

EAT ERT AIN M — ENT

2025 CATERING MENU



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CANAPÉS





VEGETARIAN

COOL

Fior di Latte panini with Italian fruit chutney

Tofu Banh Mi on rainbow buns with carrot daikon pickle & sriracha mayo

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

Tropical Vegetable Ceviche & Smoky Guacamole Cones **DF**

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**

EAT ERT AIN M — ENT 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 black sushi rice with wasabi peas

Shitake Mushrooms with Edamame Mousse, colourful pastry baskets

Mescal Infused Watermelon with smoked salt, mint & agave GF

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



SEAFOOD

COOL

Lobster Salad Cone with caviar & microgreens **DF**

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

Adobo Shrimp Taco with avocado lime mayo **GF DF**

Crispy Crab Poppers with curry lime yoghurt & cilantro cress

Tuna Slider on charcoal mini bun with wasabi mayo & pickled ginger **DF**

Yuzu Scallop Salsa with celery cucumber salsa & fennel pollen **GF DF**

WARM

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

Portuguese Salt Cod & Chorizo Croquette with smoky paprika aioli

Piri Piri Grilled Prawns with scallions & lime aioli **GF DF**

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

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

East Coast Salmon Cakes with lemon tarragon mayonnaise



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

Spanish Potato Bites with Iberico ham & Manchego GF

Thai Beef Tataki, julienne vegetables, ponzu glaze GF DF

Szechuan Beef Tartare on togarashi wonton crisps DF

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



POULTRY

COOL

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

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

Lemon & Black Pepper Chicken souvlaki with roasted garlic tzatziki **GF**

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

Sweet & Sour Chicken 'Lollipops' with spicy furikake

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

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

Harrisa Popcorn Chicken on dal crackers with honey-lime yoghurt

The image displays three white ceramic plates arranged in a triangular pattern, each featuring a gourmet starter. The dishes are composed of sautéed cabbage, segments of blood orange, and a wedge of radicchio, garnished with fresh dill, a drizzle of light-colored sauce, and a dusting of black caviar. The word "STARTERS" is superimposed in large, white, sans-serif capital letters across the center of the middle plate.

STARTERS



SOUP

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

GF VEGAN

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

NUTS VEGAN

Tuscan Vegetable Chowder in roasted tomato broth with kale pesto

GF VEGAN

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

GF VEG

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

VEGAN

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

NUTS GF



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 **VEGAN**

Butter Lettuce & Frisée in Cherry Poppyseed Dressing with valentine radish, umeboshi pickled beets crispy plums & rice puffs **VEGAN GF**

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**



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 **GF VEG**

Hamachi Crudo with shiso leaves & microgreens, grilled jalapeño & cucumber, lotus crisps, ponzu soy and avocado oil **GF DF**

MAINS





VEGETARIAN

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

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

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

VEGAN

Farrotto in wild mushroom broth, spring vegetables, & sprouts **VEGAN**

Green Pea & Spinach Risotto with balsamic pickled beets & parsnip crisps **GF VEGAN**

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

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



MEAT

Rack of Lamb with Rhubarb & Sweet Cherry Sauce, butternut squash mash and caulini, fennel & cippolini 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](#)



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 [GF](#)

Cornish Hen with Apple Cider Cranberry Chutney, white & wild rice, roasted fennel & heirloom carrots [GF](#) [DF](#)



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**



DESSERTS



DESSERTS

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

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

Basque Cheesecake with syrup-poached oranges & cardamom cream

Lemon Meringue Tart with wild blueberry & lavender compote

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

VEGAN

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

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

Blueberry Panna Cotta with lime curd, maple streusel & mint **GF VEGAN**

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

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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**



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



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**

EAT ERT AIN M — ENT STATIONS



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



POULTRY

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

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**

Crunchy Japanese Hot Honey Chicken with nappa scallions slaw & sesame seaweed salad **GF DF**

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

A top-down view of a silver metal basket with circular perforations, filled with several golden-brown, rectangular fried items. These items are heavily drizzled with a dark, thick, glossy sauce. The basket sits on a dark brown wooden surface with a visible grain. The lighting is warm, creating soft shadows and highlighting the textures of the food and the wood.

LATE NIGHT

EAT ERT AIN M — ENT

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**

SWEET

Churro Bites with dulce de leche & chocolate cream

Sweet Crepes with caramelized bananas, toasted pecans or strawberries & whipped cream

Tropical Vegan Ice Cream Bites **GF VEGAN**

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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