

**EAT  
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**FALL/  
WINTER  
2023**

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

**FOOD IS JUST THE BEGINNING.**



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# Welcome to Eatertainment's seasonal menu sampler

Indulge in the flavours of the season with our most highly anticipated 2023 Fall/Winter menu, a culinary experience that promises to delight your taste buds and warm your soul. At Eatertainment, we take pride in using the finest ingredients and crafting exquisite dishes that capture the essence of each season, and this menu is no exception.

Our Executive Chef Christopher Matthews and his talented team of chefs have carefully crafted a seasonal sampling that celebrates the rich and comforting flavours of autumn and winter presented in Eatertainment's signature modern style. From hearty soups that embrace the earthy notes of root vegetables to savoury entrées that showcase the finest cuts of meats, our latest menu is a true celebration of fresh & local ingredients that can only be found this time of year.

At Eatertainment, we understand that each guest is unique, and that's why we are always happy to work with clients on custom menus. Whether you have dietary preferences, allergies, or specific culinary desires, our team is ready to create a personalized dining experience that exceeds your expectations.

Reach out and let us make your next event a memorable one.

Sebastien Centner  
Founder & Creative Director  
@sebcantner



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# CONTENTS

<b>CANAPES</b>	<b>5</b>
<b>STATIONS</b>	<b>7</b>
<b>STARTERS</b>	<b>9</b>
<b>MAINS</b>	<b>11</b>
<b>DESSERTS</b>	<b>13</b>
<b>CONTACT</b>	<b>16</b>

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

**GF**

GLUTEN FREE

**DF**

DAIRY FREE

**\*N**

CONTAINS NUTS

**VEG**

VEGETARIAN

**V**

VEGAN

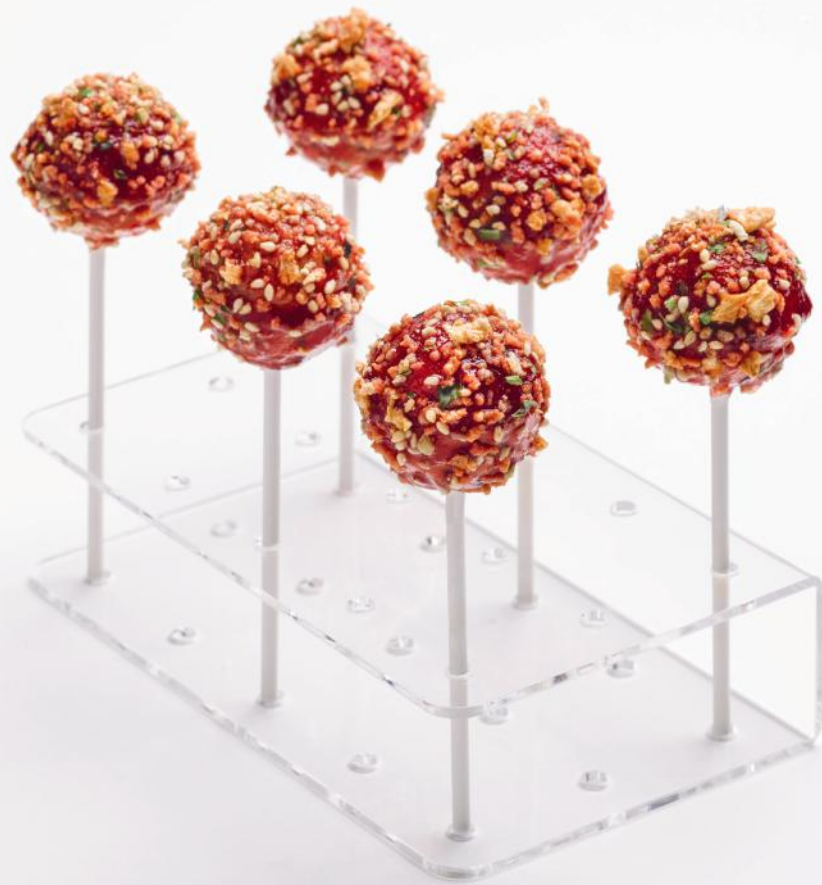


# Canapés

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Plant-based 'Salmon' Tataki  
on black sushi rice with wasabi peas **V GF**

Roasted Rainbow Mushroom Crostini  
with chestnut jam & crispy basil **V**

Vegan Ceviche & Smoky Guacamole Cones **V**

Spanish Beef Tartar  
with chorizo & piquillo peppers  
on smoked paprika chips **GF DF**

Foie Gras Charcoal Tostada  
with grilled pineapple chutney **GF DF**

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

Barbacoa Beef Empanadas  
with charred tomatillo dressing

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

Vol Au Vent Shepherd's Pie  
with whipped sweet potatoes

Piri piri paneer, pepper, & pineapple pick **GF VEG**

# Stations

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Tandoori seared tuna, kaffir lime rice with coconut yogurt & cucumber, edamame & carrot salad **GF DF**

Turkey & mashed potato croquettes with gravy cranberry chutney, sourdough stuffing & thyme roasted root vegetables

Beetroot crepes with chevre, local oyster mushroom salad, Thai basil puree, crispy leeks & chili threads **VEG**

Sweet & spicy karaage chicken with nappa seaweed slaw & scallions **GF DF**

Southern-style BBQ beef brisket in smoky tomato jus with traditional succotash & Louisiana cornbread

## Late Night

Cheddar Potato Croquettes  
with choice of toppings: sour cream, scallions, queso, black beans, grilled shishitos, double-smoked bacon, mini hot dogs, Frank's hot sauce

Spiced Gruyere & Emmenthal Cheese Fondue  
with choice of brochette: potato & pepper, broccoli & cauliflower, tomato & rye brochettes, or roasted chicken & chorizo





# Starters

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## **Puffed Caramelized Onion Tart**

chevre, micro greens, baco noir balsamic syrup,  
& fresh thyme **VEG**

## **Roasted Carrot & Ontario Apple Soup**

with mixed mushroom sauté **VEG GF**

## **Radicchio & Grapefruit Salad**

shaved fennel & dill, burnt focaccia crumble  
& poached pear vinaigrette **VEG DF**

## **Harissa Roasted Beet Salad**

yoghurt cheese, blended Ontario lettuces,  
spiced praline, extra virgin sunflower oil **VEG GF \*N**

## **Mushroom Veloute**

with shaved winter truffle  
& roasted red onion compote **VEG GF**





# Mains

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## Truffle Pasta Purses

roasted lion's mane & chestnut mushrooms,  
baby sorrel and kale pesto cream **VEG**

## Pickarel in Pistachio Crust

gremolata, charred asparagus, spinach & pea farrotto  
**\*N**

## Duck Confit

pomegranate cherry compote, soft polenta cake,  
parsnip mousse, crispy leek & roasted fennel **GF**

## Roast Chicken

with simple pan jus, golden potatoes  
& classic French green beans **GF**

## Beef Tenderloin Bourguignon

with mushrooms, pearl onions, carrots & pancetta  
with Parisian pomme puree **GF**



# Desserts

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**Double Dark Chocolate Pyramid**  
red berry crumble & raspberry reduction

**Coconut Mousse & Passionfruit Coulis**  
crispy fruit salad & shaved coconut  
V GF

**Pear & Almond Tartlette**  
mascarpone cream & Amarena cherries  
\*N

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

**Sticky Toffee Pudding**  
poached plum compote & butterscotch Chantilly



**CATERING THAT GOES  
BEYOND THE EXPECTED.**





# EAT ERT AIN M — ENT

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

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# 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 this holiday season, or guests as the perfect keepsake from your event.

Contact your event manager for more details.

**GET YOUR COPY HERE**