

EAT

ERT

AIN

M —

ENT

**FALL / WINTER
MENUS**

EAT ERT AIN M — ENT



FALL/WINTER CANAPÉS

COOL

Chèvre and roasted grape crostini with candied walnuts & thyme  

Szechuan steak tartar & radish greens on togarashi wontons 

Tostones with blackened chicken & cilantro aioli  

Sriracha deviled eggs with sesame scallions   

Foie gras brioche with pink peppercorns & quince compote 

Avocado tart with pickled peppers & queso fresco 

WARM

Cheeseburger empanada with special sauce

Portobello & goat cheese quesadilla with caramelized sweet onion 

Sausage & sage bread pudding with port jam 

Sweet & sour Korean chicken with kimchi mayo  

Potato smoked cheddar croquette with jalapeño aioli 

Thai shrimp lollipop with lemongrass ketchup  

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS



GLUTEN FREE



VEGETARIAN



CONTAINS NUTS



VEGAN



DAIRY FREE

EAT ERT AIN M — ENT



CANAPÉS FOR CANADA'S 150TH

A CULINARY VOYAGE FROM COAST TO COAST

Our vast country offers an array of cuisines and featuring some of our favourites seems like the best way to say Happy Birthday as we turn 150 years young!

Niagara Ice Wine Gravlax
black bread crostini with caviar crème fraîche

Rustic Ontario Lamb Terrine
wild blueberry compote on semolina crisp

Quebec Foie Gras Mousse
duck prosciutto and orange jam

Alberta Beef Tartar in Savoury Cones
mustard seed vinaigrette and baby radish salad

Mushroom Tarte Flambée 
truffle scented béchamel + leeks

Collingwood Beef Sliders
seasonal toppings

Spicy Autumn Prairie Vegetable Pakora Cubes  
cucumber yoghurt

Ask about our full station and plated menus themed around Canada's 150th

EAT ERT AIN M — ENT



SALADS

Abate pear & honey, gorgonzola, roquette & bitter red greens, figs & walnuts and grilled baguette 🌱🌱

Winter greens and butter lettuce, oranges, pepitas & cranberry toasts in champagne dressing 🌱🍏🌱

Caesar salad with bacon, shaved parmesan & black pepper flatbread crisps in creamy dressing with crispy chickpeas

EAT ERT AIN M — ENT



APPETIZERS

Mushroom soup with sage cream, shaved truffle & roasted onion compote 🌿 🍄

Vodka cured arctic char with crème fraîche, salmon caviar and blue potatoes with radish & rye crumble

Spinach tart with pickled onions and beets, heritage greens, pomegranate honey & olive oil 🌿

Scallop crudo with apple salsa & white grape molasses 🌿 🍷

Gnocchi carbonara with double smoked bacon bits, roasted cauliflower cream, basil & parmesan crouton

EAT ERT AIN M — ENT



MAINS

Cider brined Cornish hen with brioche & sausage stuffing, cranberry bourbon jus and French green beans

Braised beef shortribs with caramelized onion ragout, butternut squash & Yukon gold mash with sautéed rapini 🌿

Herbed salmon on cauliflower mousse with sautéed snap peas, leeks & peppers over wild & red rice 🌿

Citrus seared duck breast with apricot sauce, roasted new potatoes, fennel ginger & carrot mousse 🌿

Squash ravioli in sage brown butter with pecorino, wilted kale & mushrooms 🌿

Mushroom & herb stuffed chicken supreme with pan jus, rosemary and sea salt fingerling potatoes & buttery French green beans 🌿

EAT ERT AIN M — ENT



SWEETS

Apple & berry cobbler on black pepper shortbread streusel, whipped cream & mint

Sticky toffee pudding with caramel sauce & praline brittle 

Nutella & vanilla panna cotta verrine with hazelnut praline & chocolate pearls 

Maple mascarpone crème brûlée 

Molten chocolate cake with berry salad & vanilla whipped cream

EAT ERT AIN M — ENT



FOOD STATIONS / SMALL PLATES

Roast turkey breast with cranberry red onion chutney, mashed sweet potatoes and green peas & pearl onions 🌿

Falafel with hummus, roasted beets, baked eggplant & pomegranates strained yoghurt & tiny greens 🌿 🌿

Classic roast beef sliced with horseradish sauce, smashed Yukon gold potatoes and roasted rainbow carrots in thyme butter 🌿

Late night Chinese take-out with vegetable fried rice, scallion salad with red chilis & general tso chicken 🌿 🌿

Old school creamy mac & cheese topped with choice of butter chicken & cilantro crisps or barbecue pulled pork & jalapeños

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

Curated selection of charcuterie & cheese with fruit & nuts, compotes & sauces olives & pickles and hearth breads & crisps 🌿



Danielle Casselman | 416.964.1162 x.260 | dcasselman@eatertainment.com

Jessica Forstner | 416.964.1162 x.330 | jforstner@eatertainment.com

Nicola Samuels | 416.964.1162 x.340 | nsamuels@eatertainment.com

Lais Oliveira | 416.964.1162 | loliveira@eatertainment.com

EATERTAINMENT Events & Catering

www.eatertainment.com | info@eatertainment.com