

# GALA MENU PACKAGES 2023



CERISE  
FINE CATERING















FINE CATERING

## Hors D'oeuvres

### Hot

- 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

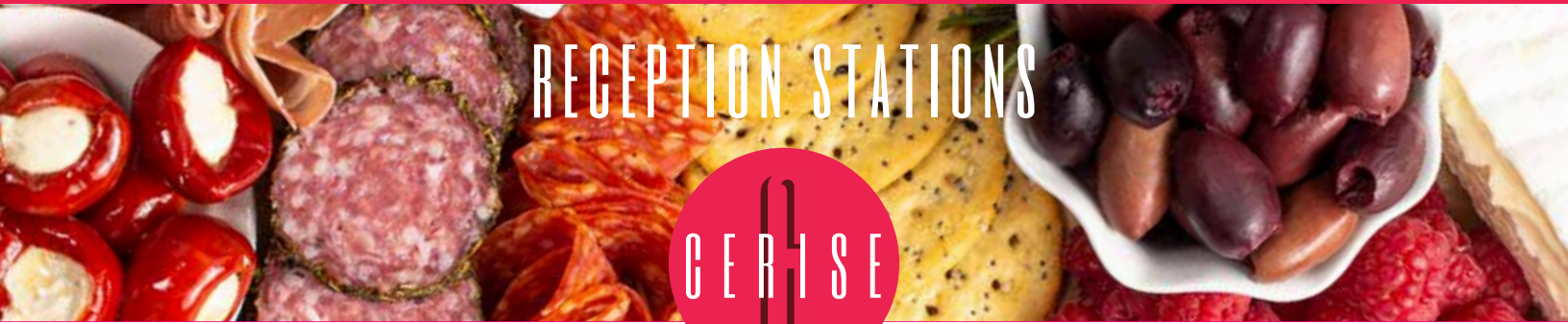
### Cold

- 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

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

### Mediterranean Grazing

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

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

### Crispy Wings & Thighs

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

### Mezze Dips

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

### Grilled Vegetable Antipasto

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

### Crudité Jars

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

### 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

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# CHEF ATTENDED RECEPTION STATIONS





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

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

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

### Handhelds

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

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  
Scallion Citrus Mayo

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

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

Sweet Table   
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 🍷 🍷  
Brioche, Grainy Mustard, Chimichurri  
Serves 50

Maple Kozlik Glazed Turkey 🍷 🍷  
Focaccia, Orange Cranberry Chutney  
Serves 30

BBQ Atlantic Salmon Fillet 🍷 🍷  
Corn & Black Bean Salsa, Cilantro Sour Cream  
Serves 50

Herb Crusted Prime Rib 🍷 🍷  
Yorkies, Horseradish, Dijon  
Serves 50

Chefs Choice Oysters

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

Sushi

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

- 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

- 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

- 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

- 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

- 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

- 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



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## 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



FINE CATERING

## 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



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## 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 Bean White Label Bourbon
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
Cocktail Bar	Classic & Dirty, Cosmopolitan, Manhattan, Old Fashioned, Negroni
House Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois
Non-Alcoholic Beverages	Soft Drinks, Juice

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](mailto: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  
Peller Estates Pinot Grigio, Niagara  
Peller Estates Sauvignon Blanc, Niagara  
Good Nature Unoacked Chardonnay, Niagara  
Wayne Gretzky Pinot Grigio, Niagara  
Te Mania Sauvignon Blanc, Nelson, New Zealand  
Luigi Righetti Pinot Grigio, Veneto, Italy

## Red Wine

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

## Sweet

Private Reserve Vidal Icewine (200ml), Niagara  
Private Reserve Late Harvest Vidal (375ml), Niagara

## Sparkling

Peller Family Reserve Charmat VQA  
XOXO Sparkling Pinot Grigio Chardonnay  
Truis Brut Sparkling  
Terre Gaie Prosecco, Veneto, Italy  
Domaine Chandon Brut Classic  
Moet & Chandon Champagne  
Tattinger, Champagne, France

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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.

# 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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