

**EAT
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**SPRING
SUMMER
2022**



EAT ERT AIN M — ENT



SEASONAL CANAPES



COOL

Calabrian sausage with peaches, toasted breadcrumbs & honey

Rabbit pâté with black truffle orange preserve

Poppyseed chevre on Belgian endive with sour orange dressing & crushed almond  

Honey miso glazed Japanese eggplant with nori on rice cracker  

Strawberry jalapeno salsa with avocado in phyllo  

Prosciutto & cantaloupe picks with honeycomb & basil 

Jerk lobster salad on roti with toasted coconut

Sous vide bay scallop on green pea blini with celery, yuzu & Anaheim chili salsa

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGETARIAN





VEGAN

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SEASONAL CANAPES




WARM

Chickpea fries with rosemary, sea salt & preserved lemon  

Sesame shrimp toasts with spicy black vinegar dip


Caramelized Bermuda onion jam & thyme tart 

Cheddar pierogi picks with smoked sour cream & chives 

Honey harissa popcorn chicken on puffed crackers with lime yoghurt

Crispy tofu bites with pickled ginger, tamari soy & wasabi peas  

Sticky spare ribs with puffed rice & crispy garlic

Mushroom bocconcini flatbread with kale pesto 

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CLASSIC CANAPES



CONES served cool from Eatertainment signature floating cone trays

Classic Beef Tartar

Lobster Salad

Popcorn Shrimp

Ask about more cone flavours including dessert cones



COOL

Adobo Shrimp Taco - with avocado lime mayo

Fior Di Latte Panini - with Italian fruit chutney 

Sechuan Beef Tartar - on togarashi wonton crisp

Green Pea Pancake - with spiced ricotta & grilled artichoke

Jerked Chicken - on plantain ribbon with mango chutney  

Gin Cured Salmon - on blue kettle chips with dijon crème fraiche 

WARM

Buttermilk Chive Scones - with Southern fried chicken & cajun mayo

Cheeseburger Empanadas - with Eatertainment Special Sauce

Piri Piri Grilled Prawns - with scallions & lime aioli

Cubano Sandwich - with red pepper jelly

Buffalo Mozzarella -& Kimchi Grilled Cheese 

Mac & Cheese Poppers - with black garlic mayo 

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STARTERS

all plated dinners served with fresh bread and creamy butter

Blended Greens  



with sugar snap peas, heirloom radish & oranges, grilled lemon, chickpeas, and black pepper honey & lime dressing

Watermelon 'Pizza'  

with baby arugula & mint, crumbled feta, gooseberries & pecans, balsamic glaze & olive oil



Chilled Pea Soup  

with roasted garlic vichyssoise, sprouts & rice paper crisps

Carrot pannacotta  

with baby red lettuces, spiced orange reduction, gouda & sweet potato chips

Beet tartar with blonde frisee & kale, baby artichokes & potato crisps, olive oil & white balsamic bubble tea

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

Seared scallops with green pea & ginger purée, celery & fennel slaw in yuzu dressing and grilled Anaheim pepper

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MAIN COURSE

Roasted Salmon
with minty pea pesto, lemon white & wild rice and carrots & apples

Lamb Chops
with rhubarb jus, herb spun potatoes, caulini & fennel

Arctic Char
with spinach mousse, beluga lentils, pearl onions, and grilled fennel

Cornish Hen
with rosemary honey glaze, olive oil roasted fingerling potatoes,
summer squash & carrot ribbons

Beef Tenderloin Filet with blackberry red wine reduction, smashed purple
potatoes and spiced butter glazed carrots
(also available with striploin or boneless short ribs)

Wild Mushroom 'Farrotto' 
with spring vegetables & hearty sprouts

Spinach Risotto  
cherry tomato sauce, parsnip crisps & black olives

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FOOD STATIONS + SMALL PLATES

Crispy Shrimp Dumpling with sweet soy sauce & sechuan edamame, bok choy & nappa in chili lime marinade

Sweet & Sour Filipino BBQ Chicken with peppers, pineapple & onions, steamed rice & plantain frites

Peruvian Lomo Saltado (South American stir fry) with beef tenderloin, red onions, bell peppers & heirloom tomatoes over smashed blue potatoes with chimichurri aioli.

Crunchy Ramen Vegetable Noodle Bowl with grilled king mushrooms, sesame panko tofu, oranges & pea shoots 🍏

Provencal Duck Wings with organic cherry sauce and frisee & endive topped with buttered brioche toasts & carrot ribbons

Spring Caprese Salad with asparagus, green peas, fresh mozzarella, Campari tomatoes & cucumber, lemon and mint pesto 🌿 🍃


Spanish Halibut Escabeche in corn vinaigrette with iceberg & spring greens, chunky pico de gallo, pickled jalapenos and crispy corn tortillas 🌿 🌶️

Heirloom Beet & Chèvre Terrine with baby arugula & spicy praline, gaufrette potatoes, balsamic & extra virgin olive oil 🌿

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DESSERTS

Wild Blueberry Tart 

with vanilla yoghurt, elderflower honey, & brown sugar oat streusel

Cinnamon Pavlova 

with orange curd & elderflower macerated berries

Lemon Chantilly Cake

with vanilla cream & white chocolate pearls

Dark Chocolate Hazelnut Royale

with Nutella ganache

Chocolate & Pure Coconut Sphere 

with passionfruit & papaya sauce

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SWEET STATIONS

Sweet Verrines

individually portioned desserts in stemless glasses

Strawberry shortcake

S'mores chocolate brownie

Apple cranberry crumble

Warm Sugar Dusted Dutch Waffle Poppers

with Nutella and raspberries

Freshly Baked Homestyle Chocolate Chip Cookies

served warm with vanilla bean ice cream

Cinnamon Sugar Churros

filled with caramel or chocolate hazelnut,

served with chocolate sauce & whipped cream

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LATE NIGHT STATIONS

Tacos Station

Al Pastor - pork, queso fresco & lime, tomato & corn salad and fresh slaw
Also available with ancho chicken tacos, shaved beef tacos and baja battered white fish tacos.

Pretzel Station 🌿

Freshly baked pretzels presented on our signature Eatertainment copper pipe displays with garlic parmesan and sundried tomato dipping sauces and a trio of gourmet mustards

Old School Creamy Mac & Cheese 🌿

with garnishes: sauteed mushrooms, bacon bits, crispy jalapenos, house ketchup, green onions, spicy sriracha sauce

Chinese Take-Out 🌿

with vegetable chow-mein, egg rolls and plum sauce
Add chicken, shrimp or beef

Mediterranean Style Poutine 🌿

with chunky fried potatoes, vegetarian gravy & feta



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

416-964-1162

INFO@EATENTERTAINMENT.COM WWW.EATENTERTAINMENT.COM

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