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SPRING/  
SUMMER  
2024

@eatertainment  
[www.eatertainment.com](http://www.eatertainment.com)  
[info@eatertainment.com](mailto:info@eatertainment.com)



**FOOD IS JUST THE BEGINNING.**

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# WELCOME TO EATERTAINMENT'S SEASONAL MENU SAMPLER

Embark on a culinary adventure with our highly anticipated 2024 Spring/Summer menu launch at Eatertainment. Discover a fusion of flavours curated to delight your palate and elevate your dining experience. With a focus on excellence, our menu showcases the finest ingredients, capturing the essence of the season while showcasing our culinary innovation.

Led by Executive Chef Christopher Matthews and his skilled team, our menu blends the vibrant tastes of spring and summer. From vibrant soups to premium meat cuts, each dish celebrates the season's bounty with locally sourced ingredients, ensuring freshness and quality.

At Eatertainment, we understand that every guest is unique. That's why we offer customized menu options tailored to individual tastes, dietary needs, and culinary preferences. Whether navigating restrictions or seeking a bespoke experience, our team is dedicated to exceeding expectations and creating a memorable event aligned with your vision.

Experience the essence of seasonal cuisine with us and let Eatertainment transform your next dining occasion into an unforgettable journey.

Contact us today to begin planning an extraordinary event that will leave a lasting impression on you and your guests.

Sebastien Centner  
Founder & Creative Director  
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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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**Mescal Infused Watermelon** V GF  
with smoked salt, mint & agave

**Moroccan Grilled Tuna** GF DF  
on cucumber with chermoula aioli

**Tomato 'Tartare'** VEG  
in pesto cones with whipped feta

**Baltimore Style Crab Salad** GF DF  
on puffed charcoal crisps

**Steak & Olive Oil Poached 'Frite'** GF DF  
with chimichurri

**Hot & Honey Chicken**  
on rosemary biscuits with pear ginger aioli

**Al Pastor Chicken Taquitos** GF DF  
with pineapple, cilantro, & black salsa

**Honey Date Grilled Cheese** VEG  
with blueberry ketchup

**Spanish Potato Bites** GF  
with Iberico ham & Manchego

**Sweet & Spicy Crackling Mango Chili Shrimp** GF DF

# Stations



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**Plant-Based 'Tuna' Poke** V GF  
with avocado aioli, forbidden black rice, spicy edamame, seaweed salad, pickled carrot & radish

**Peruvian Roast Chicken** GF DF  
with sweet pepper fried rice, plantain frites, & salsa verde

**Porchetta Brioche Slider**  
with apple slaw, & cucumber salad with grilled corn, tomato & avocado

**Paella 'Croqueta'**  
with grilled shrimp & chorizo skewer, piquillo pepper puree, & garlic aioli

**Beetroot Crepes** VEG  
with chèvre, local oyster mushroom salad, Thai basil purée, crispy leeks, & chili threads

**Late Night**

**Vegan Smash Burgers** V  
with Cajun Kettle Chips

**Chicken Empanadas**  
with spicy cilantro dressing, sour cream, & Tajin

**Sweet Crepes**  
with caramelized bananas, toasted pecans, & whipped cream





# Starters

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**Grilled Peach Caprese Salad** VEG GF  
with heirloom tomatoes, buffalo mozzarella,  
basil, Baco Noir balsamic vinegar,  
& cold-pressed sunflower oil

**White Gazpacho** VEG \*N  
with apple-poached tapioca pearls, green grapes,  
Marcona almonds, olive oil, pea shoots,  
& burnt toast crumbs

**Butter Lettuce & Frisée** V GF  
in cherry poppyseed dressing with valentine radish,  
umeboshi pickled beets, crispy plums, & rice puffs

**Radicchio & Grapefruit Salad** VEG DF  
with shaved fennel & dill, burnt focaccia crumble,  
& poached pear vinaigrette

# Mains

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**Wild Rice Crusted Ontario Trout GF**  
with plankton butter, saffron corn risotto,  
& broccolini with lemon

**Sweet Potato Gnocchi VEG GF**  
in kale cream sauce with cedar smoked mushrooms,  
& toasted pine nuts

**Sous Vide Chicken GF**  
with grilled leek jus, purple yam mash, cippolini onions,  
& sauteed Swiss chard

**Beef Tenderloin GF**  
with peppercorn jus, black truffle pavé, spinach purée,  
& roasted white asparagus

# Desserts



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**Black Forest Chocolate Dome** V GF  
with cherries, & gluten-free brownie crumble

**Matcha Meringue** GF  
with ginger macerated strawberries,  
pineapple curd, & mint

**Basque Cheesecake**  
with syrup-poached oranges,  
& cardamom cream

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

**CATERING THAT GOES  
BEYOND THE EXPECTED.**





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

**416-964-1162**

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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 and fun as possible!

[GET YOUR COPY HERE](#)



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** Gift Eatertainment to clients or guests as the perfect keepsake from your event.  
**ERT** Contact your event manager for more details.  
**AIN**  
**M —** Get more entertaining ideas from Seb & Sheila:  
**ENT** [www.sebandsheila.com](http://www.sebandsheila.com)  
[@sebandsheila](https://www.instagram.com/sebandsheila)