



EVENT BLUEPRINT YOUR GUIDE TO SUCCESS

ESSENTIAL 34 APPETIZERS & 17 FOOD STATIONS, AND
HOSPITALITY ADVICE FROM INDUSTRY EXPERTS



EVENTS

EXPERT'S ADVICE

Right food, right time, right people

IT'S ALWAYS PERSONAL!

"Let's talk about something very important in today's catering world: personalisation! One-size-fits-all just doesn't cut it anymore, especially for corporate clients. With over 40 years of experience, we know that a personalized approach can be a game-changer!

Recently, we organized a Chinese New Year celebration for a long-time corporate client, and it was super rewarding! Going deep into such a rich culture and bringing those unique flavors back to the table is very exciting, if you ask me! We set up interactive stations featuring Dandan noodles with beef and a skewer bar for guests to take control and enjoy exactly what they crave! We also served delicious hors d'oeuvres like lobster spring rolls, spicy chicken lollipops, traditional Chinese tea leaf eggs, and more. It was truly an authentic and engaging dining experience. Everyone loved it!

Our clients keep coming back because they know they can rely on our expertise and our passion for global cuisine! We always say it's about serving the right food to the right people at the right time. When your clients see that level of effort, they're guaranteed to be impressed!"



Andrew Bowden

LOOK FOR ONE-STOP-SHOP CATERER!



Michelle Jerome

"I've seen a lot in this industry, and one thing that always puts smiles on people's faces is when you can be a one-stop shop for your clients. That's what en Ville is all about! Over the years, we've built great relationships with many amazing vendors, allowing us to take care of all our clients on all levels. When you can handle everything—from unique décor and tasty branded food to entertainment and even finding the perfect venue—it really takes the pressure off. Clients feel supported and relaxed, knowing they can trust us to handle every detail. It's all about making the planning process easy and fun!"

APPETIZERS

HOT & COLD

ARGENTINE STYLE STEAK PINTXO

grilled beef tenderloin skewer, finished with chimichurri

SCALLOP CRUDO

citrus vinaigrette, grilled spring onion, Aleppo pepper, basil, in a ceramic spoon

BUTABARA

grilled pork belly & scallion skewer, teriyaki glaze, sesame

PANELLE CRISP

local goat cheese, honey, mint, tomato & cucumber relish

MINI TOMATO TATIN

mozzarella, basil, olive oil

SALMON GRAVADLAX 'ICE CREAM CONE'

lemon crème fraîche, fresh dill, sweet red onion, capers, in a mini waffle cone

PINOT PEAR

Niagara pinot noir poached pear, peppered Boursin, parmesan frico

EVENTS

APPETIZERS

HOT & COLD

FRIED CHICKEN SLIDER

buttermilk marinated fried chicken, soft potato roll, dill pickle, creamy slaw, house chicken sauce

KFC

Korean style fried chicken bao, shredded kimchi, K-fried chicken, glazed with KBBQ sauce, yellow radish pickle, scallion & gochujang mayo, in a soft steamed bao bun

BIRCH/BISON

Canadian bison slider, with birch syrup, Bourbon BBQ sauce & grilled onion

CURRIED BUTTERNUT SOUP SHOOTER

with honey roast pumpkin, crème fraiche, toasted pumpkin seeds, served in an espresso cup

SHRIMP & CORIZO PINTXO

saffron poached jumbo shrimp skewer with grilled chorizo, served with housemade saffron aioli

DUCK CONFIT

classic duck reinette, olive oil toasted crostini, cabernet & blackberry chutney

EVENTS

APPETIZERS

HOT & COLD

TEQUILA LIME BUTTER SHRIMP

crispy fried jumbo shrimp, tequila lime butter sauce, roast jalapeño

MINI CUBANO

seared pork loin, soft potato roll, gruyere cheese, pickle, mustard & roast garlic aioli

SINGAPORE PRAWN FRITTER

pineapple chili lime sauce

OLIVE OIL POACHED CANADIAN HALIBUT

red cabbage silk, toasted almond, in a tasting spoon

SPRINGTIME DUMPLING

Chinese style jiaozi dumpling, filled with asparagus & grilled spring onion, panfried, finished with aged balsamic, in a tasting spoon

AUTUMN VEGETABLE PAKORA

housemade fragrant green chutney

THE CLASSIC CHEESEBURGER SLIDER

all beef patty, gruyere, roma tomato, arugula aioli, soft potato roll

EVENTS

APPETIZERS

HOT & COLD

ADOBO GYOZA

Adobo pork dumpling, green papaya slaw, adobo sauce, in a ceramic spoon

ASUPARABEKON

Japanese style smoked bacon wrapped asparagus skewer

TAIWANESE POPCORN CHICKEN

white pepper, scallion fried Thai basil & housemade chili oil, in a mini bamboo cup

VEDA PAV

Mumbai style fried potato & garam patty, in a buttery soft roll, sev, green chutney, a hint of chili & coriander

OXTAIL

West Indian style braised oxtail, in a tasting spoon, with fried plantain, pickled red onion

MINI CARROT TART

ricotta, almond, crushed pistachio, olive oil

CEDAR SABLÉ

cedar infused savoury sable', whipped chevre, macerated cherry

EVENTS

APPETIZERS

HOT & COLD

ZUCCHINI CROQUETTE

tahini, pomegranate molasses

HERBED CHÈVRE BONBON

crunchy honeyed walnut crust

NOPALES TACO

Crispy fried nopales, soft flour tortilla, sliced avocado, cilantro, onion, roast jalapeño, chipotle crema, fresh lime

JERK CHICKEN LOLLIPOP

Allspice mayo & sliced scallion

WING NIGHT BUFFALO LOLLIPOP

Hardwood smoked chicken lollipop, house buffalo glaze, blue cheese sauce drizzle

WOODLAND MUSHROOM RAGOUT

On a cheesy gruyère polenta crisp, fresh thyme

BBQ DUCK FLATBREAD

Sesame, scallion, sweet & sour apple, Thai basil, hoisin

EVENTS

STATIONS

FLAME GRILLED RIBEYE

Smoked Spice Rubbed grilled bone-in Ribeye
Roasted celeriac risotto, truffle oil
Finished with horseradish crema & caramelised shallot

RISOTTO MILANESE, OSSOBUCCO

Classic risotto Milanese, tossed in a wheel of Parmigiano Reggiano at the station, topped with tender, slowly cooked osso buco, housemade gremolata

RAVIOLI DI PASTINACCA

Handmade Famiglia Baldassare parsnip ravioli
Finished with guanciale & broccolini, brown butter, shaved parmesan, white balsamic

BEEF SHORT RIB

Niagara pinot noir braised boneless beef short rib
Yukon gold and roast celeriac purée, sautéed woodland mushroom,
Pan reduction, crispy onion strings

SAMOSA CHAAT

Crushed potato & veg samosas, topped with chana masala,
green chutney, tamarind, sev, coriander, creamy raita, tomato & onion,
optionally finished with red & green chili

EVENTS

STATIONS

PORCHETTA

House rolled, crispy skin, rosemary scented porchetta,
Carved at the station, served with roast local pumpkin,
Local parsnip, roast apple compote, apple cider & mustard sauce

BAO

Taiwanese style crispy fried chicken, in a soft steamed bao bun
Thai basil, scallion, hoisin, carrot & daikon slaw, cucumber,
Garlic mayo, Chinese chili oil on the side

EN VILLE GRAVADLAX

House cured salmon gravadlax, carved at the station,
Served over quick pickled cucumber salad,
Swedish mustard, capers, fresh dill, shaved sweet red onion

HANDMADE BEETROOT GNOCCHI

Finished at the station, with brown butter,
Duck confit, maple roast walnuts, shaved parmesan,
Wilted arugula & grilled onion

LAMB

Ras el hanout crusted rack of lamb, carved at the station,
Warm salad of roast cauliflower, lentils, bulgur & caramelised onion
Finished with herbed yogurt sauce

EVENTS

STATIONS

THE MINI FULL ENGLISH

Fried quail egg, fried cherry tomato & button mushroom, mini buttered toast points, housemade baked beans in tomato sauce, breakfast sausage

TORONTO STREET FOOD SKEWER BAR

College St chicken spiedini: brushed with rosemary & olive oil

Danforth haloumi & eggplant: marinated in chili, garlic & regano

Gerrard St tandoori chicken - with cooling mint and cucumber raita

Spadina Ave lamb: Western Chinese grilled lamb skewer, cumin & chili

ONTARIO TOMATO / ONTARIO CORN

Grilled local sweetcorn, sun ripened local heirloom tomato

Crumbled fromage frais, toasted sunflower seeds

Peppery arugula & smoked local honey vinaigrette

POKÉ BAR

Snapper i'a poké, with Pacific red snapper, shredded kimchi, sesame oil,

Korean style quick pickled cucumber, gochujang

Kanaka mea'ai kanu poké, plant based firm tofu, wakame, coconut,

lime, sesame, tamari, edamame and crushed macadamia nuts

Salmon & scallop poké, with wasabi, yuzu, avocado, kabayaki sauce & scallion

EVENTS

EXPERT'S ADVICE

Right food, right time, right people

WE HANDLE DETAILS!



Phillip Khan

"Great service is all about the details, and we love getting them just right! From the first call to the final bite, we're here to make the entire process smooth, fun, and stress-free. We take the time to really understand what our clients need, and we're always ready with creative ideas, helpful suggestions, and quick solutions. We pay close attention to what matters—especially when it comes to dietary restrictions and special requirements. Whether it's allergies, intolerances, or lifestyle choices, we're fully equipped to adapt our menus without ever compromising on flavour or presentation. It's that level of service—and our passion for exceptional food—that sets us apart."

YOUR GO-TO FOR INSTANT CATERING SOLUTIONS

"I truly believe people need people, especially when things get busy! My job is to keep every order running smoothly and ensure clients feel confident and supported in what they do. Let's be honest—the event industry can be very stressful, and sometimes you must accept that plans suddenly change, and you need to make it happen with what you have. Well, it doesn't have to be that way when you have a strong team! What makes us stand out in the industry is our ability to solve client inquiries instantly. I know how important it is to have quick answers, especially when you're under pressure."



Vania Adrianzén

EVENTS

STATIONS

SWEET

NITRO ICE CREAM

Ice cream made right at the station, liquid to frozen in 60 seconds, amongst attention-grabbing clouds of nitrogen flowing over the table, available in a wide variety of creative flavours, including: foie gras, brandy & black cherry; espresso spiked Lindt dark chocolate; watermelon mint & vodka sorbetto; Ontario chèvre with local Riesling soaked grapes, finished with rosé syrup

SMASH 'N STACK PARFAIT BAR

Chefs at the station use hammers to smash up chocolate covered caramel candy bark, housemade cranberry white chocolate biscotti, honeycomb toffee, cookie brittle, and meringue, to prepare layered sweet parfaits, including:

Biscotti berry crunch: meringue, raspberry, red berry drizzle, chocolate cranberry biscotti crumble, layered with crème patisserie & Bailey's spiked whipped cream

Salted caramel fudge: whipped salted caramel crème, smashed cookie brittle, caramel candy bark, Swiss dark chocolate whipped cream, finished with smoked sea salt

Vegan pavlova parfait: aquafaba 'meringue', coconut crème, sponge toffee, kiwi, macerated strawberry

EVENTS

READY
WHEN
YOU
ARE

All our suggested menu items are, of course, fully customizable, and we're pleased to accommodate dietary restrictions and preferences. The examples in this menu are a small selection, and if you have something specific in mind that you would like to serve, let one of our account executives know, and we'll be glad to tailor a menu just for you!

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EVENTS