



CERISE
FINE CATERING



HORS D'OEUVRES



FINE CATERING

Hors D'oeuvres

Cold

Salad Roll, Thai Dipping Sauce (VE) (GF)

Smoked Salmon on Cucumber (GF)

Maple Apple Walnut Goat Cheese Rosette (VG)

Tuna (Sashimi Grade) on Soft Taco with Guacamole
Salsa (add \$15 | Dozen)

Smoked Duck and Apple Chutney on Rain Coast Crisp

Caprese Salad on a Skewer, Marinated in Basil Pesto (VG) (GF)

Smoked Salmon on Chive Blini, Vodka Crème Fraiche

Hot

Crispy Shrimp, Sweet Chili Sauce (DF)

Mushroom & Leek Turnover (VG)

Thai Vegetarian Spring Rolls, Soy Sauce (VG)

Chicken Samosa, Mango Chutney (NF) (DF)

Vegetable Samosa, Tamarind Chutney (NF) (DF)

Lamb Samosa, Coriander & Mint Yogurt (NF) (DF)

Panko Crusted Crab Cake, Citrus Chili

Dip Vegetable Pakora, Tamarind Chutney (NF) (GF) (VE)

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 19% 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,
Assorted bread, Crostini

Salumi



Prosciutto, Genoa Salami, Soppressata, Coppa, Gherkins, Mustard,
Pickled Vegetables, Marinated Olives, Flatbread, Bread Rolls

Mezze Dips



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

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, Radish, 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 Free, Dairy Free, Nut Free

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CHEF ATTENDED RECEPTION STATIONS



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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)

Gochujang marinated Tuna, Cucumber, Pineapple Salsa, Edamame, micro cilantro (add \$15 | Guest)

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

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

Coconut Curry Chicken Bowl (CF) (DF)

Basmati, Cucumber & Mango Salad, Cashews, Cilantro

Cone Bites

Cognac and Miso Cured Salmon Tartare Cone
Dill, Avocado, Pickled Ginger

Pistachio Crusted Goat Cheese Cone (VG)

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

Cilantro Yogurt, Tomato Jalapeno Chutney, Lettuce Chiffonade, Naan

Mini Beef Burger

Maple Whisky Burger Sauce, Sautéed Mushrooms, Caramelized Onions, Cheddar Cheese, Brioche

Taqueria (pick any two)

Tempura Cod

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

Pollo Frito (NF)

Fried Chicken Tacos, Chipotle Mayo, Pico de Gallo, Radish Slaw, Soft Flour Tortillas

Carnitas (NF)

BBQ Pulled Pork Tacos, Lime Sour Cream, Pickled Red Onions, Pineapple Salsa, Cabbage Slaw, Soft Flour Tortillas

Tasting Plates

Crispy Chicken & Waffle Bites

Scallion Avocado Mayo

Lobster & Crab Mac N' Cheese

Cavatappi, Gouda, confit shallots, Parsley Panko Crust

Short Ribs & Corn Bread

BBQ Braised Beef, Ancho Chili Aioli, Scallions

Sweet Table (VG)

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

Minimum Order of 3 Stations and Minimum 100 Guests per Station

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

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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 | Market Price

Oyster Bar Service

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

Sushi | Market Price

Sushi Bar Service

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

Minimum 100 Guests per Station

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

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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

Menu1

Salad of Baby Beets
Roasted Carrots, Caramelized Pear, Grilled Asparagus, Feta Cheese, frisee,
Almond Aioli, Arugula Basil Pesto

Miso Soy Glazed Atlantic Salmon
Citrus Beurre Blanc, Mango Cucumber Gari Ginger Salsa,
Sesame Rice Cake, Baby Bok Choy, Blistered Tomatoes, Eggplant

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

Menu2

Burratini & Tomatoes
Tomato Textures, Arugula, Basil, Balsamic Glaze,

Chicken Supreme
Lemon and Herb Brined, Potato Pave, Baby Squash,
Honey Glazed Carrots, Tomato Garlic Compote, Rosemary Demi

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

Menu3

Tuna Tartar
Yellow-fin Tuna , Chive, Sesame, Gochujang, Radish, Citrus Gel, Rice Paper

Honey Glazed Duck Breast
Duck Confit Croquette, Cherry Gastrique, Parsley Sauce,
Roasted Beets, Beluga Lentil, Foie gras Torchon

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.*

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Menu4

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

Cabernet Braised Beef Short Rib
Mushroom Fricassée, Cabernet Jus, Root Vegetable Pavé, Parsley Sauce
Parsnip Puree

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

Menu5

Olive Oil Poached Atlantic Salmon
Avocado Sour Cream, Compressed Cucumber, Carrot Ribbons, Radish, Micro
Greens, Cucumber Relish, Yuzu, Citrus Foam, Salmon Crackling

Sous Vide Tenderloin of Beef
Gamay Noir Hunter Sauce, Morels, Pearl Onions, Bacon Lardons, Crushed
Peas, Leek, and Smoked Gouda Gratin

Cassis Mousse
Fresh Berries, Chocolate Décor, Cassis Gel

Menu6

Maple Glazed Duck Breast
Frisee, Beet Root Puree, Sweet Potatoes, Mulled Cherries, Port Wine
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

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Plated Meals

Vegetarian/Vegan Alternatives

Green Curry Buddha Bowl

Brown Rice, Mushrooms, Broccoli, Red Cabbage, Carrot Mango Slaw,
Green Onions, Cashews, Cilantro, Toasted Coconut

Quinoa & Kale with Avocado Salsa

Beets, Sweet Potatoes, Sunflower Seeds, Pea Shoot Salad, Maple Tahini

Soft Polenta

Creamy corn meal, Ratatouille, Basil Oil, Parmesan chip, Olive powder, Focaccia,
Balsamic Reduction

Enhanced service, (1 server per table) is available for all plated meals. Please add \$55 per staff per hour (minimum 4 hours)



BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Non-Host

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

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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 19% Administration Fee and 13% HST.

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BAR OPTIONS



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

The Basics

Beefeater Gin
Absolute 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

Add \$10 | Guest for a Sparkling Wine Toast (3oz each)
Add \$15 | Guest for each extended hour
Add \$20 | Guest for each extended hour

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

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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 non-host), a minimum net bar revenue requirement is determined based on guest count.
5. Linens:
 - a. One black or white 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. 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. Setup of food/beverage in multiple areas.
 - c. 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.
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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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