



CERISE
FINE CATERING



FINE CATERING

Table of Contents

Breakfast	Pages 3 – 5
Breaks	Pages 6-7
Beverages	Page 8
Lunch Buffets	Pages 9 – 12
Plated Lunch	Page 13
Dinner Buffet	Page 14
Bar Options	Pages 15 - 17
General Information	Page 19

ENJOY YOUR MORNING



FINE CATERING

Breakfast

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

Continental Breakfast | \$29.50 | Guest

Assorted Pastries
Fresh Muffins, Danishes and Croissants

Whole Fruit Display VE GF NF
Bananas, Assorted Apples, Clementines

Power Breakfast | \$35 | Guest

Citrus Fruit Salad VE GF NF
Orange Sections, Grapefruit Sections, Fresh Mint,
Pomegranate Seeds

Baby Kale & Avocado Smoothie VE GF
Honeydew Melon, Banana, Almond Milk

Hot Oatmeal Station VE
Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts,
Toasted Coconut, Sunflower Seeds,
Cinnamon Sugar

Egg White & Spinach Frittata VE GF
Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage GF DF

Rise N' Go | \$37 | Guest

Whole Fruit Display VE GF NF
Bananas, Assorted Apples, Clementines

Orange & Mango Smoothie VE
Banana, Lychee, Soymilk

Individual Overnight Oats Jar VE
Dates, Almond Milk, Granola, Dark Chocolate

Savoury Danish Bites VE
Spinach Feta, Tomato Olive, Leek Parmesan

Chicken Apple Sausage Sliders
Smoked Cheddar, Ancho Mayo, Mini Brioche

Classic | \$39.50 | Guest

Fruit Platter

Assorted Breakfast Pastries VE
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt VE

Multi-Grain & White Bread Rolls VE
Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs VE GF NF
Cheddar, Scallions

Smoked Strip Bacon GF DF NF

Maple Pork or Turkey Sausage DF

Home Fries VE GF
Peppers, Caramelized Onions

Balsamic Glazed Tomatoes

Continental in the 6ix | \$38 | Guest

Fruit Platter VE GF NF

Assorted Breakfast Loaves VE
Zucchini, Lemon Cranberry, Apple Pumpkin

Individual Chia Pudding Parfait VE
Strawberry Yogurt, Granola, Berries

Smoked Salmon Toast
Lemon Ricotta, Red Onion, Mustard Cress, Rye Bread

Avocado Toast VE
Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
VE Vegan, VE Vegetarian, GF Gluten Friendly, DF Dairy Friendly, NF Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



FINE CATERING

Breakfast – Create Your Own

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

The Grand | \$49 | Guest

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Pastries (VG)
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG)
Peanut Butter, Fruit Preserves, Butter

Select One:

Cheese Platter (VG)
Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit

Smoked Salmon Platter (GF) (NF)
Capers, Red Onions, Lemon, Side Chive Sour Cream

Charcuterie Platter (GF) (DF)
Ham, Salami, Kielbasa, Prosciutto, Gherkins, Pickled Pearl Onions, Grainy Mustard

Select One:

Scrambled Eggs (VG) (GF)
Cheddar, Scallions

Cheese Omelette (VG) (GF)

Eggs Benedict (add \$5 | Guest)

Quiche Lorraine

Vegetable Quiche (VG)

Select Two:

Maple Pork Sausage (DF)

Smoked Strip Bacon (GF) (DF) (NF)

Chicken Apple Sausage (GF) (DF)

Turkey Sausage (GF) (DF)

Corned Beef Hash

Select One:

Cinnamon French Toast Sticks (VG)
Blueberry Compote

Belgian Chocolate Chip Waffles (VG)
Maple Syrup

Belgian Sugar Waffles (VG)
Strawberries, Maple Syrup

Eggplant & Bell Pepper Caponata (VE) (GF)
Raisins, Pine Nuts

Sautéed Mushrooms (VG) (GF) (NF)
Goat Cheese, Parsley

Select One:

Onion Potato Pancakes (VG)

O'Brian Potatoes (VG) (GF)

Spiced Potato Wedges (VG) (GF)

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
(VE) Vegan, (VG) Vegetarian, (GF) Gluten Friendly, (DF) Dairy Friendly, (NF) Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.

MAY YOUR MORNING BE FANTASTIC



FINE CATERING

Breakfast Buffet Enhancements

The following are breakfast buffet additions only.

Per person items must match the breakfast guarantee number. Per dozen items – minimum order 3 dozen

Sweet Tooth

Lemon Cranberry Scones  | \$55 | Dozen
Blueberry Compote, Crème Chantilly

Chocolate Hazelnut Croissants  | \$49 | Dozen

Warm Apple Turnovers  | \$49 | Dozen
Raspberry Sauce

Creative Toast – Each item | \$10 | Guest

Brie & Honey Toast 
Caramelized Pears, Walnut Crumble, Rye Bread

Peanut Butter Nutella Toast 
Raspberries, Dried Coconut, Rye Bread

Handhelds – Each item | \$120 | Dozen

Peameal Bacon Pretzel Bun
Smoked Gouda, Herbed Mayo

Western Sliders
Egg, Ham, Peppers, Onions, Havarti, Mini Brioche

Egg & Cheddar English Muffin 
Tomato Salsa, Spinach

Juice Bar – Each item | \$7 | Guest

Beet Apple Ginger 

Carrot Mango Orange Turmeric 


Cucumber Green Apple 

Passion Fruit Mango Strawberry 

Protein – Each item | \$6 | Guest

Smoked Strip Bacon   

Maple Pork Sausage 


Turkey Sausage  

Scrambled Eggs  

Made to Order | \$20 | Guest

Chef Attended Omelette Station
Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms, Peppers,
Asparagus

(Additional \$55 | per hour per Chef. Minimum 4 hours)

To accompany breakfast and/or lunch, based on 30 minutes service time.
Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 Vegan,  Vegetarian,  Gluten Friendly,  Dairy Friendly,  Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



FINE CATERING

Breaks

Breaks are based on 30 minutes of continuous service. The Following Breaks are served with Starbucks Regular Coffee and Selection of Teas.

Cookies | \$19 | Guest

Assorted Cookies & Biscotti VG

Coconut Macarons VG

Doughnuts | \$19 | Guest

Mini Filled Sugar Doughnuts VG
Hazelnut Chocolate, Mixed Berry, Caramel

Assorted Dips VG
Strawberry Sauce, Whipped Cream, Caramel Sauce

Energize | \$22 | Guest

Apple Berry Smoothie VG GF
Ginger, Agave, Almond Milk

Quinoa & Chia Snack Bar VE

Bowl of Fresh Berries VE GF NF

Tropic | \$22 | Guest

Coconut Scones VG
Lime & Guava Crème Chantilly

Individual Acai Yogurt Parfait VG
Granola, Pineapple & Kiwi Salsa

Cantina | \$23 | Guest

Spiced Corn Tortilla Chips VE GF
Guacamole, Pico De Gallo

Mini Dulce De Leche Cheesecakes

Café | \$25 | Guest

Brie Croissant VG
Cranberry Compote

Mini Ham & Swiss
Arugula, Dijon Mayo, Sunflower & Poppy Seed Grain Baguette

Crudités & Hummus VE GF

Candy | \$25 | Guest

Candy Display
M&M's, Skittles, Fuzzy Peaches, Gummies, Nibs

Mini Chocolate Bars
KitKat, Twix, Aero, Coffee Crisp, Mars

Caramel Popcorn

Wellness | \$25 | Guest

Cheese Platter VG
Variety of Cheeses, Berry Compote, Dried Fruit, Grapes,
Flatbread & Crackers

Fruit Platter VE GF NF

To accompany breakfast and/or lunch, based on 30 minutes service time.
Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
VE Vegan, VG Vegetarian, GF Gluten Friendly, DF Dairy Friendly, NF Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff.
The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.

TAKE A BREAK - À LA CARTE



FINE CATERING

Breaks – À la Carte

Per person or individual items – minimum order 25 guests. Per dozen items – minimum order 3 dozen

Energy Bites  | \$55 | Dozen

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

Breakfast Loaves  | \$49 | Dozen

Variety of Sliced Breakfast Loaves

Breakfast Pastries  | \$49 | Dozen

Assorted Croissants, Danishes & Muffins

Cookies  | \$45 | Dozen

Chocolate Brownies & Blondies  | \$49 | Dozen

Mini Cupcakes  | \$50 | Dozen

Mini French Pastries  | \$60 | Dozen

Fruit Platter    | \$10 | Guest

Granola Bars & Cereal Bars  | \$5 | Each

Chocolate Bars | \$5 | Each

Individual Fruit Flavoured Greek Yogurt  | \$5 | Each

Individual Bags of Miss Vickie's Chips | \$5 | Each

Individual Bags of Smartfood Popcorn | \$5 | Each

Whole Fruit    | \$3.50 | Guest

Display of Bananas, Assorted Apples & Clementines

Haagen-Dazs Ice Cream Bars | \$10 | Guest

Cheese Platter  | \$25 | Guest

Variety of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

Crudit  Platter    | \$12 | Guest

Crudit  of Vegetables & Hummus

*To accompany breakfast and/or lunch.
Orders by urn and dozen may be subject to labour fees.*

 Vegan,  Vegetarian,  Gluten Friendly,  Dairy Friendly,  Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



FINE CATERING

Beverages - À la Carte

Per person items – minimum order 30 people

Coffee & Tea \$399 | 50 cup | Urn
\$795 | 100 cup | Urn

Starbucks Regular or Decaffeinated Coffee or Selection of Teas

Infused H2O | \$4.50 | Guest

Choice of One:

Watermelon, Lime & Basil Infused Ice Water
Cucumber, Raspberry & Mint Infused Ice Water
Orange, Strawberry & Ginger Infused Ice Water
(Minimum 10 people)

Smoothies | \$7 | Guest

Choice of One:

Green Smoothie  

Baby Kale & Avocado

Sunshine Smoothie  

Orange & Mango

Apple Berry Smoothie  

Ginger & Agave

Veggie Juice | \$7 | Guest

Choice of One:

Beet Apple Ginger 

Carrot Mango Orange Turmeric 

Cucumber Green Apple 

Juice | \$6 | Guest

Choice of One:

Cold Pressed Fresh Orange Juice 

Cranberry Apple Nectar 

Orders by urn and dozen may be subject to labour fees.

     Vegan, Vegetarian, Gluten Friendly, Dairy Friendly, Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



LUNCH BUFFETS

CERISE

FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Wok the Wok | \$55 | Guest

Wonton Chips

Coriander Wasabi Mayo

Soba Noodle Salad

Soybeans, Mango, Dried Coconut, Sesame Dressing

Daikon Radish & Napa Slaw

Roseheart Radish, Scallion Vinaigrette

Orange Soy Cashew Chicken

Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef

Shiitake Mushrooms, Bean Sprouts, Snow Peas

Hoisin Chili Glazed Veggies

Bell Peppers, Broccoli, Carrots, Celery, Onions

Lemongrass Scented Jasmine Rice

Passion Fruit Choux

Matcha & Lime Cheesecake

(Vegan Protein Alternative – Wok the Wok)

Soy & Ginger Tofu Stir Fry

Shiitake, Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

Southern Tex-Mex | \$57 | Guest

Smoked Cheddar & Jalapeño Cornbread

Mixed Leaves of Baby Greens

Carrots, Cucumber, Radish, Creole Dressing

Black Eyed Pea & Quinoa Salad

Roasted Squash, Edamame, Lime Vinaigrette

Cajun Spiced Chicken Breast

Corn & Black Bean Succotash, Lime & Chipotle Tomato Sauce

Ancho Chili BBQ Braised Beef

Caramelized Onions, Cilantro Sour Cream

Veggie Jambalaya

Tomatoes, Peas, Peppers, Corn, Fried Okra, Long Grain Rice

Sweet Potato Fries

Avocado Mayo

Bourbon Chocolate Tarts

Apple Crumble Squares

(Vegan Protein Alternative – Southern Tex-Mex)

Lime & Coconut Chickpea Stew

Tomato Salsa, Scallions

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

Vegan, Vegetarian, Gluten Friendly, Dairy Friendly, Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



LUNCH BUFFETS (CONT.)



FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

The Deli Board | \$59 | Guest

Soup

Select One:

Chipotle Tomato Soup (VE) (GF) (NF)

Cream of Mushroom Soup (VG) (GF) (NF)

Coconut Red Lentil Soup (VE) (GF) (NF)

Maple Roasted Squash Soup (VG) (GF) (NF)

Lemongrass Ginger Carrot Soup (VE) (GF) (NF)

Salads

Select Two:

Caesar Salad (NF)

Romaine Lettuce, Bacon, Croutons, Parmesan Cheese, Creamy Garlic Dressing

Spring Leaves & Endives (VE) (GF) (NF)

Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Village Salad (VG) (GF) (NF)

Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing

Dried Cranberry & Apple Quinoa Salad (VE) (GF)

Roasted Yams, Candied Pecans, Cider Vinaigrette

Bulgur & Wheat Berry Salad (VE)

Dried Fruit, Almonds, Agave Tahini Vinaigrette

Sandwiches

All Sandwiches are assembled on a Variety of Artisan Breads with Assorted Lettuce Greens & Sliced Tomato

Select Four:

Roasted Chicken, Smoked Gouda, Ancho Chili Mayo

Smoked Turkey, Havarti, Avocado Mayo

Black Forest Ham, Cheddar, Honey Dijon Mayo

Tuna Salad, Scallion Remoulade

Roast Beef, Swiss Cheese, Horseradish Aioli, Dill Pickles

Buffalo Mozzarella, Roasted Peppers, Basil Pesto Aioli (VG)

Hummus, Grilled Marinated Vegetables of Asparagus, Red Onions & Zucchini (VG)

On the Side

Individual Miss Vickie's Chips

Brownies (VG)

Fruit Salad (VE) (GF) (NF)

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

(VE) Vegan, (VG) Vegetarian, (GF) Gluten friendly, (DF) Dairy Friendly, (NF) Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



LUNCH BUFFETS (CONT.)

CERISE

FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Gastronomia | \$62 | Guest

Focaccia
 Bruschetta Salsa

Leaves of Arugula & Radicchio
 Orange Slices, Curly Endive, Balsamic Dressing

Insalata Di Farro
 Cucumber, Sundried Tomatoes, Shallot Vinaigrette

Lemon & Herb Marinated Trout
 Roasted Fennel, Caper Olive Chutney

Chicken Cutlets Milanese
 Garlic Rapini, Tomato Ragout

Mushroom Ravioli
 Ricotta, Pine Nuts, Porcini Cream

Charred Vegetables
 Peppers, Asparagus, Red Onions, Balsamic Reduction

Espresso Cheesecake

Raspberry Delice

(Vegan Protein Alternative – Gastronomia)

Cannellini Bean Ragout
 Basil Tomato Sauce, Garlic Rapini

We the North | \$62 | Guest

Bread Rolls & Flatbread
 Butter

Spring Leaves & Endives
 Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Dried Cranberry & Apple Quinoa Salad
 Roasted Yams, Candied Pecans, Cider Vinaigrette

Maple Glazed Salmon
 Haricot Verts, Ice Wine Beurre Blanc

Dark Ale Braised Beef Short Rib
 Mushrooms, Pearl Onions

Honey Roasted Butternut Squash
 Asparagus, Pickled Red Onions, Goat Cheese

Roasted Fingerling Potatoes

Butter Tartelettes

Blueberry Crumble Squares

(Vegan Protein Alternative – We the North)

Navy Bean Cassoulet Style
 Mushrooms, Carrots, Celery, Wild Rice Pilaf

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 Vegan, Vegetarian, Gluten friendly, Dairy Friendly, Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff.
 The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.

LUNCH BUFFETS (CONT.)






FINE CATERING


Lunch Buffets



The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas



Mediterra | \$62 | Guest



Pita Bread 
Hummus

Village Salad   
Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing

Bulgur & Wheat Berry Salad 
Dried Fruit, Almonds, Agave Tahini Vinaigrette

Oregano Marinated Chicken  
Charred Onions, Side Tzatziki

Pan Seared Sea Bream  
Spinach, Sundried Tomatoes, Saffron Cream




Charred Vegetables with Pesto  
Mushrooms, Peppers, Eggplant, Zucchini, Grape Tomatoes

Olive Oil Roasted Mini White Potatoes   






Lemon Tarts 

Pistachio Choux 

(Vegan Protein Alternative – Mediterra)

Green Lentil Rice Pilaf   
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

 Vegan,  Vegetarian,  Gluten Friendly,  Dairy Friendly,  Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



FINE CATERING

Corporate Plated Lunch

Menu 1 | \$60 | Guest


Thai Coconut Curry Butternut Squash Soup   
Coriander Cream


Honey Ginger Glazed Atlantic Salmon   
Coconut Black Rice, Daikon Carrot Slaw, Spinach Purée

Mango Delice 
Mango Chilled Soufflé Wrapped in Sponge Cake, Chocolate Décor
Fresh Fruit, Raspberry Coulis

Menu 2 | \$72 | Guest

Boston Bibb and Baby Spinach Salad  
Toasted Pecans, Caramelized Pears, Cambozola Cheese,
Roasted Shallot Vinaigrette

Chicken Supreme 
Mascarpone Risotto Cake, Golden Beet and Granny Smith Apple Slaw
Port Jus, Maple Mustard Remoulade, Purple Pearl Onions

Strawberry Shortcake 
Vanilla Sponge, Strawberries, Crème Patisserie, Crème Chantilly
Fresh Berries, Chocolate Décor, Strawberry Coulis

Menu 3 | \$89 | Guest

Cream of Asparagus & Spinach Soup   
Wild Mushrooms and Lemon Cream

Sous Vide Petit Wellington County Tenderloin of Beef 
Cabernet Jus, Mushroom Fricassée, Pearl Onions, Pea Purée
Cheddar Potato Gratin, Olive Oil Poached Campari Tomato

Belgian Chocolate Truffle Cake 
Chocolate Sponge, Ganache and Mousse, Fresh Berries, Berry Coulis

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

 Vegan,  Vegetarian,  Gluten Friendly,  Dairy Friendly,  Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



DINNER BUFFET



FINE CATERING

Dinner Buffet

The Following Dinner Buffet is served with Starbucks Regular Coffee, Starbucks Decaf Coffee and Selection of Teas

Indulge | \$85 | Guest

Bread Rolls & Flatbread 
Butter




Honey Roasted Sweet Potato Soup   

Mixed Baby Green Salad   
Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette


Bacon Avocado Potato Salad  
Gherkins, Pickled Red Onions, Chopped Eggs, Grainy Mustard Mayo

Apple Cranberry Coleslaw 
Toasted Almonds, Creamy Dressing


Pinot Noir Braised Osso Bucco
Cipollini Onions, Pine Nut Gremolata

Maple Pommery Glazed Arctic Char   
Patty Pan Squash, Cherry Tomatoes

Mushroom & Asiago Stuffed Chicken
Golden Beet & Roseheart Radish Slaw, Sage Cream

Lumache Pasta with Rapini & Olives  
Basil Tomato Sugo, Parmigiano

Rice Pilaf   

Mini French Pastries 
Eclairs, Lemon Tarts, Dacquoise, Raspberry Delice, Almandine

(Vegan Protein Alternative – Indulge)

Vegan Chili   
Tomato & Mixed Bean Ragout, Scallions

Any Lunch Buffet option can be served as Dinner Buffet. Additional \$20 | person will be applied. Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

 Vegan,  Vegetarian,  Gluten Friendly,  Dairy Friendly,  Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Cash		Host	Cash
House Wine (By Glass)	Peller Estates Chardonnay, Niagara	n/a	\$13.50
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara	\$51.00	\$69.00
House Liquor	Smirnoff Vodka Bacardi White Rum Beefeater Gin Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Jim Beam White Label Bourbon	\$10.00	\$13.50
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Blended Scotch Crown Royal Rye Whiskey Woodford Reserve Bourbon	\$14.00	\$18.50
Liqueurs	Grand Marnier, Kahlúa, Bailey's, Disaronno, Drambuie, Sambuca	\$12.00	\$15.50
Martini Bar	Classic & Dirty Martinis, Cosmopolitan, Manhattan, Old Fashioned, Negroni	\$17.00	n/a
	Upgrade to Premium Vodka/Gin	\$21.00	n/a
House Beer	Amsterdam Blonde Amsterdam Big Wheel	\$9.50	\$12.50
Premium Beer	Steam Whistle Pilsner Stella Artois	\$10.50	\$14.00
Non-Alcoholic Beverages	Soft Drinks, Juice	\$5.50	\$7.25

NOTE: Host will be charged per drink consumed at event plus 18% Administration Fee and 13% HST on All Charges. Cash Bar prices are inclusive of all Fees and Taxes. Minimums Required Host Consumption Bar - \$500 net per bar (per 100 guests). Cash Bar - \$1,000 net per bar (per 100 guests), includes a Cashier.

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



BAR OPTIONS



FINE CATERING

White Wine

Peller Estates Family Select Chardonnay, Niagara	\$51
Echeverria Sauvignon Blanc 'Reserva', Chile	\$54
Lunardi Pinot Grigio, Veneto, Italy	\$54
Cave Springs 'Dolomite' Riesling, Niagara	\$55
Tin Roof Cellars Chardonnay, California	\$59
Sacred Hill Sauvignon Blanc, Marlborough, New Zealand	\$60
Thirty Bench 'Winemaker's Riesling', Niagara	\$64
Mosole Pinot Grigio, Venezia, Italy	\$65
McManis Viognier, River Junction, California	\$70

Red Wine

Peller Estates Family Select Cabernet Merlot, Niagara	\$51
Callia Bella Malbec, San Juan, Argentina	\$54
Trius Cabernet Sauvignon, Niagara	\$54
Gérard Bertrand 'Terroir' Syrah/Grenache, Midi, France	\$59
Mount Oakden Shiraz, Clare Valley, Australia	\$57
Case Springs, Cabernet Franc, Niagara	\$57
Speri Valpolicella Classico, Italy	\$64
R8 Cabernet Sauvignon, Sonoma, California	\$82

Sweet

Peller Estates Private Reserve Vidal Icewine (200ml), Niagara	\$87
Henry of Pelham Riesling Icewine(375ml), Niagara	\$153

Sparkling

Flute Spumante, Italy	\$58
Riondo Collezione Prosecco, Veneto, Italy	\$71
Trius Brut Sparkling, Niagara	\$93
Domaine Chandon Brut Classic, California	\$99
Henry of Pelham 'Cuvée Catherine' Rosé, Niagara	\$99
Hinterland Blanc de Blancs, Prince Edward County	\$109
Tattinger, Champagne, France	\$213

Prices are net and subject to 18% Administration Fee and 13% HST.

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



BAR OPTIONS



FINE CATERING

The following packages include a four-hour bar and wine service throughout dinner with bar closed

The Basics

\$42.50 | Guest

Beefeater Gin
 Smirnoff Vodka
 Bacardi White Rum
 Dewar's White Label Blended Scotch
 Canadian Club 12yr Rye Whiskey
 Jim Beam White Label Bourbon
 Campari

Domestic Beer

Amsterdam Big Wheel
 Amsterdam Blonde

Wine

Peller Estates Chardonnay
 Peller Estates Cabernet Merlot

Enhancements

*Prices are net and subject to 18% Administration Fee and 13% HST.
 Package pricing is based on a minimum of 50 Guests*

Add \$8 | Guest for a Sparkling Wine Toast (3oz each)
 Add \$15 | Guest for each extended hour for The Basics
 Add \$20 | Guest for each extended hour for Top Shelf

The Top Shelf

\$65.50 | Guest

Grey Goose Vodka
 Tanqueray London Dry Gin
 Flor de Caña 7yr Rum
 Glenfiddich 12yr Scotch
 Crown Royal Rye Whiskey
 Woodford Reserve Bourbon
 Campari

Liqueur

Grand Marnier
 Kahlúa
 Bailey's
 Disaronno
 Drambuie
 Sambuca
 Triple Sec

Beer

Amsterdam Big Wheel
 Amsterdam Blonde
 Steam Whistle Pilsner
 Stella Artois

Wine (Selection of two whites and two reds)

White

Sacred Hill Sauvignon Blanc
 Thirty Bench 'Winemaker's Riesling'
 Mosole Pinot Grigio

Red

Mount Oakden Shiraz
 Rioja Vega
 Speri Valpolicella Classico

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



CERISE
FINE CATERING

CERISEFINECATERING.COM

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258



General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 10 business days prior to the event date(s).
2. List of signing authorities to be submitted 6 weeks in advance of the event date(s).
3. Special Bar Requests: Can be accommodated if product is available in Ontario. Imports may be arranged through an LCBO broker for special circumstances and at a minimum, 4 weeks' notice must be provided to allow sourcing. All special orders will be accommodated on a guaranteed sale basis for the entire purchase as it is off list selection and product cannot be returned.
4. Regardless of bar type (host on consumption, package or cash), a minimum net bar revenue requirement is determined based on guest count.
5. Linens:
 - a. When contracting a full day menu package, and/or hot meal, 1 black poly/cotton linen tablecloth for every table of 10 guests is provided on a complimentary basis. Additional linens are available for additional fee.
 - b. Upgraded linens may be sourced and accommodated; additional fees apply.
 - c. Different linen colours may be accommodated when verified 30 days in advance **and** may be subject to additional fees.
6. Regarding plated meals: a list of items to be placed at each place setting, such as programs, gift, swag bag, menus is required 10 business days in advance. With the exception of dinner menus, we recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
7. Iced tap water stations are offered at no additional fee. Glass bottles of still and sparkling water (331ml) are available and charged on consumption.
8. Substitutions in any of the menu packages may be subject to additional fees.
9. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
10. Cerise takes care of all guests, including those with special dietary requirements. We recommend asking your guests about their dietary needs during the registration process; regarding plated meals, seat assignments, (especially with Pre-Set Appetizers), will assist in avoiding any potential additional charges.
11. Guest lists with dietary needs/restrictions are to be submitted 10 business days in advance of the event date.
12. Kosher Meals request will be accommodated for an additional fee; to be determined based on menu selection; required 10 business days in advance.
13. Halal beef and chicken may be subject to increased price; required 10 business days in advance.
14. Additional labour fee(s) may apply when:
 - a. Order is for less than minimum requirement.
 - b. Order is all à la carte by dozen/urns/pieces.
 - c. Setup of food/beverage in multiple areas.
 - d. Tight turnaround time to refresh room(s).
15. Day of menu requests, if able to be accommodated, will be subject to delay in service and based on product availability; subject to a fee of net \$45.00 each.
16. Outside food and beverage is strictly prohibited. Guests entering Beanfield Centre with food from outside will be asked to vacate the venue, and the signing authority for the event will be charged net \$45.00 per guest on final invoice.
17. An Administrative Fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee.
18. 13% HST is added to all charges.
19. Prices subject to change based on final Menu Selection.
20. Payment in full is required 10 Business Days prior to the event date(s).



CERISE
FINE CATERING

CERISEFINECATERING.COM

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258