

EATERTAINMENT.COM

2013/2014
WINTER
MENUS



One cannot think well, love well, or sleep well,
if one has not dined well. -Virginia Woolf

We are very lucky to always be working with clients who challenge us to come up with new and exciting menus for their events, and in doing so we get to have a lot of fun with your food.

From high-end gala dinners where we combine food products from our local suppliers with international food styles, to station menus where clients want great food but also something a bit more whimsical, the sky is the limit when it comes to menu creation and pushing the envelope is what we like to do best.

We had a lot of fun creating the menus for the winter 2014 season and we hope you have just as much fun enjoying them! Bon Appetit!

Sebastien Centner, Director

Christopher Matthews, Executive Chef

Ask one of our Event Managers about our winter menus and our featured Toronto venues for your next event. From Panorama Lounge to the Hockey Hall of Fame and NSC gallery to The Everleigh, we have a venue suited for every size of event and budget.

Book Now!

Any one of our Event Managers would be happy to help make your event a memorable one.

Call us now to check availability at the city's best venues and for a customized proposal.

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PASSED HOLIDAY CANAPÉS

bite sized and bursting with flavour – priced from \$2.50 per canapé

COOL

Duck prosciutto tart with green apple + cherry chutney

Jumbo shrimp with our sweet + sour cocktail sauce

Spinach + lemon mousse in phyllo with feta + olives (shown in middle)

Foie gras crostini with spicy orange marmalade

Citrus vodka gravlax on lotus chip with spicy cucumber

Beef tartare cone with mustard seed brittle

Green pea pancakes with boursin + grilled artichoke

Smoked trout + caper cream in taro chip taco

WARM

Crispy black truffle ravioli with peppercorn honey

Pomegranate glazed grilled chicken on lavash (shown on right)

Sausage + sage brioche bread pudding with port jam (shown on left)

Butternut squash arancini with hazelnuts + balsamic

Crab + cheddar quiche with dill

Lamb spiedini with mint + walnut pesto

Yorkshire puddings with boneless beef shortribs + horseradish

Sundried cherry tomato, grilled haloumi + polenta brochette



HOLIDAY STATIONS

Yorkshire puddings with beef tenderloin + caramelized onion jus,
sweet potato mash and French green beans

Roast turkey breast with mushroom gravy, sourdough bread stuffing
with sausage + cranberries and baby carrots in honey butter

Caprese ravioli in lemon + olive oil, rapini
sautéed in a rustic tomato caper sauce and balsamic pickled beets

Herb + lemon roasted pork loin with fig + olive chutney,
braised red cabbage + cauliflower, rosemary roasted red + blue potatoes

Antipasto with grilled artichokes, marinated mushrooms + olives,
spicy eggplant, and shaved parmesan with simple Italian greens

Moroccan leg of lamb with cucumber in lemon sour cream,
Israeli couscous with toasted chick peas, peppers + mint

East coast salmon cake with lemony pesto + pea shoots and maple glazed salmon,
heritage greens with champagne vinaigrette and gaufrette potato

Caribbean grilled chicken with pineapple compote,
six grain pilaf with black beans and jumped up peppers, onions and jicama

Red wine braised boneless beef shortribs
with caramelized onion mashed potatoes and roasted root vegetables

Maple cured gravlax with fennel crème fraiche + Acadian caviar,
frisee and peppery cress in verjus dressing with gaufrette potato (shown below)

please contact our event professionals to pricing



HOLIDAY BUFFETS

*All menus include hearth breads + sweet butter

Traditional Roast Turkey with a Twist

Herb roasted turkey breast with gravy and cranberry chutney
Bread + sausage stuffing with caramelized onion, apricot and currant
Maple glazed root vegetables with sage
Yukon gold potatoes spun with chives
Heritage lettuces with oranges, foccacia crisps in citrus dressing
Bite size holiday sweet treats

Carved Glazed Ham & Atlantic Salmon Filet

Ham baked in apricot mustard with pineapple salsa
Cool filet of Atlantic salmon in kale pesto with lemon
Red + white new potatoes smashed with herbs + olive oil
Carrots + asparagus roasted in tarragon + honey
Winter greens + butter lettuce with pickled beets, chevre and champagne dressing
Bite size holiday sweet treats

Beef Tenderloin & Turkey 'Chasseur'

Beef tenderloin with mushroom + peppercorn jus
Turkey chasseur with peppers + pearl onions
Sweet potato mash with toasted pecans
Fennel baked with tomatoes and leek
Arugula, radicchio + baby spinach with candied walnuts,
Roquefort and white balsamic vinaigrette
Bite size holiday sweet treats

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HOLIDAY APPETIZERS

Roasted carrot soup with ginger cream, toasted hazelnuts + pumpkin seeds (shown in middle)

Arugula + spinach, roasted pepper, grilled artichoke, celery + amarynth in lemon + olive oil

Root vegetable tart tatin with tiny greens in maple dressing (shown on left)

Spinach tart with pickled onions + beets, mesclun lettuce, pomegranate syrup and olive oil

Parsnip + Jerusalem artichoke veloute with poached pear and chestnut puree

Winter greens + butter lettuce, oranges, pepitas + cranberry toasts in champagne dressing (shown on right)

Beet + chevre terrine with sprout salad and shaved foacaccia crisps in balsamic vinaigrette

Leek and chèvre pissaladiere with baby heirloom tomatoes and arugula

Spinach, grape tomatoes, beet ribbons, feta + sumac flatbreads in honey pepper vinaigrette

Wood mushroom galette with tomato chutney, composed greens in champagne dressing

Heritage lettuces, baked apple, candied walnuts, Roquefort and white balsamic vinaigrette

Smoked tomato soup with toasted barley + parsley oil

Carrot chiboust + baby red lettuces, blood orange reduction, goat cheese + kettle chips

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HOLIDAY MAINS



Wine Braised Lamb Shank (shown on left)
with roasted garlic rapini and whipped ricotta polenta

Cider Brined Cornish Hen
with brioche + sausage stuffing, cranberry bourbon jus and French green beans

Pork Tenderloin with Dark Cherry Sauce
parsnip risotto and baby vegetables in maple butter

Duck Leg Confit with Port Sauce
chestnut mash and sautéed porcini mushrooms + spinach

Beef Tenderloin with Peppercorn Jus
saffron pave and baby carrots in tarragon butter

Herb Crusted Rack of Lamb
with thyme smashed potatoes and root vegetables in pepper puree

Artichoke + Chevre Stuffed Chicken
with spun potatoes with chive and Brussels sprout choucroute

Salmon with Grape Tomato Chutney
wild rice + six grain pilaf and lemon asparagus

Cod Braised in Tomato Sauce
with fingerling potatoes and ratatouille strata

Winter Spiced Beet Risotto (shown on right)
with edamame gremolata and balsamic pickled beets

Squash Ravioli in Sage Brown Butter
with pecorino, wilted kale and mushrooms

Roasted Vegetables with Lentils in Phyllo,
roasted pepper sauce and balsamic crema

HOLIDAY DESSERTS

Apple strudel with currants and eggnog crème anglaise (shown on right)

Sticky toffee pudding with butterscotch sauce and praline Chantilly

Classic dark chocolate torte with whipped cream + mint

English trifle verrine with orange blossom pudding, vanilla cream and berries (shown on right)

Crème caramel and baked plum relish

Mochaccino mousse with hazelnuts and dark chocolate ganache

Pear tart tatin with white chocolate cream

Cheesecake springroll with banana jam + passion fruit sauce



SWEET TABLE

Pastry chef's selection of:

tarts, bars + squares, peppermint bark or milk chocolate praline brittle, French macarons, ginger snaps + shortbreads, sugar cookies and meringues, rum balls, cranberry almond + chocolate biscotti, Christmas cake (3pp)

please contact our event professionals to pricing



CORPORATE CATERING

One of the areas where we have seen tremendous growth over the past two years is in our Corporate Catering business. With affordable meal options, included china platters and quick turn-around this portion of our business continues to grow rapidly. We built our reputation on parties and menus that are the talk of the town, our goal is to apply that same dedication to creating exceptional corporate catering menus.

CONTACT DANIELLE TO RECEIVE OUR COMPLETE CORPORATE PACKAGE

Danielle Daoust 416.964.1162 x24 ddaoust@eatertainment.com

Know what you'd like? Use our automated ordering system available 24/7
order.eatertainment.com



Eatertainment

We love to entertain, in your home or ours
... Special Events is our business.

At Eatertainment we take pride in making your event special, with the right menu, the best service, and an attention to detail second to none.

For every event Eatertainment offers a recipe for success... combine excellent food with outstanding service and your guests will remember your event forever. In addition to your menu and service requirements, Eatertainment will look after all the details from table settings, décor and floral arrangements, to audio-visual, entertainment and valet services.

Some of our current event clients include: Hugo Boss, Manulife Financial, BMW, Bank of Montreal, Sony Canada, L'Oreal, and many more companies and individuals...

Let us make your next event a 'Special One'. Call to book your next event at one of our featured venues or visit us online at www.eatertainment.com

Eatertainment is proud to be the recipient of numerous event and catering awards, including the prestigious 'Event of the Year' and 'Best Caterer in Canada awards.'

Call our new National Special Events Line at 1-888-EVENT-40



SEBASTIEN
CENTER

As Director of Eatertainment, Sebastien leads a talented team of planners who set the standard for spectacular events.

PANORAMA



From Panorama, Toronto's most unique event venue, perched high atop the 51st floor of the Manulife Centre, to the over twenty-five venues featured in our portfolio, Eatertainment can help you find the perfect venue for your event.



CHRISTOPHER
MATTHEWS

Inspired by great art and architectural design, Christopher Matthews' approach to cuisine is all about balance. Christopher creates food which, in addition to being presented in a contemporary fashion, harmonizes the relationship between great taste, perfect texture and bold colour.



SPECIAL EVENTS



Whether you are planning a cocktail reception for twenty or a seated dinner for twenty-five hundred, let the professionals at Eatertainment plan every aspect of your special event. From decor to staffing, from entertainment to rentals, we promise to make your event a successful one.

CATERING



'For every taste and any budget there is a menu' Elegant dinners, casual cocktail parties, or event corporate breakfast events, we would be pleased to prepare a menu specific to your event. Our team of award winning chefs bring world-class cuisine to every event, big ... or small.



STARTERS

Please contact us for more information on our event planning and catering services or to book your next event anywhere across the country.

MAIN

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DESSERT

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