



CERISE  
FINE CATERING



THE LOBBY



FINE CATERING

## The Lobby

### Breakfast

Assorted Sliced Breakfast Bread  
Loaves\* Assorted Whole Fruit  
Freshly Brewed Starbucks Coffee  
Selection of Teas  
Cold Pressed Fresh Orange Juice

### Morning Break

Freshly Brewed Starbucks  
Coffee Selection of Teas

### Lunch

Chef's Choice Hot Lunch Buffet  
Freshly Brewed Starbucks  
Coffee Selection of Teas  
(Soft Drinks on Consumption)

### Afternoon Break

Freshly Brewed Starbucks  
Coffee Selection of Teas

\*May Contain Traces of Nuts.  
Additional \$15 | Guest to substitute Lunch of the Day

*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 10% 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.

# THE MEZZANINE



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## The Mezzanine

### Power Breakfast

Citrus Fruit Salad (VE) (CF) (NF)

Orange Sections, Grapefruit Sections, Fresh Mint, Pomegranate Seeds

Baby Kale & Avocado Smoothie (VE) (CF)

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 (CF)

Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage (CF) (DF)

Freshly Brewed Starbucks Coffee

Selection of Teas

Cold Pressed Fresh Orange Juice

### Morning Break

Assorted Whole Fruit

Freshly Brewed Starbucks Coffee

Selection of Teas

### Lunch

Wok the Wok or Southern Tex-Mex

### Afternoon Break

Assorted Biscotti\*

Freshly Brewed Starbucks Coffee

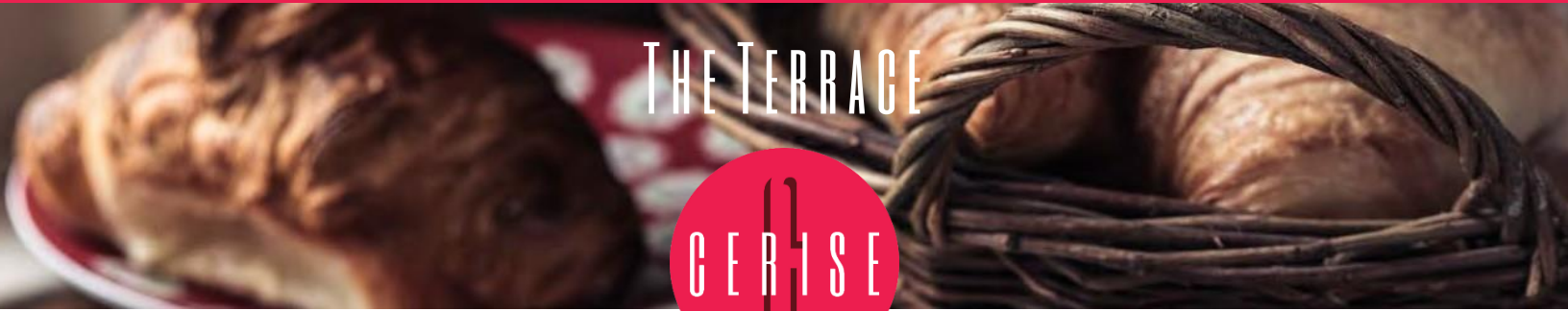
Selection of Teas

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# THE TERRACE



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## The Terrace

### Breakfast: Classic

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Pastries (VG)

Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG) (NF)

Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs (VG) (GF) (NF)

Cheddar, Scallions

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

Maple Pork Sausage (DF)

Home Fries (VE) (GF)

Peppers, Caramelized Onions

Balsamic Glazed Tomatoes (VE) (GF) (NF)

Freshly Brewed Starbucks Coffee

Selection of Teas

Cold Pressed Fresh Orange Juice

### Lunch Buffet: Select One

Wok the Wok

Southern Tex-Mex

We the North

Mediterra

Gastronomia

Lunch Buffet options are served with Starbucks Regular Coffee and Selection of Teas

### Afternoon Break

Mini Filled Sugar Doughnuts (VG)

Hazelnut Chocolate, Mixed Berry, Caramel

Assorted Dips (VG)

Strawberry Sauce, Whipped Cream, Caramel Sauce

Freshly Brewed Starbucks Coffee

Selection of Teas

### Morning Break: Energize

Apple Berry Smoothie

Ginger, Agave, Almond Mi (VE) (GF)

Quinoa & Chia Snack Bar

Bowl of Fresh Berries (VE)

(VE) (GF) (NF)

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# WOK THE WOK






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## Wok The Wok



Wonton Chips   
Coriander Wasabi Mayo

Soba Noodle Salad    
Soybeans, Mango, Dried Coconut, Sesame Dressing

Daikon Radish & Napa Slaw     
Watermelon Radish, Scallion Vinaigrette

Citrus Soy Chicken   
Onions, Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef    
Shiitake Mushrooms, Bean Sprouts, Snow Peas



Hoisin Chili Glazed Veggies    
Bell Peppers, Bok Choy, 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 Mushrooms, Bok Choy, Grape Tomatoes,  
Bean Sprouts, Snow Peas

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## Southern Tex-Mex




Smoked Cheddar & Jalapeño Cornbread 

Mixed Leaves of Baby Greens     
Carrots, Cucumber, Radish, Creole Dressing

Black Eyed Pea & Quinoa Salad     
Squash, Edamame, Tomato, Lime Vinaigrette

Cajun Spiced Chicken Breast    
Corn & Black Bean Succotash, Lime & Chipotle Tomato Sauce

Ancho Chili BBQ Braised Beef    
Caramelized Onions, Cilantro Sour Cream

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

Southern Smothered Potatoes    
Onions, Celery, Peppers, Garlic, Chives

Bourbon Chocolate Tarts 

Apple Crumble Squares 

### (Vegan Protein Alternative – Southern Tex-Mex)

Lime & Coconut Chickpea Stew     
Tomato Salsa, Scallions

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WE THE NORTH







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## We The North




Bread Rolls & Flatbread   
Butter

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

Dried Cranberry & Apple Quinoa Salad    
Arugula, 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 Root Vegetable Medley     
Beets, Squash, Celery Root, Parsnip, Sweet Potato

Smashed Fingerling Potatoes   

Butter Tartelettes 

Blueberry Crumble Squares 

### (Vegan Protein Alternative – We The North)

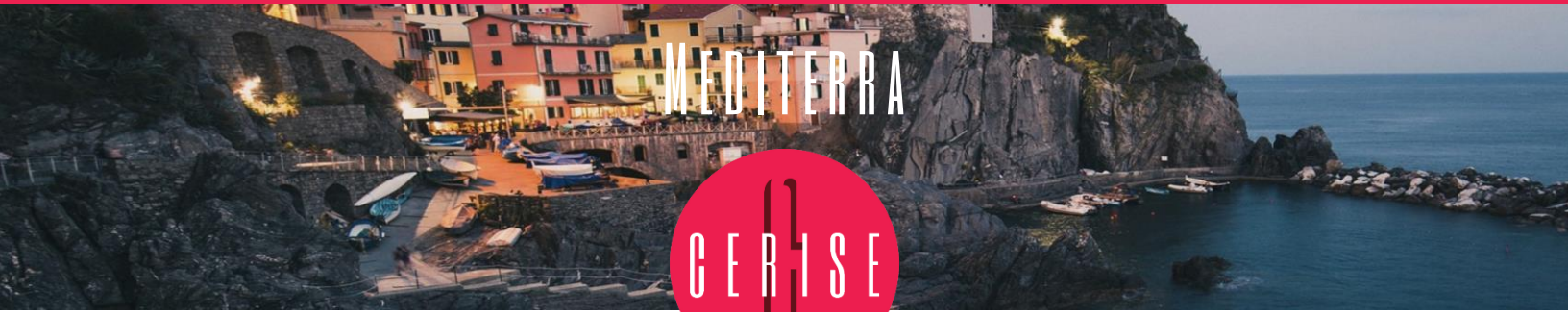
Navy Bean Cassoulet Style     
Mushrooms, Carrots, Celery, Wild Rice Pilaf

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## Mediterra



Pita Bread   
Hummus

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

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

Oregano Lemon Chicken    
Charred Onions, Side Tzatziki

Pan Seared Sea Bream    
Onion Fennel Confit, Caper Olive Chutney




Charred Vegetables with Pesto    
Onions, Peppers, Eggplant, Zucchini, Roma 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

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# GASTRONOMIA



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## Gastronomia


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     
Spinach, Sun-dried Tomatoes, Saffron Cream

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

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# General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 15 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. We recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
7. Substitutions in any of the menu packages may be subject to additional fees.
8. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
9. 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.
10. Guest lists with dietary needs/restrictions are to be submitted 15 business days in advance of the event date.
11. Kosher Meals request will be accommodated for an additional fee; to be determined based on menu selection; required 15 business days in advance.
12. Halal beef and chicken may be subject to increased price; required 15 business days in advance.
13. 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).
14. 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.
15. 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.
16. An Administrative Fee of 19% 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.
17. 13% HST is added to all charges.
18. Prices subject to change based on final Menu Selection.
19. Payment in full is required 15 Business Days prior to the event date(s).



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