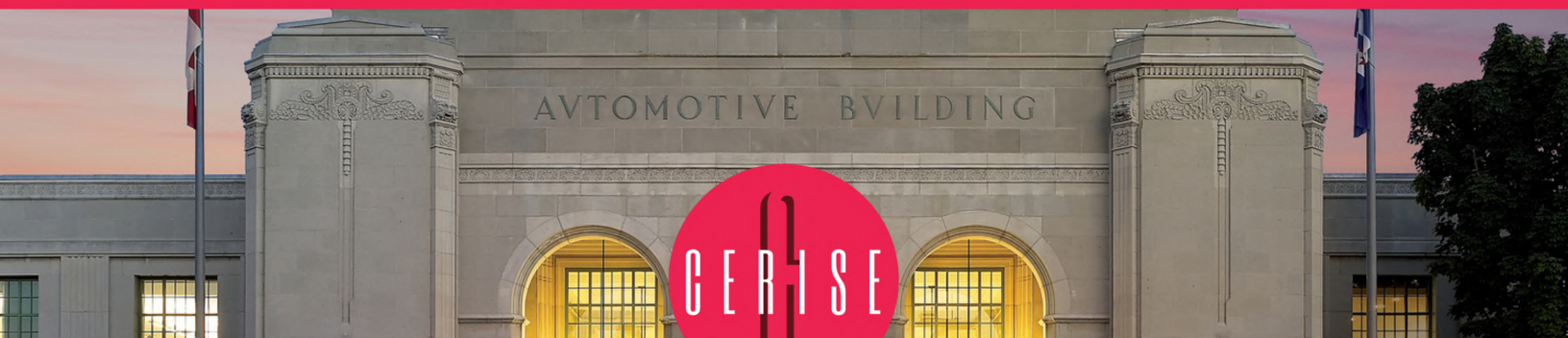


CORPORATE PACKAGES 2025



CERISE
FINE CATERING



FINE CATERING

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

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 12% 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.



CORPORATE PACKAGES








FINE CATERING

Corporate Packages

The Lobby

Breakfast

- Assorted Sliced Breakfast Bread Loaves 
- Assorted Danishes & Croissants 
- Individual Yogurt 
- Assorted Whole Fruit 
- Fresh Orange Juice 
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Morning Break

- Freshly Brewed Starbucks Coffee
- Selection of Teas

Lunch

- Chef's Choice Hot Lunch Buffet
- Soft Drinks on Consumption













Afternoon Break

- Individual Bags of Chips or Popcorn
- Freshly Brewed Starbucks
- Selection of Teas


Appetizers

The Mezzanine

Power Breakfast

- Citrus Fruit Salad   
- Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds*
- Protein Smoothie   
- Vegan Protein, Banana, Cocoa Power, Cinnamon, Agave, Soymilk*
- Hot Oatmeal Station 
- Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts, Toasted Coconut, Sunflower Seeds, Cinnamon Sugar*
- Caprese Frittata   
- Egg Whites, Roasted Tomato, Mozzarella, Basil*
- Turkey Sausage 
- Fresh Orange Juice 

Morning Break

- Whole Fruit 
- Freshly Brewed Starbucks Coffee
- Selection of Teas


Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Select One

- Deli Board
- French Quarter
- Lotus Garden

Afternoon Break

- Assorted Biscotti 
- Freshly Brewed Starbucks
- Selection of Teas

 Vegan  Vegetarian  Gluten Free  Dairy Free  Nut Free

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FINE CATERING









Corporate Packages

The Terrace

Breakfast

- Fruit Platter   
- Assorted Breakfast Pastries 
Croissants, Danishes, Muffins
- Individual Greek Yogurt 
- Multi-Grain & White Bread Rolls 
Peanut Butter, Fruit Preserves, Butter
- Scrambled Eggs   
Cheddar, Scallions
- Smoked Strip Bacon   
- Maple Pork or Turkey Sausage 
- Home Fries 
Peppers, Caramelized Onions
- Balsamic Glazed Tomatoes   
- Fresh Orange Juice 
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Morning Break

- Berry Antioxidant Smoothie    
Mixed Berries, Banana, Flax Seeds, Cinnamon, Oat Milk
- Quinoa & Chia Snack Bar 
- Mini Jars of Fresh Berries   
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Select One

- Deli Board
- La Tavola
- Mediterra
- French Quarter
- Taste of India
- True North
- Lotus Garden

Afternoon Break

- Mini Filled Sugar Doughnuts 
Hazelnut, Custard
- Assorted Dips 
Macerated Strawberries, Whipped Cream, Caramel Sauce
- Freshly Brewed Starbucks
- Selection of Teas

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LUNCH BUFFETS



FINE CATERING

Lunch Buffets

The Deli Board

Soup – Select One:

- Smoked Tomato Soup 🍲🍲
- Curried Coconut Red Lentil Soup 🍲🍲
- Pumpkin Spiced Soup 🍲🍲🍲🍲
- Lemongrass Ginger Carrot Soup 🍲🍲

Salads – Select Two:

- Caesar Salad 🍲
Add Bacon | 8 Per Person
Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Mix Baby Greens 🍲🍲🍲
Carrots, Cucumber, Radish, Avocado, Poblano Ranch Dressing
- Bayou Coleslaw 🍲🍲🍲🍲
Pineapple, Cabbage, Carrots, Onions, Peppers, Cider Vinaigrette
- Village Salad 🍲🍲🍲
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad 🍲🍲
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette

Sandwiches – Select Four :

All Sandwiches Are Assembled On A Variety Of Artisan Breads With Assorted Lettuce Greens And Sliced Tomatoes.

- Achiotte Pulled Chicken
Red Pepper Aioli
- Smoked Turkey
Cranberry Aioli, Arugula, Swiss Cheese
- Black Forest Ham
Cheddar, Dijonaise, Heritage Greens
- Tuna Salad
Scallion Remoulade, Baby Spinach
- Roast Beef
Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula
- Tofu Bahn Mi 🍲🍲🍲
Siracha Aioli, Pickle Carrots, Cucumber, Red Onions
- Grilled Market Vegetables 🍲
Market Vegetables, Basil Pesto, Spinach

On The Side

- Individual Miss Vickie's Chips 🍲🍲
- Assorted Dessert Squares 🍲
- Fruit Salad 🍲🍲🍲

🍲 Vegan 🍲🍲 Vegetarian 🍲🍲 Gluten Friendly 🍲🍲 Dairy Friendly 🍲🍲 Nut Friendly

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LUNCH BUFFETS



FINE CATERING

Lunch Buffets

La Tavola

Focaccia Crostini 

A la Olio

Arugula & Radicchio    

Orange Slices, Curly Endive, Balsamic Dressing

Panzanella salad  

Tomatoes, Onion, Cucumber, Basil, Olives, Capers, Oregano Lemon, Vinaigrette

Lemon & Herb Marinated Trout   

Spinach, Sundried Tomatoes

Chicken Piccata   

Garlic Rapini, Fried Capers, Lemon Emulsion

Lumache A la Vodka  

Peas, Crisp Basil

Charred Market Vegetables   

Balsamic Reduction

Tiramisu 

Orange Semolina Cake 

True North

Bread, Rolls & Flatbread 

Butter

Cerise Heritage Blend

Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Beet and Quinoa Salad    

Pickled Beets, Baby Kale, Pepitas, Dried Apricots, Agave Sumac Vinaigrette

Maple Juniper White Fish   

Roasted Heirloom Carrots, Grape Tomatoes

Montreal Peppercorn Brisket  

Roasted Mushrooms, Pearl Onions, Roasted Red Pepper, Red Wine Demi

Roasted Florette Vegetables    

Cauliflower, Broccoli, Brussels Sprouts, Swiss Chard

P.E.I Whipped Potatoes  

Chives

Nanaimo Bar Squares 

Raspberry Delice    







FINE CATERING

Lunch Buffets

French Quarter

Cheddar & Jalapeño Cornbread 

Mixed Baby Greens   
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Bayou Coleslaw    
Pineapple, Cabbage, Carrots, Onions, Peppers, Cider
Vinaigrette

Jerk Chicken  
Fried Plantain, Jerk Demi

Creole Beef Brisket   
Tomato Braised Brisket, Charred Scallions

Rice and Peas    
Red Kidney Beans, Thyme, Coconut Milk



Sweet Potato Fries 
Lime Chive Aioli

Apple Crumble Squares 

Mini Red Velvet Squares 

Taste Of India

Warm Naan Bread 

House Greens  
Shaved Apple, Toasted Walnut, Shaved Celery & Carrot, Lime
Coconut Dressing

Curried Couscous 
Cherry Tomato, Red Onion, Scallions, Raisins

Spiced Basmati Rice 

Tadka Dahl 
Crispy Onion, Diced Tomato, Cilantro

Kerela Fish  
Tamarind, Coconut Milk, Kashmiri Chilies

Butter Chicken 
Tandoori Marinated Chicken, Butter Sauce

Mint Raita 

Mangoccino Cups 

Mini Gulab Jamun 



LUNCH BUFFETS







FINE CATERING

Lunch Buffets

Lotus Garden

Wonton Chips 
Togarashi Aioli

Pancit Bihon    
Glass Noodles, Onion, Carrots, Peppers, Cabbage, Kalamansi
Vinaigrette

Jicama and Daikon Radish Slaw    
Napa Cabbage, Carrots, Scallions, Sesame Dressing

Chicken Adobo   
Sesame Chicken, Crispy Chili Green Beans, Soy Demi


Shanghai Beef Noodles  
Broccolini, Green Cabbage, Bean Sprouts, Egg Noodles

Lemongrass Scented Jasmine Rice    

Mini Egg Tarts 

Mini Cheesecake 

Mediterra





Pita Bread 
Hummus

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

Moroccan Chickpea Salad    
Golden Raisins, Shaved Carrots, Mint, Lemon Tahini
Dressing

Basil Chicken   
Artichoke Hearts, Sweet Drop Pepper

Oven Roasted Cod   
Basil Pistou, Brussels Sprouts, Pomegranate Seeds, Citrus Emulsion

Provençal Vegetables    
Market Vegetables, Basil, Tomato Broth

Green Lentil Rice Pilaf  
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts 

Baklava 

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. Linens may be accommodated at an additional investment; house black or white poly-cotton table linens are net \$25 each. Ask your CSM for details.
 - 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. Customization and 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. Table Water Service and Refresh
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 Automotive Building 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 12% 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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