

ZOOMER

YOUR AGE. YOUR POWER. YOUR PERSPECTIVE.

TASTE

The Art of Effortless Entertaining

Summer is the most carefree time of year. From simple menus to relaxed table settings, our new monthly column explores how to host beautifully, no matter the season

BY SEBASTIEN AND SHEILA CENTNER

PUBLISHED JUNE 9, 2026



Bruce Gibson Photography



TASTE



Sebastien and Sheila Centner, are foodies to their core. Sebastien, formerly the entertaining expert on *The Marilyn Denis Show* and a *Globe and Mail* columnist, and Sheila, his partner in both life and business, co-founded the global catering and events company Eatertainment. Now, the consummate hosts are bringing their signature style to *Zoomer's* new Taste column, exploring food, drink and modern entertaining. The series reflects their shared approach to seasonal, unfussy gatherings, shaped by years of experience running Eatertainment. Expect simple, thoughtfully composed dishes, drinks, and table settings designed to make welcoming guests at home feel effortless — for every life occasion, big or small.

THERE IS SOMETHING ABOUT THE FIRST WARM DAYS OF THE SEASON that makes people want to gather. It's like we are coming out of a long hibernation and just as we have been starved for sun and warmth, similarly our efforts to host friends and family may have waned in the cooler months. Now our windows and patio doors are open, the table can be set outdoors, and suddenly entertaining feels like something we want to do again.

Early summer hosting is all about embracing this shift, moving away from heavier dishes and more comfort-style entertaining and leaning into brighter colours, lighter dishes, and details that feel fresh and inviting.

We believe entertaining should never feel overly formal, no matter the time of year. The best gatherings are the ones where it's not just the guests enjoying themselves, but also the hosts. With less fuss and less work you can create an atmosphere that makes hosting effortless and enjoyable. That's exactly the inspiration behind our first month of ideas with *Zoomer*: simple dishes and ideas that feel elevated, seasonal, and approachable enough to recreate at home without spending the entire day in the kitchen.

Signature cocktails with floral garnishes add a playful, celebratory touch to spring, while thoughtful table details like patterned linens, fresh blooms, and charming hand-fan place cards create a setting that feels polished without trying too hard. Our very favourite dish for spring and summer is warm pasta layered with room temperature ingredients; prosciutto, cherry tomatoes, garlic, olive oil, basil, and parmesan come together in a delicious combination sure to please. To finish the night our lemon tiramisu offers the perfect make-ahead dessert, colourful, light, citrusy, and refreshing after a leisurely meal.

THE COCKTAIL...



Bruce Gibson Photography

Rosé Floater

Drinks are an opportunity to create a memorable ‘welcome moment’. Rather than playing bartender all afternoon, choose a signature cocktail that feels seasonal and visually fun. Floral garnishes, citrus notes, and soft colours instantly bring that warm weather energy to the table.

YIELD: 1 drink | **PREP TIME:** 10 minutes

Ingredients:

2 oz Vodka

¾ oz St. Germain

¾ oz fresh lemon juice

½ oz Cognac or peach, apricot brandy

1 oz rosé wine

Edible flower, for garnish

Method:

- In a cocktail shaker, combine vodka, St. Germain, fresh lemon juice and cognac or brandy.
- Add ice and shake vigorously for 10-15 seconds. Strain over a large ice cube (or just a glass filled with ice). Top with rose wine and garnish the rim with an edible flower.

SEB SAYS: *Presentation doesn't need to be overcomplicated. A simple garnish, pretty glassware, or even edible flowers can make something feel instantly occasion-worthy.*

THE MAIN COURSE...

FOR THE MAIN COURSE, now is the ideal time to lean into lighter, fresher ingredients, and our simple warm pasta layered with prosciutto, sweet cherry tomatoes, basil, and shaved parmesan suits this perfectly. It looks beautiful, comes together quickly, since it doesn't rely on complicated techniques or hard-to-find ingredients. The beauty of dishes like this is that they feel special while remaining incredibly approachable.



Bruce Gibson Photography

Sheila's Fusilli with Prosciutto + Cherry Tomatoes

YIELD: 6 servings | **PREP TIME:** 30 minutes

Ingredients:

- 3 pints cherry tomatoes, halved
- 1 Tbsp minced garlic
- 600 g Fusilli pasta
- 4 Tbsp extra virgin olive oil
- Salt, to taste
- Pepper, to taste
- 300 g Prosciutto, sliced paper thin
- 6 Tbsp Parmesan
- ½ cup basil
- 1 tsp chili flakes (optional)

Method:

- In a small bowl, mix the cherry tomatoes and minced garlic. Set aside.
- In a large pot, cook the pasta in generously salted water according to the package directions until it is al dente.
- Drain the pasta and add to a large bowl with the olive oil. Toss to ensure all the pasta is coated with olive oil.

Season to taste with salt and pepper.

- Divide the pasta among 6 bowls. Arrange the Prosciutto, cherry tomato halves, shaved Parmesan and basil. Sprinkle with chili flakes and serve immediately.

THE FINALE...

A MAKE-AHEAD DESSERT is always one of our favourite hosting moves, because it's one less thing that needs to be done 'à la minute' as they say in France. These individual lemon tiramisus are perfect, offering all the elegance of a plated dessert without requiring any last-minute assembly. Pulled straight from the fridge and served as guests wind down from the meal, they feel polished while giving the hosts more time to enjoy their guests' company.



Bruce Gibson Photography

Lemon Tiramisu

YIELD: 6-8 servings | **PREP TIME:** 30 minutes + 2 hours to chill

Ingredients:

Lemon simple syrup:

- 2 cups granulated sugar
- 1 lemon, grated zest and juice of

Tiramisu:

- 2 cups heavy cream
- 3 Tbsp granulated sugar
- 24-32 ladyfinger cookies
- 1 1/2 cup lemon simple syrup
- 1 cup store-bought lemon curd
- 1 1/2 cups mascarpone, softened
- 2 pints raspberries
- 10 mint leaves

Method:

For the simple syrup:

- Place the sugar, lemon zest and juice, and 2 cups of water in a saucepan set over medium heat. Bring to a simmer and stir to dissolve all the sugar.
- Remove from the heat, let cool to room temperature, and refrigerate in the saucepan until ready to use.

For the tiramisu:

- Set aside 6 to 8 rock glasses or other short glasses for serving. We're flexible with the size of glass you use for this — worst case, you've got one left over.
- Using a stand mixer or handheld mixer, beat the cream and sugar on high speed until fluffy and stiff peaks form, about 8 minutes.
- Dip 2 ladyfinger cookies in the simple syrup and place them in the bottom of a glass, breaking them in half if required.
- Layer 3 Tbsp of lemon curd, followed by 2 Tbsp mascarpone, and then 3 Tbsp of whipped cream on top of the ladyfinger cookies. Dip 2 more ladyfingers in the syrup and place on top. Repeat with the remaining glasses.
- Garnish each glass with raspberries and mint. Refrigerate for up to 2 hours before serving and serve chilled.

SEB SAYS: *If you can make even one course ahead of time, do it. Hosting should never mean disappearing into the kitchen while everyone else is having fun*

THE TABLE...

WHEN IT COMES TO SETTING THE TABLE, we apply a simple philosophy of layering texture and colour, which is often more effective than trying to match things up too much. A patterned linen instantly adds personality, while neutral plates keep the overall look grounded and elegant. One of our favourite details for warm-weather entertaining is incorporating practical elements that double as décor. Handwritten fans used as place cards are playful, personal, and genuinely useful on a warm afternoon. Guests love a detail that feels both thoughtful and unexpected (plus they get to take them home).



Bruce Gibson Photography

Sheila Says: *The best tables feel collected, not overly styled. Mix pieces you already own with one or two special touches and it will always feel more authentic.*

THE ATMOSPHERE...

THE SECRET TO SUCCESSFUL ENTERTAINING is remembering that atmosphere matters just as much as the menu. Good music, comfortable seating, flowing drinks, and hosts who are relaxed will always leave a bigger impression than anything else.

SHEILA SAYS: *People rarely remember if everything was perfect. They remember how the gathering made them feel. And if you're looking for the perfect spring / summer playlist check out the Seb + Sheila Dinner series.*



The beauty of entertaining at this time of year is that it doesn't need to be complicated. A few standout recipes, a thoughtfully set table, and the excuse to enjoy time with people you love is more than enough. Consider this your invitation to welcome back the warmer weather, one beautiful bite, sip, and gathering at a time.



Seb and Sheila Centner

The dynamic couple have contributed their hosting tips to Zoomer in the past, now you can check them out in our weekly Taste column on Zoomer.com for recipes, drinks and hosting inspo or follow along @zoomermagazine and @sebandsheila on social.