

GALA MENU PACKAGES 2023



CERISE
FINE CATERING



FINE CATERING

Hors D'oeuvres

Hot | 75 Dozen

Crispy Shrimp  
Sweet Chili Sauce

Mushroom & Leek Tart 
Crème Fraîche

Thai Vegetarian Spring Rolls 
Soy Sauce


Crispy Pork Belly 
Soy Maple Glaze

Chicken Samosas
Mango Chutney

Vegetable Samosa  
Tamarind Chutney

Chicken Pot Stickers  
Ponzu

Smoked Pepper Beef Taco 
Pickled Onion, Crema

Double Baked Potato 
Bacon, Chive, Ranch

Panko Crusted Crab Cake
Citrus Chili Dip

Vegetable Pakora 
Tamarind Chutney

Tandoori Chicken Brochettes  
Raita

Achiote Chicken Skewer   
Verde Sauce

Lamb Kofta
Coriander, Mint Yogurt

Paneer Kofta 
Tomato Salsa

Cold | 70 Dozen


Salad Roll  
Thai Dipping Sauce

Mushroom Tomato Salad 
Brie on a Crostini

Chicken Panzanella
Garlic Crostini

Tuna (Sashimi Grade) Niçoise 
Add 15 | Dozen

Smoked Duck
Apple Chutney on Rain Coast Crisp

Port Balsamic Vadalía Onion 
Fig Relish, Quinoa Cracker, Blue Haze

Smoked Salmon 
Chive Blini, Vodka Crème Fraîche

Beet Tartar & Mushroom Salad  
On a Cucumber Cup

Spicy Tuna Roll
Wasabi Soy Dip

Avocado Sushi Roll 
Wasabi Soy Dip

Caprese Skewer 
Marinated Mozzarella, Grape Tomato, Balsamic Reduction

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

An administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and facilities charge (which is not distributed to staff). The gratuity for waitstaff, bartending, and event services staff is 10% of the fee. Please note that food and beverage prices are based on current year and are subject to an annual inflationary increase. Increase not to exceed 5% per year.



FINE CATERING

Reception Stations

Minimum order of 3 stations and minimum 100 guests per station.

Cheese | 29 Guest

Variety of Domestic & Imported Cheeses, Berry Compote, Dried Fruit, Grapes, Assorted Bread, Crostini

Mediterranean Grazing | 52 Guest

Torn Pita, Bread, Flat Breads, Babaganoush, Creamy Roasted Red Pepper, Oregano Black Bean Dip, Orange Sage Marinated Olives, Charred Vegetables, Shaved European Meats, + 100 km Cheeses, Preserves

Salumi | 29 Guest

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

Crispy Wings & Thighs | 21 Guest

Crispy Chicken Fingers And Jerk Wings, Shoestring Fries, Spicy Ketchup, Kozlik Plum Sauce, Hot Honey

Mezze Dips | 21 Guest

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

Grilled Vegetable Antipasto | 24 Guest

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

Crudité Jars | 15 Guest

Carrots, Celery, Broccoli, Radish, Peppers, Grape Tomatoes, Cucumber, Assorted Dips

Individual "Guac N' Chips" | 15 Guest

Guacamole, Tomato Salsa, Cajun Spiced Corn Tortillas

Side of Smoked Salmon | 195 Guest

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

Seafood Bar | 65 Guest

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

Sweet Table | 35 Guest

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

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FINE CATERING


Chef Attended Reception Stations

Select from a variety of live action Chef attended items listed below. Minimum order of 3 stations and minimum 100 guests per station.

Bowls | 32 Guest

Pick Any Two

Yellowfin Tuna Poke Bowl   | Add 15 Guest
Gochujang Marinated Tuna, Cucumber, Pineapple Salsa, Edamame, Micro Cilantro

Smoked Tofu & Shrimp Pad Thai 
Tamarind, Carrots, Eggs, Beansprout, Scallions, Peanuts

Coconut Curry Chicken Bowl  
Basmati, Cucumber & Mango Salad, Cashews, Cilantro

Poutine Station | 27 Guest

Golden Crispy Yukon Fries, Squeaky Quebec Cheese Curds, Chives, House Gravy

Handhelds | 27 Guest

Pick Any Two

Veal Schnitzel Focaccia
Tomato Ragout, Mozzarella, La Bomba


Tandoori Chicken Flatbread
Cilantro Yogurt, Tomato Jalapeño Chutney, Lettuce Chiffonade, Naan

Mini Beef Burger
Cerise Sauce, Pickle, Cheddar Cheese, Brioche

Taqueria | 29 Guest

Pick Any Two

Crispy Cod
Fish Tacos, Crema, Salsa Verde, Radish Slaw, Soft Flour Tortilla

Pollo Fritto 
Fried Chicken Tacos, Lime Aioli, Salsa Roja, Shredded Lettuce, Soft Flour Tortillas

Achiote Pork Tacos
Lime Crema, Pickled Red Onions, Salsa Roja, Soft Flour Tortillas

Tasting Plates

Crispy Chicken & Waffle Bites | 45 Guest
Scallion Citrus Mayo

Lobster & Crab Mac N' Cheese | 49 Guest
Cavatappi, Gouda, Confit Shallots, Parsley, Pangrattata

Pulled Short Ribs & Corn Bread | 41 Guest
BBQ Braised Beef, Ancho Chili Aioli, Scallions

Sweet Table  | 39 | Guest
Assorted French Pastries & Tarts, French Macarons, Chocolate Truffles, Fruit Platter

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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. Minimum 100 guests per station.

Carving Block

Canadian MA Beef Striploin 🌱 🥚 | 41 Guest
Brioche, Grainy Mustard, Chimichurri
Serves 50

Maple Kozlik Glazed Turkey 🌱 🥚 | 32 | Guest
Focaccia, Orange Cranberry Chutney
Serves 30

BBQ Atlantic Salmon Fillet 🌱 🥚 | 35 | Guest
Corn & Black Bean Salsa, Cilantro Sour Cream
Serves 50

Herb Crusted Prime Rib 🌱 🥚 | 45 | Guest
Yorkies, Horseradish, Dijon
Serves 50

Chefs Choice Oysters | Market Price

Oyster Bar Service
Fresh Shucked Oysters to Order Served
Selection of Sauces & Condiments

Sushi | Market Price

Sushi Bar Service
Fresh Sushi, Sashimi & California Roles Made to Order
Served with a Wasabi, Soy Sauce & Pickled Ginger

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Plated Meals

All Plated Meals are served with artisan rolls and flat bread. Complimented with Starbucks regular coffee and steeped teas. Based on a minimum of 50 guests, tables of 10 guests. 2 hour consecutive service.

Menu 1 | 8g Guest


Salad of Baby Beets 
 Pickled Beets, Oven Roasted Beets, Whipped Maple Goat Cheese, Endive, Hand Picked Greens, Rye Cracker

Miso Soy Glazed Sable Fish 
 Citrus Beurre Blanc, Coriander Relish, Sesame Rice Cake, Baby Bok Choy, Blistered Tomatoes, Eggplant

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

Menu 2 | 9g Guest


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

Truffle Chicken Supreme 
 Crispy Polenta, Wilted Greens, Roasted beets, Chestnut cream, Cultivated Mushrooms

Tropical Charlotte 
 Passion Fruit & Mango Chilled Soufflé Wrapped in Sponge Cake, Chocolate Décor, Berry Coulis, Mango Gel

Menu 3 | 10g Guest

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

Honey Mustard Glazed Free Range Chicken 
 Potato Croquette, French Beans, Charred Tear Drop Tomato, Caramelized Parsnip Puree, Natural Jus

Raspberry Mousse Cake 
 Chocolate Cake, Raspberry Gel, Chocolate Decor, Fresh Fruit

Menu 4 | 11g Guest


Caesar salad
 Parmesan Flan, Double Smoked Bacon, Garlic Peppercorn Dressing, Herb Croutons

Cabernet Braised Beef Short Rib 
 Mushroom Fricassee, Cabernet Jus, Root Vegetable Pave, Parsley Sauce, Parsnip Puree

Chocolate Raspberry Trio
 Dark Chocolate Caramel Tart, Raspberry Macaroon Vanilla Bean Cream, Raspberry Delice, Granola, Fresh Berries, Raspberry Gel

Menu 5 | 12g Guest

Olive Oil Poached Atlantic Salmon
 Avocado Sour Cream, Compressed Cucumbers, Carrot Ribbons, Radish, Micro Greens, Cucumber Relish, Yuzu, Citrus Pearls, Tapioca Cracker

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

Tiramisu
 Baileys Whipped Mascarpone, Milk Tuille, Espresso Syrup, Cookies

Menu 6 | 14g Guest

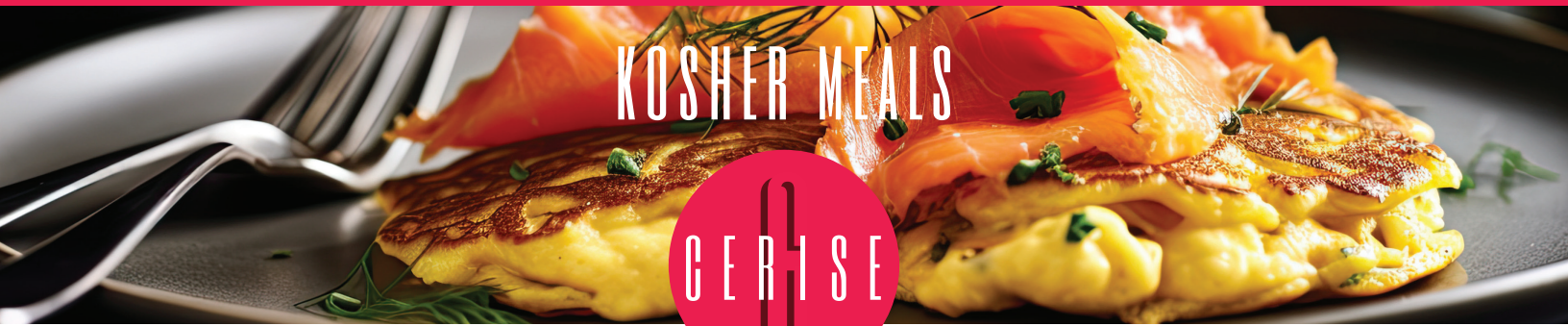
Maple Glazed Duck Breast
 Frisee, Beet Root Puree, Sweet Potatoes, Mulled Cherries, Port Wine Reduction

8oz. 100km Beef Tenderloin 
 Yukon Gold & Root Vegetable Galette, Wild Mushroom Jus, Baby Carrots, Roasted Shallots, Pea & Spinach Puree

Raspberry Charlotte 
 Vanilla Crumble, Raspberry Gel, Yuzu Pearls, Fresh Berries

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KOSHER MEALS



FINE CATERING

Kosher Meals

Canapes

Chicken Satay 🌱 🍌
Peanut Sauce (Any Type of Kebab)

Potato Bites 🌱

Smoked Salmon Cucumber Cups

Mushrooms On Toast
Brioche Bread, Mushroom Ragout, Chives

Samosas
Vegetable or Beef, Mango Chutney

Potato Latkas 🌱 🍌
Maple Pear Compote, Vodka Cured Salmon

Puff Pastry Tart
Eggplant, Roast Red Pepper, Semi Dried Tomatoes, Pesto,
Egg, Olive Powder

Appetizers

Salad Of Baby Beets
Pickled Beets, Oven Roasted Beets, Endive, Hand Picked
Greens, Rye Cracker

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

Spring Vegetable Salad
Pickled Roots, Lemon Poached New Potato, Kozlik Maple Dressing

Mains

Truffle Chicken Supreme 🌱 🍌
Crispy Polenta, Wilted Greens, Roasted Beets, Chestnut Cream,
Cultivated Mushrooms

Miso Soy Glazed Sable Fish 🌱
Citrus Beurre Blanc, Coriander Relish, Sesame Rice Cake, Baby
Bok Choy, Blistered Tomatoes, Eggplant

Braised Beef Short Rib 🌱 🍌
Cabernet Jus, Root Vegetable Pave, Carrots, Beets, Blistered
Tomato, Parsnip Puree

Desserts

Mango Curd 🌱 🍌

Olive Oil Cake

Meringue
Blueberry

Carrot & Parsnip Cake
Cider Caramel, Roasted Apple Compote, Spiced Almonds, Frosting

🌱 Vegan 🌱 Vegetarian 🌱 Gluten Friendly 🍌 Dairy Friendly 🌱 Nut Friendly

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Vegan & Vegetarian Meals

Potato Cannelloni  

Lentil Mushroom Filling, Wilted Greens, Tomato Garlic Ragout

Butternut Blue Haze Cream Gnocchi 

Forest Mushroom, Torn Basil, Pumpkin Seed Oil, Charred Grape Tomato

Roasted Garlic Polenta  

Olive Powder, Rapini, Ratatouille Caramelized Squash

Vegan Plated 3 Course Dinner

Salad

House Picked Green  

Shaved Roots, Grape Tomato, Sesame Garlic Vinaigrette, Herb Oil

Main

Butternut Squash Steak  

Maple Miso Glaze Tempeh, Pea Puree, Green Beans

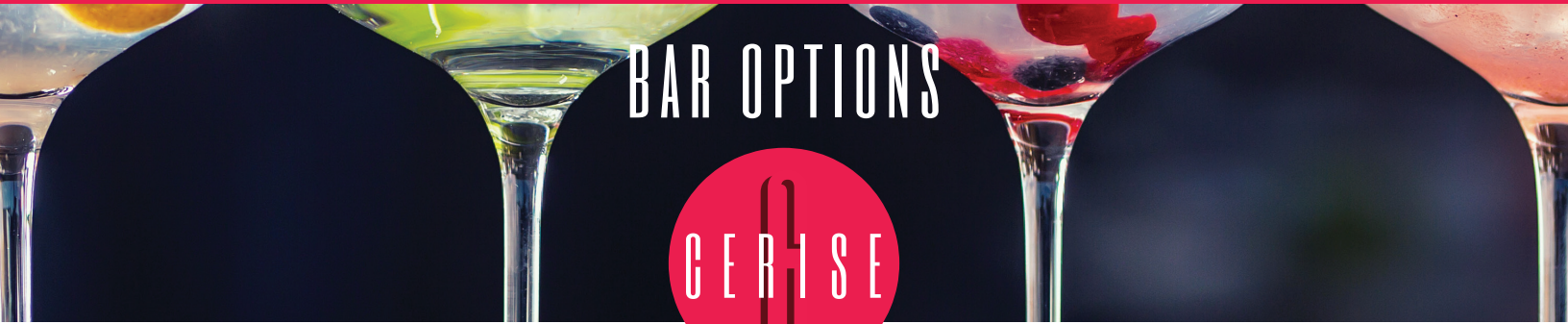
Dessert

Raspberry Mousse Cake  

Chocolate Sponge, Berry Compote

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BAR OPTIONS



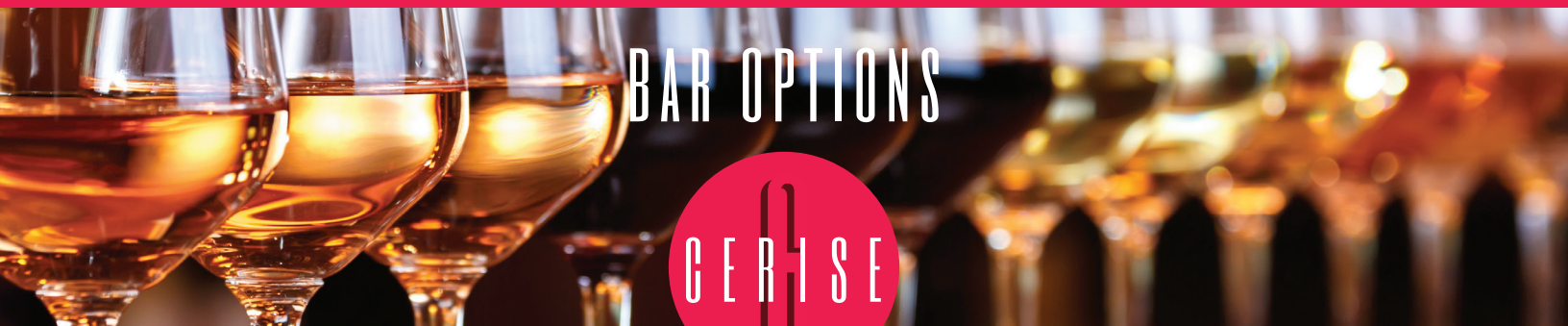
FINE CATERING

| Select from Host on Consumption or Non-Host | | Host | Non-Host |
|---|--|-------|----------|
| House Wine (By Glass) | Peller Estates Chardonnay, Niagara | n/a | 14.80 |
| House Wine (By Bottle) | Peller Estates Cabernet Merlot, Niagara | 55 | 74 |
| House Liquor | Absolute Vodka Bacardi White Rum Beefeater Gin Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Jim Bean White Label Bourbon | 11 | 14.80 |
| Deluxe Liquor | Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Rum Crown Royal Rye Whiskey Woodford Reserve Bourbon | 13.50 | 18.15 |
| Cocktail Bar | Classic & Dirty, Cosmopolitan, Manhattan, Old Fashioned, Negroni | 19 | n/a |
| House Beer | Steam Whistle Pilsner Mill St. Organic Lager | 10 | 13.50 |
| Premium Beer | Heineken Lager Stella Artois | 12 | 16.15 |
| Non-Alcoholic Beverages | Soft Drinks, Juice | 7 | 9.40 |

NOTE: Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Cash bar prices are inclusive of all fees and taxes. Minimums required | Host Consumption Bar - 600 net per bar (per 100 Per Persons) Cash Bar - 1,200 net per bar (per 100 Per Persons). Includes a cashier.

Cerise Fine Catering at Beanfield Centre, Exhibition Place
105 Princes' Boulevard • Toronto, ON M6K 3C3 • information.cerisefinecatering@sodexo.com

NOTE: Host will be charged per drink consumed at event plus an administrative fee of 19% and 13% HST. Cash Bar prices are inclusive of all fees and taxes. Minimum required host on consumption bar is \$600 net per 100 guests. Minimum required cash bar is \$1200 net, per 100 guests and includes cashiers.



BAR OPTIONS



FINE CATERING

White Wine

| | |
|---|----|
| Peller Estates Chardonnay, Niagara | 55 |
| Peller Estates Pinot Grigio, Niagara | 60 |
| Peller Estates Sauvignon Blanc, Niagara | 60 |
| Good Nature Unoacked Chardonnay, Niagara | 60 |
| Wayne Gretzky Pinot Grigio, Niagara | 65 |
| Te Mania Sauvignon Blanc, Nelson, New Zealand | 75 |
| Luigi Righetti Pinot Grigio, Veneto, Italy | 80 |

Red Wine

| | |
|--|----|
| Peller Estates Cabernet Merlot, Niagara | 55 |
| Peller Estate Merlot, Niagara | 55 |
| Wayne Gretzky Baco Noir, Niagara | 60 |
| Truis Pinot Noir, Niagara | 65 |
| Kinston Estate Shiraz, Clare Valley, Australia | 65 |
| Domaine Saint Michel Granche, Cotes de Rhone, France | 75 |
| La Querica Montepulciano d' Abruzzo, Abruzzo, Italy | 80 |

Sweet

| | |
|---|----|
| Private Reserve Vidal Icewine (200ml), Niagara | 89 |
| Private Reserve Late Harvest Vidal (375ml), Niagara | 99 |

Sparkling

| | |
|--|-----|
| Peller Family Reserve Charmat VQA | 55 |
| XOXO Sparkling Pinot Grigio Chardonnay | 55 |
| Truis Brut Sparkling | 95 |
| Terre Gaie Prosecco, Veneto, Italy | 70 |
| Domaine Chandon Brut Classic | 99 |
| Moet & Chandon Champagne | 220 |
| Tattinger, Champagne, France | 220 |

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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 Per Person 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 15 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 Per Persons, including those with special dietary requirements. We recommend asking your Per Persons 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. Per Person 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 requirements.
 - 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).
 - e. Handling of clients rented furniture.
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 each.
15. Outside food and beverage is strictly prohibited. Per Persons 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 per Per Person 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 10% 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 10 business days prior to the event date(s).



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CERISEFINECATERING.COM

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