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CATERING



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CANAPES



VEGETARIAN

COOL

Green pea pancakes with whipped ricotta and grilled artichoke 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



Everything bagel spiced goat cheese on endive with sweet pepper jelly

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











CANAPES



VEGAN

COOL

Strawberry mango salsa with jalapeno & avocado in phyllo

Thai vegetable spring roll with nuoc nam sauce



Chili pakoras with orange tamarind glaze with cucumber yoghurt



WARM

Vegetable dumpling on tasting spoon with soy & ginger

Cauliflower poppers in dukkah spice with hummus & chili oil



Chickpea fries with rosemary, sea salt & preserved lemon vegan mayo



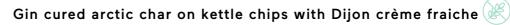
CANAPES

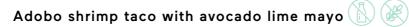


SEAFOOD

COOL

Lobster salad cone with caviar & microgreens





Crispy crab poppers with curry lime yoghurt & cilantro cress

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

Yuzu scallop ceviche 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

Pol sambal coconut shrimp with mango sauce (N) (&

Octopus potato skins with Manchego & puttanesca 🛞

Atlantic salmon cakes with lemon tarragon mayonnaise



CANAPES



MEAT

COOL

Lemongrass beef satays and a spicy peanut sauce (1)



Szechuan beef tartare on togarashi wonton crisps



Korean BBQ Beef on crispy sushi rice with pickle garnish 🗥 🥙



Spanish Iberico Ham & Mushroom Puffs with lemon aioli

Calabrian sausage with peach chutney, toasted breadcrumbs & honey



Prosciutto & cantaloupe picks with honeycomb & basil



WARM

Cubano sandwich with red pepper jelly

Cheeseburger empanadas with Eatertainment special sauce

Carbonara arancini with lemon parsley puree

Brazilian cheese bread with chorizo, spicy sesames &

green olive tapenade 🛞



Roasted Lamb Chops with lemon chimichurri



Crisp braised beef dumpling with chive & 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

Smoked duck & celery on taro crisp with cherry chutney

Harissa grilled chicken on kettle chips with mint & lemon yoghurt

Tandoori Chicken cups with mango chutney & honey

WARM

Buttermilk chive scones with southern fried chicken and Cajun mayo

Taiwanese chicken & waffles with maple sriracha

Chicken parmesan arancini with basil tomato dip

Mojo chicken brochettes with Cuban sofrito

Japanese chicken dumplings with soy glaze & chili scallion pesto

Harissa popcorn chicken on dal crackers with honey-lime yoghurt

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STARTERS



SOUP

Roasted carrot & Ontario apple soup with watercress



Caramelized butternut squash soup with chives & smoky pepitas





Tuscan vegetable chowder in tomato broth with kale pesto (VEGAN)



Heirloom tomato minestrone with spring vegetable salsa & chive oil (VEGAN)



Chestnut soup with maple bacon, porcini dust & leek hay





SALAD

Romaine wedge salad with pancetta, shaved parmesan, black pepper flatbread & crispy chickpeas in lemon garlic dressing

Pear & gorgonzola salad with toasted walnuts, butter lettuce, radicchio, grilled baguette & balsamic honey

Arugula, watercress & treviso with pink grapefruit & heirloom beets, rosemary focaccia crumble, olive oil & spiced honey

Garden vegetable ribbon salad with shaved toasts, organic watercress & frisee in apple balsamic vinaigrette

Frisee & iceberg with watercress, slivered snow peas, enoki mushrooms and five-spice baked tofu in sweet tamari vinaigrette

Spinach & strawberries with starfruit, banana chips, chevre & toasted waffle bites in papaya vinaigrette

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 baby roquette, spicy praline, shaved focaccia crisps, maple balsamic & olive oil

Ricotta caprese salad with pasta chips, heirloom tomatoes, black olives & baby spinach in lemon dressing

Roasted carrots, acorn squash & parsnips with swiss chard, pumpkin puree & apple cider vinaigrette

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





VEGETARIAN

Squash tortelloni in sage brown butter with pecorino, wilted kale and mushrooms

Burrata ravioli with charred tomato sauce, lupini beans, roasted rapini, lemon & olives Farrotto in wild mushroom broth with spring vegetables & sprouts

VEGAN

Saffron risotto with garlic roasted butternut squash, seasoned tofu & grilled scallions

Roasted vegetable & lentil terrine in phyllo, roasted pepper & onion compote and microgreens

Green pea & spinach risotto with balsamic pickled beets & parsnip crisps

Grilled ratatouille in smoked tomato jus, soft polenta with French herbs & vegan Parmesan



MEAT

Rack of lamb with rhubarb gastrique, butternut squash mash and caulini, fennel & cippolini onions

Braised beef short ribs with caramelized onion ragout, chive spun potatoes & French green beans

Pork tenderloin with dark cherry sauce, parsnip risotto and maple glazed baby vegetables

Pepper seared beef striploin with wild mushroom compote, herb smashed potatoes & rainbow carrots in thyme butter

Beef tenderloin with peppercorn jus, saffron potato pave and coarse chopped vegetable Mirepoix



POULTRY

Artichoke & chevre stuffed chicken in lemon sauce, warm Mediterranean potato salad with tomatoes, peppers, olives & capers

Herb seared Cornish hen with roasted peach & pickled pepper chutney, roasted garlic mash potatoes and chili charred broccolini

Chicken supreme with pan jus on smashed Peruvian blue potatoes and caramelized ratatouille

Cornish hen with rustic apple cranberry, white & wild rice and roasted fennel & heirloom carrots



SEAFOOD

Roasted salmon with minty pea pesto, wild rice & grains with lemon and rainbow carrots & apples

Seared arctic char with saffron sauce, fingerling potatoes with olives & warm Mediterranean vegetable salad

Maple glazed sablefish with ginger roasted heirloom tomatoes on black rice pilaf with edamame & French green beans

Cod with citrus beurre blanc and beluga lentils, oil-poached asparagus with 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 poached plum compote & butterscotch Chantilly 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

Dark chocolate & coconut bombe with grilled pineapple chutney





STATIONS



VEGETARIAN

Tikka paneer with warm heirloom tomato mango chutney, spinach yoghurt sauce, peppery micro greens and toasted cashews

Cheddar pierogies with veggie chili, sour cream & green onions

Vegetable chow mein with egg rolls and spicy plum sauce



Mac & cheese parmesan wheel with sauteed mushrooms, farmer's bacon, jalapenos, pepper ketchup, green onions & broccoli

STATIONS



VEGAN

Ceviche with 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 with grilled king mushrooms, oranges & pea shoots

Sechuan jackfruit steam bun with cherry chutney, fennel & frisee salad and nashi pear

Sesame ginger tofu poke with spicy edamame, pickled carrot ribbons, baby cucumber, sprouts & cashews over black rice

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 and banana & taro chip crumble

Warm salmon cake with lemon pesto & pea shoots with heritage greens with champagne vinaigrette and frites

Cool teriyaki glazed salmon with crunchy ramen noodle & vegetable ribbon slaw in lime chili vinaigrette

Scallop & shrimp ceviche with roasted tomatillo salsa, lime & guacamole, greens and crispy tortilla frites



MEAT

Tacos Al pastor with queso fresco & lime, tomato & corn salad and fresh slaw

Beef tenderloin with peppercorn demi-glace, saffron spun potatoes and roasted market vegetables

Southern-style BBQ beef brisket in smoky tomato jus with traditional succotash & Louisiana cornbread

Sweet & sour sticky pork ribs on ginger yam mash with harissa roasted root vegetables

Steamed bao bun with pulled pork, apple onion compote and rainbow Thai slaw with black garlic

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

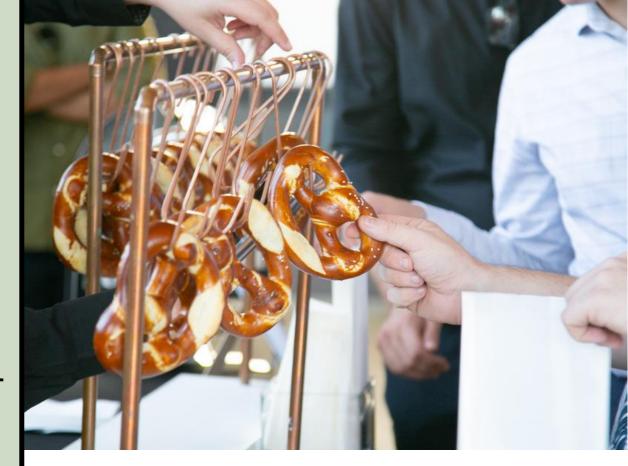
Late-night Chinese take-out with vegetable fried rice, scallion salad with red chilis & General Tso chicken

Chicken shawarma over iceberg salad with tomatoes & cucumbers, pickled radish, lemon tahini & toasted pita crisps

Korean fried chicken with sesame scallion steamed rice, butter lettuce and cucumber radish salad



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 wing chicken 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 tropical ice cream bites with chocolate and raspberry sauce



EATERTAINMENT THE BOOK NOW AVAILABLE

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 this holiday season, or guests as the perfect keepsake from your event.



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

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