

CATERING



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

CONTENTS

		_
CANAPES		4
VEGETARIAN & VEGAN	4-5	
SEAFOOD	6	
MEAT & POULTRY	7-8	
		4.0
STARTERS		10
SOUP	10	
SALAD	11	
APPETIZERS	12	
MAINS		14
	1.4	
VEGETARIAN & VEGAN	14 15-16	
MEAT & POULTRY SEAFOOD	17	
SEAFOOD	1,	
DESSERTS		19
STATIONS		21
VEGETARIAN & VEGAN	21-22	
SEAFOOD	23	
MEAT & POULTRY	24-25	
LATE NIGHT		27
SAVOURY	27	
SWEET	27	
CONTACT		29



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



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











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



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

CANAPES



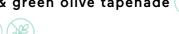
MEAT

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



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

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



EAT ERT AIN 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 (VEGAN)



Spring Pea Vichysoisse 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





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



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





VEGETARIAN

Truffle Pasta Purses with lion's mane & chestnut mushrooms, baby sorrel, & kale pesto cream

Burrata Ravioli in Charred Tomato Sauce, Iupini beans, roasted rapini, Iemon & 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



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 potates, & romanesco cauliflower



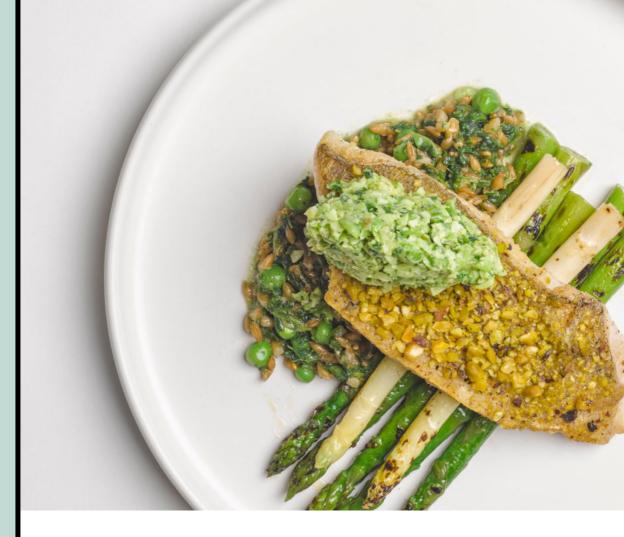
POULTRY

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



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

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



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

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



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 panelle, pickled peppers & olives, arugula, smoked tomato vinaigrette 📉

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



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

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

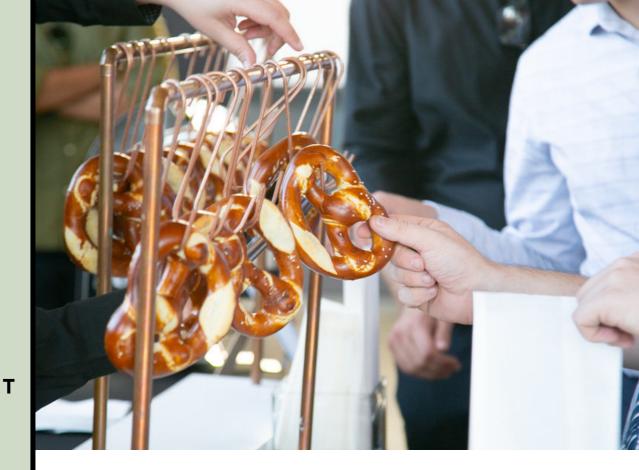
Late-Night Chinese Take-Out with vegetable fried rice, scallion salad with red chilis & General Tso chicken

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 ENT LATE NIGHT



SAVOURY

Vegan Smash Burgers with Cajun kettle chips (VEGAN)



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

EAT

ERT Gift Eatertainment to clients, or guests as the perfect keepsake from your event.

AIN

ENT

Contact your event manager for more details.



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

416-964-1162
INFO@EATERTAINMENT.COM WWW.EATERTAINMENT.COM
FOLLOW US: @EATERTAINMENT