

**EAT
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**CATERING
MENU**



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CONTENTS

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



CANAPÉS



VEGETARIAN

COOL

Mushroom 'Foie Gras' on brioche with apricot jam **NEW!**

Vegan Caviar on charcoal blini with sour cream & chives **NEW!**

Tofu Banh Mi on rainbow Buns with carrot daikon pickle
& sriracha mayo **DF**

Roasted Rainbow Mushroom Costini with chestnut jam & crispy basil **DF**

Tropical Vegetable Ceviche & Smoky Guacamole Cone

WARM

Honey Date Grilled Cheese with blueberry ketchup

Crispy Black Truffle Ravioli with peppercorn honey

Eggplant Parmigiana Bites with tomato reduction & buffalo mozzarella **GF**

Sundried Cherry Tomatoes, Basil & Boursin on baked polenta **GF**

Piri Piri Paneer Kebabs, sweet peppers, grilled pineapple **GF**

Falafel Waffle with herb yogurt, cucumber pickle & lemon tahini **NEW!**

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CANAPÉS



VEGAN

COOL

Plant-Based 'Tuna' on lotus crisp with spicy seaweed salad GF

Thai Vegetable Fresh Spring Roll with nuoc nam sauce GF

Honey Miso Glazed Japanese Eggplant, rice cracker, nori GF

Plant-Based 'Salmon' Tataki on glass potato chip

with wasabi peas GF **NEW!**

Minestrone Pearl with Italian vegetable salsa, smoked sea salt

& basil oil GF **NEW!**

Watermelon with rosewater & honeycomb, salted pistachio

& gold leaf GF, NUTS **NEW!**

WARM

Vegetable Pot Sticker with spicy soy glaze, pickled ginger

Cauliflower Fritters with chili pepper hummus, dukkah spice GF

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

King Mushroom Yakitori & charred scallion pesto GF

Lebanese Falafel with eggplant purée, tomato onion chutney GF

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CANAPÉS



SEAFOOD

COOL

Spicy Tuna Tartar Cone with chili mayo, ginger pickle

& furikake **NUTS** **DF** **NEW!**

Fogo Island Shrimp Salad on rice crisps & red tobiko caviar **GF** **DF**

Adobo Shrimp Taco with avocado lime mayo

Crispy Crab Poppers with curry lime yoghurt & cilantro cress

Salmon Pastrami on Pumpernickel with pickled red onion

& maple crunch mustard **DF** **NEW!**

Leche de Tigre Whitefish & Shrimp Ceviche in a tostone cup **GF** **DF** **NEW!**

WARM

Thai Shrimp Toasts with spicy black vinegar dip **DF**

Acadian Lobster Grilled Cheese with ketchup powder

& spicy cheddar crisp **NEW!**

Piri Piri Grilled Prawns with scallions & lime aioli

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

Octopus & Manchego Potato Skins with green puttanesca **GF** **DF**

East Coast Salmon Cakes with lemon tarragon mayonnaise **GF**

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CANAPÉS



MEAT

COOL

Lemongrass Beef Satays & a spicy peanut sauce GF DF

Malaysian Citrus Cured Beef Tenderloin on plantain crisp
with papaya salsa GF DF

Korean BBQ Beef on crispy sushi rice with sweet & sour pickle garnish GF DF

Lamb Tartare, carrot pickle, sumac flatbread & micro greens DF **NEW!**

Thai Beef Tataki, julienne vegetables, ponzu glaze GF

Teriyaki Beef Maki Roll with avocado cream cheese
& charred green onion **NEW!**

WARM

Flank Steak Pastrami on hash brown, deli mustard
& dill pickle crumble DF

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

Barbacoa Beef Patties with charred tomatillo dressing

French Onion Beef Short Rib Panini with gruyère

Roasted Lamb Chops with lemon chimichurri GF DF

Crispy Beef Gyoza with chive oil & yuzu soy DF

Jade Rice Cracker with caramelized pork belly, green mango slaw
& jeow som sauce DF **NEW!**



POULTRY

COOL

Jerk Chicken on plantain ribbon with mango chutney **GF DF**

Sweet & Sour Korean Chicken with kimchi mayo **GF DF**

Chicken Caesar Bites with baby gem lettuce & parmesan crouton **NEW!**

Pulled Duck Confit on grilled crostini, cornichons, parsley vinaigrette **DF**

Blackened Chicken Tostones, queso fresco & cilantro aioli **GF**

Duck Bacon BLT with arugula cress, Campari tomatoes & thyme mayo

WARM

Hot Honey Chicken on rosemary biscuits with pear ginger aioli

Taiwanese Chicken & Waffles with maple sriracha

Duck Confit Churro with candied orange marmalade **NEW!**

Al Pastor Chicken Taquitos with avocado lime crema & blackened salsa **GF**

Smoked Duck Spring Roll with sweet & sour cherry sauce **DF**

Harissa Chicken on chickpea cake, preserved lemon mayo & mint **NEW!**



STARTERS

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STARTERS



SOUP

Apple & Celery Soup with rustic applesauce, crisp apple chip & toasted gluten-free focaccia crumble

VEGAN GF

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

VEGAN NUTS

Tuscan Vegetable Chowder in roasted tomato broth with kale pesto

VEGAN GF

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

VEG GF

Heirloom Tomato Minestrone with spring vegetable salsa, pasta frites, & chive oil

VEGAN

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

GF NUTS

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STARTERS



SALAD

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

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

'Gazpacho' Salad with tomatoes, cucumbers, onions & rustic croutons in sherry & olive oil vinaigrette **VEGAN GF NEW!**

Spring Vegetable Ribbon Salad with shaved toasts, organic watercress & frisée in apple balsamic vinaigrette **VEGAN**

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

Butter Lettuce & Radicchio, Baby Pear & Gorgonzola with candied walnuts, grilled baguette & balsamic reduction **VEG NUTS**

Sweet & Sour Singapore Slaw with Nashi pear, jicama, pickled daikon, carrot, cucumber, apple & sprouts, lotus chips & chili threads **VEGAN GF NEW!**



APPETIZERS

Pepper Seared Beef Carpaccio with baby arugula cress, olive oil, grilled lemon & parmesan **GF**

Grilled Octopus Salad with Lemon Panelle, romesco sauce, olives, peppers, arugula & chorizo crumble **DF**

Red Beet & Chèvre Terrine with Roquette, spicy pecan praline, shaved focaccia crisps, maple balsamic & olive oil **VEG NUTS**

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

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

Plant-Based 'Salmon' Carpaccio with honey miso dressing, micro greens, shaved fennel & lemon, edible soil, powdered olive oil **VEGAN NUTS NEW!**



MAINS





VEGETARIAN

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

Burrata Ravioli in Charred Tomato Sauce, lupini beans, roasted rapini, lemon & olives

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

Winter Black Truffle Risotto with seared lion's mane mushroom & Ontario micro greens **NEW!**

VEGAN

Farrotto in wild mushroom broth, spring vegetables, & sprouts

Hong Kong Braised Tofu in sweet & sour scallion glaze with grilled king oyster mushrooms, broccoli & asparagus and puffed black rice **GF NEW!**

Roasted Vegetable & Lentil Terrine with roasted pepper compote, grilled asparagus & cippolinis **GF**

Saffron Risotto with garlic roasted squash & grilled scallions **GF**



MEAT

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

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

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

Beef Tenderloin with Peppercorn Jus, black truffle pave, spinach purée & roasted white asparagus **GF**

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

Soy & Miso Braised Boneless Beef Short Ribs, steamed Jasmine rice, steamed gai lan & black sesame carrots, garlic rice crisps **NEW!**



POULTRY

Chicken Ballotine with Cranberry Apple Sauce, butternut squash pave & French green bean bundles **GF**

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

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

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

Cornish Hen with Apple Cider Cranberry Chutney, white & wild rice, roasted fennel & heirloom carrots **GF**

Cornish Hen with madeira jus, whipped sweet potatoes and olive oil roasted caulini **GF NEW!**

Chicken Supreme Coq Au Vin with button mushroom, pearl onion, baby carrots and parsley spun potatoes **NEW!**



SEAFOOD

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

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

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

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

Maple Glazed Black Cod with White Miso Sauce, ginger roasted tomatoes, black rice pilaf with edamame and French green beans **GF DF**

Salmon in a Burst Tomato Sauce with red jasmine rice and zucchini ribbons **GF** **NEW!**

Catalan Seafood Paella in piquillo pepper sauce over kale & lemon risotto and grilled artichoke salsa **NEW!**

DESSERTS





DESSERTS

Flourless Molten Chocolate Cake, macerated berries & crême anglaise **GF**

Sticky Toffee Pudding with Pecan Praline & butterscotch cream sauce **NUTS**

Lemon Gin Cheesecake with strawberry sauce & pine nut brittle **NUTS** **NEW!**

Lemon Meringue Tart with wild blueberry & lavender compote

Matcha Panna Cotta with dark cherries in syrup, jade rice krispies & milk chocolate cream **GF** **NEW!**

Invisible Apple Pave with whipped salted caramel, spiced walnut streusel, candied orange & raspberry **GF** **NUTS** **NEW!**

VEGAN

Chai Poached Pear with cinnamon whipped vegan cream, granola brittle & orange agave syrup

Black Forest Chocolate Dome with cherries & brownie crumble **GF**

Blueberry Panna Cotta with lime curd, maple streusel & mint

Pumpkin Spice Gelee with grilled pineapple salsa, pepita praline, squash candy and caramel sauce **GF** **NEW!**

STATIONS





VEGETARIAN

Roasted Tomato Arancini with balsamic glaze, smoked mozzarella, caponata sauce, Italian greens

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

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

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

Heirloom Beet & Chèvre Terrine with baby arugula, spicy praline, gaufrette potato, balsamic & extra virgin olive oil **GF NUTS**

Mushroom Wellington with Leek Mousse
& Pickled Farmer's Vegetables **VEG NEW!**



VEGAN

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

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

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

Szechuan Mushroom Steamed Bun with cherry chutney, fennel, frisée salad & nashi pear

Golden Agedashi Tofu with baby bok choy, pickled ginger & shaved sesame scallions in umami broth **GF** **NEW!**



SEAFOOD

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

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

Blackened Shrimp Cocktail with roasted tomatillo salsa, spiced olives, piquillo peppers & lemon **GF DF**

Nova Scotia Crab Cakes with Chef Wies' green tomato chutney & tangy root vegetable slaw **DF**

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

Tandoori Seared Tuna with kaffir jade rice with coconut yogurt & cucumber, edamame & carrot salad **GF DF**



MEAT

Tacos Al Pastor with queso fresco, lime, tomato & corn salad, fresh slaw **GF**

Roast Beef Tenderloin with peppercorn sauce, saffron spun potatoes & roasted market vegetables **GF**

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 **GF**

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

Korean Beef Short Ribs in bulgogi jus, kimchi whipped potatoes, steamed baby bok choy, sesame carrots & gochujang grilled pineapple **GF** **NEW!**



POULTRY

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

Chicken Souvlaki Brochettes with grilled pita & tzatziki, with romain iceberg lettuce, peppers, olives, tomatoes, cucumber & feta

Butter Chicken in tomato fenugreek sauce, saffron basmati rice with green peas, long bean chili salad, naan crisps

Chicken & Vegetable Chow Mein with vegetarian egg roll bites, & spicy plum sauce DF

Crispy Chinese Sweet & Sour Chicken Balls over steamed rice with peppers, onions & broccoli and scallion curls **NEW!**

Duck Croquette with Cherry Chutney, parsnip chips, chèvre mousse, frisée in cherry vinaigrette



LATE NIGHT



SAVOURY

Vegan Smash Burgers with Cajun kettle chips **VEGAN**

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

Old-School Grilled Cheese with ketchup & onion rings **VEG**

Tex-Mex Smash Burger Tacos with tropical peach chutney, salsa & grilled corn ribs

Jumbo Pretzels with ballpark mustard, nacho cream cheese & honey dijon **VEG**

Golden Fried Gnocchi Poutine with old school gravy, crispy pepperoni & mozzarella crumble **NEW!**

SWEET

Churro Bites with dulce de leche & chocolate cream

Cannoli with Vanilla or Chocolate Cream **NEW!**
choice of dip: pistachio crumble, chocolate pearls, fruit crunch, or Oreo streusel

Sugar Dusted Mini Pancakes with strawberries & milk chocolate sauce **NEW!**

Tropical Vegan Ice Cream Bites **VEGAN GF**

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.

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to design your custom menu.

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