



GALA MENU PACKAGES

2020



CERISE  
FINE CATERING



CERISE

FINE CATERING

## Hors D'oeuvres

### Cold

Salad Roll, Thai Dipping Sauce VE GF

Smoked Salmon on Brie

Maple Apple Walnut Goat Cheese Rosette VG

Tuna (Sashimi Grade) on Soft Taco with Guacamole Salsa  
(add \$5 | Dozen)

Smoked Duck and Apple Chutney on Sweet Potato Muffin

Caprese Salad on a Skewer, Marinated in Basil Pesto VG

Smoked Salmon on Chive Blini, Vodka Crème Fraiche

### Hot

Crispy Shrimp Wonton, Sweet Chili Sauce DF

Mushroom & Leek Turnover VG

Thai Vegetarian Spring Rolls, Soy Sauce VG

Chicken Samosa, Mango Chutney DF NF

Vegetable Samosa, Tamarind Chutney DF NF

Lamb Samosa, Coriander & Mint Yogurt DF NF

Panko Crusted Crab Cake, Citrus Chili Dip

Vegetable Pakora, Tamarind Chutney VE GF NF

Tandoori Chicken Brochettes, Raita GF NF

Chicken Skewers, Tzatziki Sauce GF NF

Lamb Kofta, Coriander & Mint Yogurt NF

Paneer Kofta, Tomato Salsa VG

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.

# DISPLAY RECEPTION STATIONS



FINE CATERING

## Reception Stations

### Cheese

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

### Salumi

Prosciutto, Westphalian Ham, Soppressata, Coppa, Gherkins, Pickled Pearl  
Onions, Grainy Mustard, Dijon Mustard, Pickled Beets, Marinated Olives,  
Flatbread, Bread Rolls

### Mezze Dips

Hummus, Baba Ganoush, Red Pepper Dip, Olive Tapenade,  
Grilled Pita, Flatbread

### Vegetable Antipasto

Grilled Vegetables of Zucchini, Peppers, Asparagus, Fennel & Red Onions,  
Balsamic Marinade, Sundried Tomatoes, Pickled Eggplant, Marinated Olives,  
Flatbread

### Crudit  Jars

Carrots, Celery, Broccoli, Cauliflower, Peppers, Grape Tomatoes, Cucumber,  
Side Assorted Dips

### Individual Shrimp "Guac"-Tail

Guacamole, Tomato Salsa, Cajun Spiced Corn Tortillas

### Individual "Guac N' Chips"

Guacamole, Tomato Salsa, Cajun Spiced Corn Tortillas

### Side of Smoked Salmon

Dill Mustard Yogurt, Pickled Shallots & Cucumber Salsa, Chive Sour Cream,  
Caper Olive Relish, Lemon, Rye Bread

### Seafood Bar

Shrimp, Oysters, Mussels, Lemon, Lime, Cocktail Sauce, Worcester, Tabasco

### Sweet Table

Assorted French Pastries & Tarts, French Macarons, Chocolate Truffles,  
Fruit Platter

Minimum Order of 3 Stations and Minimum 100 Guests per Station

 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.

# CHEF ATTENDED RECEPTION STATIONS



FINE CATERING

## Chef Attended Reception Stations

Select from a Variety of Live Action Chef Attended Items Listed Below

### Bowls (pick any two)

Yellowfin Tuna Poke Bowl (DF) (NF)

Sesame & Soy Marinated Tuna, Daikon Slaw, Pineapple Salsa, Edamame (add \$9 | Guest)

Quinoa & Avocado Bowl (VE) (GF) (NF)

Quinoa Salad, Avocado Salsa, Endives, Beets, Chickpeas, Maple Tahini

Coconut Curry Chicken Bowl (GF) (DF)

Basmati, Cucumber & Mango Salad, Cashews, Cilantro

### Cone Bites

Cognac Cured Salmon Tartare Cone  
Dill, Avocado, Pickled Ginger

Pistachio Crusted Goat Cheese Cone (VC)  
Dried Cranberry Whipped Goat Cheese

### Handhelds (pick any two)

Veal Schnitzel Focaccia  
Green Apple Slaw, Lemon Vinaigrette, Pea Shoots, Roasted Pepper Remoulade

Tandoori Chicken Flatbread  
Tamarin Yogurt, Coriander Chutney, Lettuce Chiffonade, Naan

Mini Beef Burger  
Maple Whisky BBQ Mayo, King Mushrooms, Caramelized Onions, Brioche

### Taqueria (pick any two)

Tempura Cod  
Fish Tacos, Avocado Sour Cream, Mango Salsa, Radish Veg Slaw, Soft Flour Tortillas

Pollo Frito (NF)  
Fried Chicken Tacos, Chipotle Mayo, Pico de Gallo, Radish Veg Slaw, Soft Flour Tortillas

Carnitas (NF)  
BBQ Pulled Pork Tacos, Lime Sour Cream, Pickled Red Onions, Pineapple Salsa, Radish Veg Slaw, Soft Flour Tortillas

### Tasting Plates

Crispy Chicken & Waffle Bites  
Scallion Avocado Mayo

Lobster & Crab Mac N' Cheese  
Cavatelli, Smoked Gouda, Caramelized Onions, Herb Panko Crust

Short Ribs & Corn Bread  
BBQ Braised Beef, Ancho Chili Aioli

Sweet Table (VC)  
Assorted French Pastries & Tarts, French Macarons, Chocolate Truffles, Fruit Platter

Minimum Order of 3 Stations and Minimum 100 Guests per Station

(VE) Vegan, (VC) 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.

# CHEF ATTENDED RECEPTION STATIONS



FINE CATERING

## Chef Attended Reception Stations

*Select from a Variety of Live Action Chef Attended Items Listed Below*

### Carving Block

#### **Canadian AAA Beef Striploin**

Brioche, Grainy Mustard, Chimichurri  
(Serves 50)

#### **Maple Bourbon Glazed Turkey**

Focaccia, Orange Cranberry Chutney  
(Serves 30)

#### **BBQ Atlantic Salmon Fillet**

Corn & Black Bean Salsa, Cilantro Sour Cream  
(Serves 50)

#### **Dijon & Herb Crusted Prime Rib**

Yorkies, Horseradish, Dijon  
(Serves 50)

### Rodney's Oysters

#### Oyster Bar Service

Fresh Shucked Oysters to Order  
Served with a Selection of Sauces & Condiments

### Sushi

#### Sushi Bar Service

Fresh Sushi, Sashimi & California Rolls Made to Order  
Served with Wasabi, Soy Sauce & Pickled Ginger



# PLATED MEALS



FINE CATERING

## Plated Meals

**All Plated Meals Served with Artisan Rolls and Flatbreads of Polish Potato and Cheddar Cheese, Tuscany Olive, Parmesan Paprika, Armenian Lavash, and Butter. Complimented with Starbucks Regular Coffee and Selection of Teas**

### Menu 1

Ice Wine Compressed Watermelon  
Frisée, Mint Avocado Sauce, Feta Cheese, Cherry Tomatoes,  
Soybeans, Balsamic Reduction

Orange Soy Glazed Atlantic Salmon  
Calamansi Beurre Blanc, Mango Cucumber Gari Ginger Salsa,  
Edamame, Sesame Rice Cake, Baby Shanghai Bok Choy, Purple Pearl Onions

Key Lime Tart  
Lime Curd in Pâte Sucrée with French Meringue,  
Chocolate Décor, Strawberry Coulis

### Menu 2

Burratini & Tomatoes  
Shaved Parmesan, Pickled Pearl Onions, Balsamic Glaze, Pesto Aioli

Chicken Supreme  
Citrus and Sage Brined, Dauphinoise Potato, Baby Squash,  
Honey Glazed Baby Carrots, Cranberry Apple Compote, Cider Jus

Tropical Charlotte  
Passionfruit and Mango Chilled Soufflé Wrapped in Sponge Cake,  
Chocolate Décor, Berry Coulis, Mango Gel

### Menu 3

Duo of Scallops  
Seared and Ceviche, Cucumber, Radish Slaw, Calamansi Gel,  
Avocado Sour Cream, Lime Coconut Vinaigrette, Macadamia Crumble

Maple Glazed Duck Breast  
Duck Leg Confit Croquette, Cherry Gastrique, Parsley Sauce,  
King Mushroom, Anna Potato, Pickled Heirloom Carrots

Passion Curd Tart  
Passion Curd in Pâte Sucrée with French Meringue, Chocolate Décor,  
Fresh Fruit, Strawberry Coulis

*Based on a minimum of 50 guests, tables of 10 guests.  
2 Hour Consecutive Service.*

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.

# PLATED MEALS



FINE CATERING

## Plated Meals

*All Plated Meals Served with Artisan Rolls and Flatbreads of Polish Potato and Cheddar Cheese, Tuscany Olive, Parmesan Paprika, Armenian Lavash, and Butter. Complimented with Starbucks Regular Coffee and Selection of Teas*

### Menu 4

Iceberg Slice

Crumbled Old Cheddar, Grape Tomatoes, Charred Corn,  
Pea Tendrils, Curly Endive, Buttermilk Dressing

Cabernet Braised Beef Short Rib

Mushroom Fricassée, Cabernet Jus, Aged Cheddar Pavé, Baby Beets,  
Carrots, Parsley Sauce

Gateaux Opera

Joconde Biscuit, Coffee Buttercream, Chocolate Ganache, Chocolate Décor,  
Fresh Berries, Raspberry Sauce

### Menu 5

Belgian Endive Salad with Ashley Goat Cheese

Frisée, Candy Cane Beets, Figs, Cranberry Compote, Port Reduction

Sous Vide Tenderloin of Beef

Gamay Noir Sauce, Morels, Pearl Onions, Pea Puree, Baby Beets,  
Leek and Smoked Gouda Gratin, Olive Oil Poached Campari Tomato

Cassis Mousse

Fresh Berries, Chocolate Décor, Cassis Gel

### Menu 6

Cognac & Dill Cured Atlantic Salmon

Maple Mustard Remoulade, Avocado Sour Cream, Compressed Watermelon,  
Cherry Tomatoes, Soybeans, Goat Cheese, Balsamic Reduction

8oz. Wellington County Beef Tenderloin

Yukon Gold and Root Vegetable Galette, Wild Mushroom jus, Baby Carrots,  
Roasted Shallots, Pea and Spinach Purée

Raspberry Charlotte

Vanilla Crumble, Raspberry Gel, Yuzu Pearls, Fresh Berries

*Based on a minimum of 50 guests, tables of 10 guests,  
2 Hour Consecutive Service.*

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.



PLATED MEALS



FINE CATERING

## Plated Meals

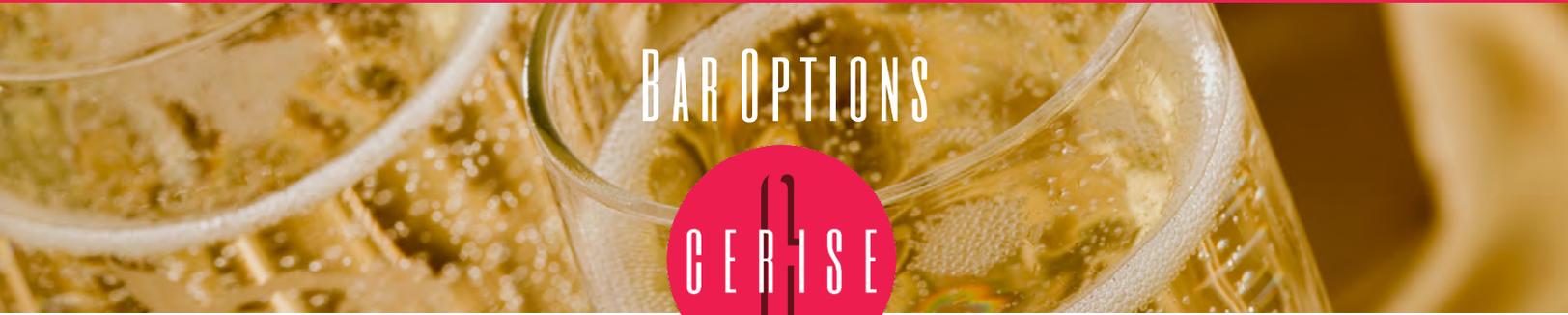
### *Vegetarian/Vegan Alternatives*

Chickpea Coconut Curry  
Jasmine Rice, Bok Choy, Daikon Carrot Mango Slaw,  
Green Onions, Cashews, Cilantro

Quinoa & Kale with Avocado Salsa  
Beets, Sweet Potatoes, Sunflower Seeds, Pea Shoot Salad, Maple Tahini

Paneer Tempura  
Red Jasmine Rice, Pineapple Salsa, Avocado, Edamame, Spinach,  
Oyster Mushrooms, Yuzu Soy Dressing, Wonton Chips

*Enhanced service, (1 server per table) is available for all plated meals. Please add \$40.00 per staff per hour (minimum 4 hours)*



# BAR OPTIONS



FINE CATERING

## Select from Host on Consumption or Cash

House Wine (By Glass)	Peller Estates Chardonnay, Niagara
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara

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
--------------	--

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
---------------	---

Liqueurs	Grand Marnier, Kahlúa, Bailey's, Disaronno, Drambuie, Sambuca
----------	--

Martini Bar	Classic & Dirty Martinis, Cosmopolitan, Manhattan, Old Fashioned, Negroni
-------------	--

### Upgrade to Premium Vodka/Gin

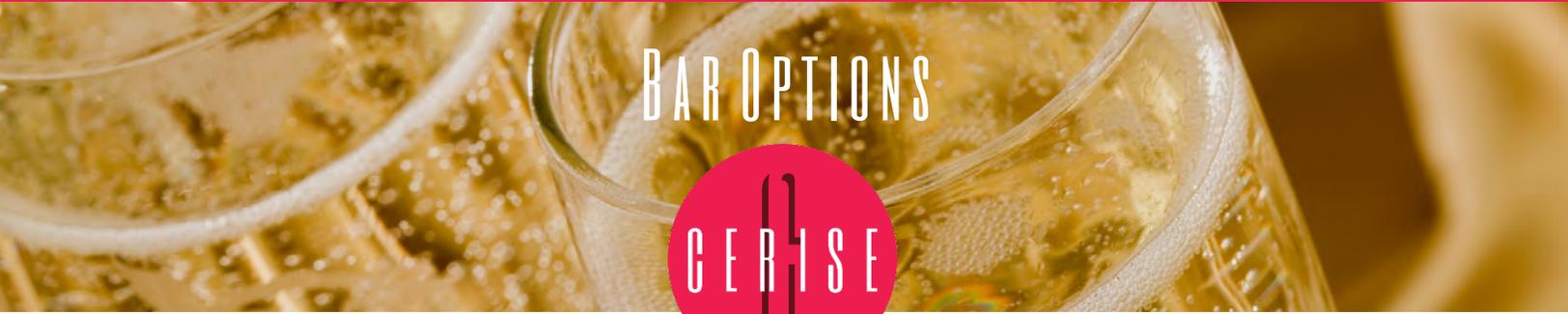
House Beer	Amsterdam Blonde Amsterdam Big Wheel
------------	---

Premium Beer	Steam Whistle Pilsner Stella Artois
--------------	--

Non-Alcoholic Beverages	Soft Drinks, Juice
-------------------------	--------------------

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  
Echeverria Sauvignon Blanc 'Reserva', Chile  
Lunardi Pinot Grigio, Veneto, Italy  
Cave Springs 'Dolomite' Riesling, Niagara  
Tin Roof Cellars Chardonnay, California  
Sacred Hill Sauvignon Blanc, Marlborough, New Zealand  
Thirty Bench 'Winemaker's Riesling', Niagara  
Mosole Pinot Grigio, Venezia, Italy  
McManis Viognier, River Junction, California

### Red Wine

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

### Sweet

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

### Sparkling

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

*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

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

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.

# 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