

EAT ERT AIN M — ENT



CATERING MENU

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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 

Miso-Chili Edamame & Shitake Mushrooms in pastry baskets 

Roasted Rainbow Mushroom Costini, with chestnut jam & crispy basil 

Tropical Vegetable Ceviche & Smoky Guacamole Cones 

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 

Poutine Brochette, grilled potato, halloumi, mushroom gravy 

Piri Piri Paneer Kebabs, sweet peppers, grilled pineapple 

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

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CANAPES




VEGAN

COOL

Strawberry Mango Salsa with jalapeno & avocado in phyllo

Thai Vegetable Fresh Spring Roll with nuoc nam sauce 

Honey Miso Glazed Japanese Eggplant, rice cracker, nori 


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

Shitake Mushrooms with Edamame Mousse, colourful pastry baskets

WARM

Vegetable Pot Sticker with spicy soy glaze, pickled ginger 

Cauliflower Fritters with chili pepper hummus, dukkah spice 

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

Golden Pakoras, orange tamarind ketchup, cucumber coconut yoghurt 

EAT ERT AIN M — ENT

CANAPES










SEAFOOD

COOL

- Lobster Salad Cone with caviar & microgreens 
- Arctic Char Gravlax on kettle chips with Dijon crème fraiche 
- Adobo Shrimp Taco with avocado lime mayo  
- Crispy Crab Poppers with curry lime yoghurt & cilantro cress
- Tuna Slider on charcoal mini bun with wasabi mayo & pickled ginger 
- Yuzu Scallop Salsa with celery cucumber salsa & fennel pollen  

WARM

- Thai Shrimp Toasts with spicy black vinegar dip 
- Portuguese Salt Cod & Chorizo Croquette with smoky aioli
- Piri Piri Grilled Prawns with scallions & lime aioli  
- Mango Grilled Shrimp with spicy coconut relish  
- Octopus & Manchego Potato Skins with green puttanesca 
- East Coast Salmon Sakes with lemon tarragon mayonnaise 

EAT ERT AIN M — ENT

CANAPES



MEAT

COOL

Lemongrass Beef Satays & a spicy peanut sauce  

Szechuan Beef Tartare on togarashi wonton crisps 

Korean BBQ Beef on crispy sushi rice with pickle garnish  

Iberico Ham & Mushroom Puffs Pinwheels with lemon aioli

Thai Beef Tataki, julienne vegetables, ponzu glaze  

Prosciutto & Cantaloupe picks with honeycomb & basil  


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 

Roasted Lamb Chops with lemon chimichurri  

Crispy Beef Gyoza with chive oil & yuzu soy 









**EAT
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CANAPES







POULTRY

COOL

- Jerk Chicken on plantain ribbon with mango chutney  
- Sweet & Sour Korean Chicken with kimchi mayo  
- Lemon & Black Pepper Chicken souvlaki with tzatziki 
- Pulled Duck Confit on grilled crostini, cornichons, parslet vinaigrette 
- Blackened Chicken Tostones, queso fresco & cilantro aioli 
- Tandoori Chicken Salad cups in semolina puffs mango pickle & honey 

WARM

- Southern Fried Chicken on buttermilk chive scone, & Cajun mayo
- Taiwanese Chicken & Waffles with maple sriracha 
- Sweet & Sour Chicken 'Lollipops' with spicy furikake 
- Al Pastor Chicken Taco with avocado lime crema 
- Smoked Duck Spring Roll with sweet & sour cherry sauce 
- Harissa Popcorn Chicken on dal crackers with honey-lime yoghurt



EAT ERT AIN M — ENT



STARTERS





SOUP

Roasted Carrot & Ontario Apple with watercress  

Velvety Parsnip & Jerusalem Artichoke with poached pear
& toasted hazelnuts  

Tuscan Vegetable Chowder in tomato broth with kale pesto  

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

Heirloom Tomato Minestrone with spring vegetable salsa
& chive oil  

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

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STARTERS




SALAD

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

Raddicchio & Grapefruit Salad with shaved fennel & dill, burnt focaccia crumble, in poached pear vinaigrette  

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

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

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


Spinach in Papaya Vinaigrette with strawberries, starfruit, banana chips, chevre, & toasted waffle bites 

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STARTERS




APPETIZERS



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

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

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

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

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

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



**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

Ricotta & Herb Gnocchi Primavera
with mushrooms in basil & pepita pesto

VEGAN

Farrotto in wild mushroom broth, spring vegetables, & sprouts


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

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

**EAT
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MAINS**




MEAT

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

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

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

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

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

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MAINS




POULTRY

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

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

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

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

**EAT
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MAINS**



SEAFOOD

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

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

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

Maple Glazed Black Cod with white miso sauce, ginger roasted tomatoes, black rice pilaf with edamame & French green beans  

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





DESSERTS

Flourless Molten Chocolate Cake with macerated berries
& crème anglaise 

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

Sticky Toffee Pudding with Pecan Praline, & butterscotch cream sauce 

Amarena Cherry Cheesecake with pistachio streusel 

Grilled Peach Cobbler with brown sugar whipped chevre & hibiscus syrup

Lemon Meringue Tart with wild blueberry lavender compote

VEGAN

Chai Poached Pear with agave & coconut cream and granola brittle



**EAT
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STATIONS**



VEGETARIAN

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

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

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


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

EAT ERT AIN M — ENT

STATIONS



VEGAN

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

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


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  

EAT ERT AIN M — ENT STATIONS





SEAFOOD

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

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

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 pannelle, pickled peppers & olives, arugula, smoked tomato vinaigrette 

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

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STATIONS**



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 

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 

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

EAT ERT AIN M — ENT

STATIONS



POULTRY

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

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  

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 



EAT ERT AIN M — ENT

LATE NIGHT



SAVOURY


Vegan Smash Burgers with Cajun kettle chips 

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

Old-School Grilled Cheese with ketchup & onion rings 

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 

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  

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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