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demo room



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CREATIVE CATERING MEETS ONE OF TORONTO'S MOST DYNAMIC EVENT SPACES

- Bold menus**
- Unexpected presentations**
- Seamless service**

No two events are the same. Neither is the menu.

[CLICK TO REVIEW OUR FULL CATERING MENU](#)

Up next:

THE SHORTLIST

Demo Room's go-to picks from the Eatertainment menu

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CANAPÉS

Demo Room's picks

Beef

Wagyu Beef Slider with Soju Tomato Jam & Ginger Aioli on Matcha Bun

Dutch-Style Beef Short Rib Croquettes with Maple Crunch Mustard

Poultry

Duck Confit Churro with Candied Orange Marmalade

Hot Honey Chicken on Rosemary Biscuits with Pear Ginger Aioli

Seafood

Arctic Char Gravlax on Sea Salt Kettle Chips with Dijon Crème Fraiche (gf)

East Coast Lobster Rolls on Pretzel Bites (df)

Vegetarian

Tomato 'Tartare' in Pesto Cones & Whipped Feta (veg)

Crispy Black Truffle Ravioli with Peppercorn Honey (veg)

Vegan

Plant-Based 'Tuna' on Lotus Crisp with Spicy Seaweed Salad (vegan, gf)

King Mushroom Yakitori with Charred Scallion Pesto (vegan, gf)



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FOOD STATIONS

Demo Room's picks

Peruvian Beef Tenderloin

red onions, bell peppers, heirloom tomatoes, smashed blue potato, chimichurri aioli (gf)

Porchetta Brioche Slider

apple slaw and cucumber salad with grilled corn, tomato & avocado

Crispy Chinese Sweet & Sour Chicken Balls

peppers, broccoli, onions, steamed rice (df)

Sweet & Sour Filipino Chicken Tocino

peppers, pineapple, onions, steamed rice, plantain frites (gf, df)

Hamachi Crudo

ponzu soy & avocado oil, shiso leaves & microgreens, grilled jalapeño, cucumber, lotus crisps (gf, df)

Cheddar Pierogies

vegetarian chili, sour cream & green onions (veg)

Mushroom Tacos Al Pastor

vegan queso fresco, tomato & corn salad, fresh slaw, lime (vegan, gf)



PLATED DINNER

Demo Room's picks

Appetizer

Baby Kale, Red Endive & Watercress with Cider Poached Pear
roasted plum, pomegranate, crispy celery root crisps, buckwheat honey
vinegar & bee pollen (gf)

Baked Beets & Apples
charred scallion cream cheese and honey pistachio phyllo threads
(veg, *nuts)

Main

Blackened Beef Tenderloin with Chimichurri
duchesse potatoes and roasted root vegetable ratatouille (gf)

Chicken Ballotine with Cranberry Apple Sauce
butternut squash pave and French green bean bundles (gf)

Wild Rice Crusted Ontario Trout
with plankton butter, saffron corn risotto, and broccolini with lemon (gf)

Sweet Potato Gnocchi in Kale Cream Sauce
cedar smoked mushrooms and toasted pine nuts (vegan, *nuts)

Dessert

Double Dark Chocolate Pyramid
red fruit crumble, raspberry reduction

Blueberry Vegan Panna Cotta
lime curd, maple streusel & mint (vegan, gf)



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MENU PRICING

CANAPÉS - \$45*

10 CANAPÉS PP

CANAPÉS & STATIONS - \$70*

5 CANAPÉS PP & 3 FOOD STATIONS

CANAPÉS, STATIONS & LATE NIGHT - \$79*

5 CANAPÉS PP, 3 FOOD STATIONS & 1 LATE NIGHT

CANAPÉS & PLATED DINNER - \$93*

4 CANAPÉS PP & PRE-SELECTED PLATED DINNER

CANAPÉS, PLATED DINNER & LATE NIGHT - \$102*

4 CANAPÉS PP, PRE-SELECTED PLATED DINNER & 1 LATE NIGHT

OR BUILD YOUR OWN WITH US!

Reach out to your event manager for a custom quote

*Staffing and rentals charged separately.

*Subject to change based on specific event details.

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SERVICES

CATERING RENTALS DECOR ENTERTAINMENT

Great events are more than a menu. We can help bring the entire experience together.

LET'S BUILD YOUR EVENT!



For custom quotes

CONTACT

Eatertainment Events & Catering
info@eatertainment.com
416-964-1162