken 'Lollipops' with spicy furikake **DF**

Al Pastor Chicken Taquitos with pineapple, cilantro, & black salsa **GF DF**

Smoked Duck Spring Roll with sweet & sour cherry sauce **DF**

Hot & Honey Chicken on rosemary biscuits with pear ginger aioli



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STARTERS



SOUP

Roasted Carrot & Ontario Apple with watercress **GF V**

White Gazpacho with apple-poached tapioca pearls, green grapes, Marcona almonds, olive oil, pea shoots, & burnt toast crumbs **V *N**

Tuscan Vegetable Chowder in tomato broth with kale pesto **GF V**

Spring Pea Vichyssoise with roasted garlic, sprouts, & rice paper crisps **GF VEG**

Heirloom Tomato Minestrone with spring vegetable salsa & chive oil **GF V**

Cream of Chestnut with maple bacon, porcini dust, & leek hay **GF *N**

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STARTERS



SALAD

Romaine Hearts, Pancetta & Black Pepper Flatbread, shaved parmesan, crispy chickpeas, in lemon garlic dressing

Radicchio & Grapefruit Salad with shaved fennel & dill, burnt focaccia crumble, in poached pear vinaigrette **VEG DF**

Heirloom Tomato & Fresh Mozzarella Panzanella, with blistered shishito peppers, pumpernickel croutons, baby kale, in black vinegar sesame dressing **VEG**

Garden Vegetable Ribbon Salad with shaved toasts, organic watercress & frisée in apple balsamic vinaigrette **V**

Kale Spinach & Swiss Chard, rainbow tomatoes & pickled beet 'spaghetti', black peppercorn crisps, vegan feta & sumac vinaigrette **V**

Radicchio & Grapefruit Salad with shaved fennel & dill, burnt focaccia crumble, & poached pear vinaigrettes **VEG**

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STARTERS



APPETIZERS

Pepper Seared Beef Carpaccio with baby arugula cress, olive oil, grilled lemon & Parmesan **GF**

Lemon Panelle with romesco sauce, grilled octopus salad with olives, peppers, arugula & chorizo crumble **GF DF**

Red Beet & Chevre Terrine with Roquette, spicy pecan praline, shaved focaccia crisps, maple balsamic & olive oil **VEG *N**

Ricotta Caprese Salad with pasta chips, heirloom tomatoes, black olives & baby spinach in lemon dressing **VEG**

Zucchini Ribbon 'Carpaccio' with organic watercress, pecorino, grilled lemon, & olive oil **GF V**

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



**EAT
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MAINS**



VEGETARIAN

Truffle Pasta Purses with lion's mane & chestnut mushrooms, baby sorrel, & kale pesto cream

Burrata Ravioli in Charred Tomato Sauce, lupini beans, roasted rapini, lemon & olives

Sweet Potato Gnocchi in kale cream sauce with cedar smoked mushrooms, & toasted pine nuts **GF**

VEGAN

Farrotto in wild mushroom broth, spring vegetables, & sprouts

Green Pea & Spinach Risotto with balsamic pickled beets & parsnip crisps **GF**

Roasted Vegetable & Lentil Terrine with roasted pepper & onion compote, & microgreens **GF**

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MAINS**



MEAT

Rack of Lamb with Rhubarb & Sweet Cherry Sauce, butternut squash mash and caulini, fennel & cippolini onions **GF**

Braised Beef Short Ribs in caramelized onion ragout, chive spun potatoes & French green beans **GF**

Rustic Italian Pork Loin with roasted tomato pan jus, seared polenta, & lemon garlic rapini **GF**

Peppercorn Rubbed Beef Striploin with wild mushroom compote, herb smashed potatoes & rainbow carrots in thyme butter **GF**

Roasted Ribeye with caramelized shallot sauce, black truffle mashed potatoes, & romanesco cauliflower **GF**

**EAT
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MAINS**



POULTRY

Artichoke & Chevre Stuffed Chicken in Lemon Sauce, warm potato salad with tomatoes, peppers, olives & capers **GF**

Herb Seared Cornish Hen with roasted peach & pickled pepper chutney, roasted garlic mash potatoes, & chili-charred broccolini **GF**

Chicken Supreme in French Herbs with Pan Jus, smashed Peruvian blue potatoes, & caramelized ratatouille **GF**

Duck Confit with cherry compote, soft polenta & parsnips, crispy leek & roasted fennel **GF**

Sous Vide Chicken with grilled leek jus, purple yam mash, cippolini onions, & sauteed Swiss chard **GF**

**EAT
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MAINS**



SEAFOOD

Pickerel in Pistachio Crust with gremolata, charred asparagus, spinach & pea farrotto *N

Herb Roasted Atlantic Salmon with pea pesto, lemony wild rice & grains, & Ontario rainbow carrots & apples DF

Arctic Char with saffron cream, fingerling potatoes with herbs & olives, warm Mediterranean vegetable salad GF

Wild Rice Crusted Ontario Trout with plankton butter, saffron corn risotto, & broccolini with lemon GF DF

Icelandic Cod in citrus butter sauce, beluga lentils, olive oil-poached asparagus, torn mushroom compote GF





DESSERTS

Mediterranean Strawberry Shortcake with olive oil cake, vanilla cream, candied orange & rosemary honey

Sticky Toffee Pudding with Pecan Praline, & butterscotch cream sauce *N

Basque Cheesecake with syrup-poached oranges, & cardamom cream

Grilled Peach Cobbler with brown sugar whipped chevre & hibiscus syrup

Matcha Meringue with ginger macerated strawberries, pineapple curd, & mint GF

VEGAN

Chai Poached Pear with agave & coconut cream and granola brittle

Black Forest Chocolate Dome with cherries, & gluten-free brownie crumble GF



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VEGETARIAN

Tikka Spiced Paneer with warm tomato mango chutney, spinach yoghurt, micro greens, & toasted cashews **GF *N**

Falafel, hummus, roasted beets, baked eggplant, pomegranates, strained yoghurt, tiny greens **GF**

Beetroot Crepes with Chevre & Local Oyster Mushroom Salad, Thai basil purée, crispy leeks, & chili threads **GF**

Mac & Cheese Cube with Five Cheese Sauce, sautéed mushrooms, farmer's bacon, jalapenos, EAT ketchup, & green onions

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VEGAN

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

Korean Sweet & Spicy Tofu with crunchy ramen noodle salad, grilled king mushrooms, oranges & pea shoots

Plant-Based 'Tuna' Poke with avocado aioli, forbidden black rice, spicy edamame, seaweed salad, pickled carrot & radish **GF**

Sechuan Jackfruit Steam Bun with cherry chutney, fennel & frisée salad and nashi pear

Sesame Ginger Tofu Poke with spicy edamame, pickled carrot ribbons, baby cucumber, sprouts & cashews over black rice **GF *N**

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SEAFOOD

Halibut Soft Tacos with baja mayo, pickled cucumber, chopped tomato, guacamole & lime, hot sauce and a tangy red slaw **DF**

Tuna Poke in sesame dressing with togarashi soba noodles, pickled ginger, seaweed salad & banana & taro chip crumble **DF**

Warm Salmon Cake with Lemon Pesto, heritage greens & pea shoots with heritage greens in champagne vinaigrette, & Yukon gold frites

Grilled Octopus Salad with romesco sauce, lemon panelle, pickled peppers & olives, arugula, smoked tomato vinaigrette **DF**

Mexican Scallop & Shrimp Ceviche, tomatoes & cucumber, lime, guacamole, cilantro cress, tortilla frites **GF DF**

Paella 'Croqueta' *also contains pork

with grilled shrimp & chorizo skewer, piquillo pepper puree, & garlic aioli

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MEAT

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

Roast Beef Tenderloin with peppercorn sauce, saffron spun potatoes & roasted market vegetables **GF**

Southern-Style BBQ Beef Brisket in smoky tomato jus with traditional succotash & Louisiana cornbread

Sweet & Sour Baby Back Ribs on ginger sweet potato mash, harissa roasted root vegetables **GF**

Pulled Pork Bao with black garlic mayo, rainbow Thai slaw, & spicy pickled carrots

Porchetta Brioche Slider with apple slaw, & cucumber salad with grilled corn, tomato & avocado

EAT ERT AIN M — ENT

STATIONS



POULTRY

Sweet & Sour Filipino Chicken Tocino with peppers, pineapple & onions, steamed rice & plantain frites **GF DF**

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 **GF DF**

Turkey & Mashed Potato Croquettes with gravy, sourdough stuffing & cranberry chutney, thyme roasted root vegetables

Crunchy Japanese Hot Honey Chicken with nappa scallions slaw & sesame seaweed salad **DF**

Peruvian Roast Chicken with sweet pepper fried rice, plantain frites, & salsa verde **GF DF**



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LATE NIGHT



SAVOURY

Vegan Smash Burgers with Cajun kettle chips **V**

Chunky Fries Poutine with mushroom gravy, bacon bits, banana peppers & green onions **GF**

Old-School Grilled Cheese with ketchup & onion rings **VEG**

Chicken Empanadas, spicy cilantro dressing, sour cream & tajin

Buffalo Chicken Wing Poppers with ranch dressing & scallions

Jumbo Pretzels with ballpark mustard, nacho cream cheese & honey dijon **VEG**

SWEET

Caramel Churros with dulce de leche & vanilla cream

Crepes with caramelized bananas, toasted pecans & whipped cream

Vegan Ice Cream Bites with chocolate and raspberry sauce **GF V**

EATERTAINMENT THE BOOK

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

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

Contact your event manager for more details.

PURCHASE TODAY



EAT ERT AIN M — ENT

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

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