

GALA MENU PACKAGES 2025



CERISE
FINE CATERING



FINE CATERING

Hors D'oeuvres

Hot

Adobo Shrimp 🍤 🌱 🌊
Salsa Verde, Dill

Mac and Cheese Poppers 🍷 🌱
Marinara Sauce

Thai Vegetarian Spring Rolls 🍷
Soy Sauce

Hoisin BBQ Pork Belly 🍤 🌱
Pickled Vegetables, Tamarind Chutney

Chicken Samosas
Mango Chutney

Vegetable Samosa 🌱 🌊
Tamarind Chutney

Sesame Chicken Lollipops 🍤 🌱
Gochujang BBQ Sauce, Scallion

Peppercorn Braised Beef 🍤
Chive Mash, Thyme Demi

Potato Cups with Lentil Caviar 🍷 🌱 🌊 🌱
Beluga Lentils, Squash Puree, Chives

Fish 'n' Chip 🍤 🌱
Battered Haddock on Kettle Chip and Malt Vinegar Aioli

Southern Fried Chicken Slider
Jalapeño Cheddar Corn Bread, Honey Garlic Glaze

Lamb Sliders with Garlic Sauce | Add \$15 Per Dozen
Potato Bun, Coriander Cress

Mini Aubergine Sliders 🍷
Breaded Eggplant, Pomodoro Sugo, Provolone, Mini Pretzel

Cold

Salad Roll 🍷 🌱
Thai Dipping Sauce

Mushroom Tourtiere Tart 🍷
Forrest Mushroom, Whipped Goat Cheese

Jerk Chicken on Corn Chip 🍤
Jerk Aioli, Pineapple Salsa

Tuna (Tataki (Sashimi Grade) 🍤 🌱 | Add \$15 Per Dozen
Miso Glaze, Sesame Seeds

Tofu Bahn Mi Bao 🍷
Pickled Onion, Cucumber, Hoisin

Pickled Beet and Haloumi 🍷
Rain Coast Chip

Smoked Salmon 🍤
Chive Blini, Vodka Crème Fraiche

BBQ Jackfruit Taco 🍷 🌱 🌊 🌱
Pineapple Coleslaw, Crispy Onions

Tempura Shrimp Maki
Pickled Ginger, Sweet Soy 🍤 🌱

Koya Tofu Maki 🍷 🌱 🌱 🌱
Wasabi Soy

Mezcal Infused Watermelon
Basil Syrup, Himalayan Sea Salt 🍷 🌱 🌱 🌱

Sweet Potato Tart 🍷 🌱
Vegetable Ratatouille, Balsamic Reduction

Beef Tartare Cones
Beef Tenderloin, Horseradish Aioli, Fried Capers

Smoked Duck
Rosemary Blini, Apricot Jam, Dill

Tuna Crudo
Sesame Tuna, Avocado Puree, Chives, Lotus Root Chip

Caprese Skewer 🍷 🌱 🌱
Marinated Mozzarella, Grape Tomato, Balsamic Reduction

🍷 Vegan 🍷 Vegetarian 🍤 Gluten Friendly 🌱 Dairy Friendly 🌱 Nut Friendly

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FINE CATERING

Reception Stations

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

Crudit  Jars

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

Individual "Guac N' Chips"

Guacamole, Tomato Salsa, Cajun Spiced Corn Tortillas

Seafood Bar

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

Sweet Table

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



CHEF ATTENDED RECEPTION STATIONS



FINE CATERING

Chef Attended Reception Stations

Select from a variety of live action Chef attended items listed below. Minimum 100 guests per station.

Bowls

Pick Any Two

The Bento Box Bowl 🍱 | Add 10 Guest
Teriyaki Salmon, Sweet Potato Noodles, Edamame, Succotash, Crispy Nori

Pita and Falafel Bowl 🌱
Orzo, Cucumber, Onion, Tomato, Olives, Garlic Tahini Sauce

Cool Runnings Bowl 🌱
Jerk Chicken, Coconut Rice and Peas, Fried Plantain

Poutine Station

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

Handhelds

Pick Any Two

Chicken Milanese
Smoked Mozzarella, Marinara Sauce, Kaiser Bun

Margherita Flatbread 🌱
Buffalo Mozzarella, Basil, Pomodoro Sauce

Pulled Beef with Giardenera
Pretzel Hoagie, Triple Crunch, Mustard Aioli

Taqueria

Pick Any Two

Pimenton Cod Tacos
Over Roasted Cod, Salsa Verde, Lettuce, Crema, Soft Flour Tortilla

Birria Taco 🌱
Pulled Brisket, Pico de Gallo, Shredded Lettuce, Soft Tortilla Shells

Carnitas Taco
Pulled Pork, Caroline Vinegar BBQ Sauce, Shredded Cabbage, Pickled Jalapeno, Jack Cheese

Tasting Plates

Mini Buddha Bowls 🌱 🌱 🌱 🌱

Harissa Spiced Tempeh, Quinoa, Avocado, Shredded Carrots, Spiced Chickpeas, Lemon Vinaigrette

Paella Plate 🌱 🌱

Smoky Paprika Rice, Mussels, Chorizo Sausage, Roasted Red Peppers, Pea Tendrils

Sunday Roast and Yorkie

Braised Short Rib, Yorkshire Pudding, Horseradish Jus

Mini Pretzel & Mini Hot Dog Station

Choice of Chicken or Pork Mini Hot Dogs
Honey Mustard, Housemade Ketchup, Sauerkraut

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

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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



FINE CATERING

Plated Meals

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

Menu 1

Bocconcini and Heirloom Tomato 🍅 🍅
Frisee, Basil Pesto, Baby Rockets, Balsamic Reduction

Tartuffo Chicken Breast 🍄
Corn and Leek Puree, Broccolini, Duchess Potato and Natural Pan Jus

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

Menu 2

Beet Carpaccio Salad 🌿 🍷 🌱 🍷
Roasted Beets, Beet Espuma, Cucumber Rolls, Mixed Lettuce, Watermelon Radish, Lotus Root Chip and Citrus Vinaigrette

Juniper Spiced Salmon 🍷 🌱
Green Pea Veloute, Heirloom Carrots, Forbidden Rice, Maple Sumac Glaze

OR

Roasted Chicken Supreme 🍷
Parsnip Puree, Hasselback Potatoes, Rapini, Thyme Demi

London Fog Creme Brulee 🍷
Mixed Berry and Mint Chutney, French Macaron

Menu 3

Grilled Peach Salad 🌿 🍷
Grilled Peach with Stilton, Baby Spinach, Candied Pepitas, Cranberries, Citrus Vinaigrette

Herb De Provence Branzino 🍷
Whipped Sweet Potato, French Beans, Parsley Persillade, White Balsamic Beurre Blanc

OR

Five Spice Half Cornish Hen 🍷
Onion Sofrito, Corn and Leek Fritter, Crispy Brussels Sprouts, Pinot Noir Demi

Raspberry Delice 🌿 🍷
Chocolate Pearls, Berries, Coulis, Basil Syrup

Menu 4

Raddicchio and Grapefruit 🌿 🍷
Cabernet Poached Pear, Shaved Fennel, Dill, Crispy Spiced Chickpeas, Dill Vinaigrette

6 Hour Braised Short Rib 🍷
Yucca Whipped Potatoes, Ratatouille Vegetable Bundle, Hen of the Woods Mushroom, Baco Noir Demi

Dark Chocolate Ganache Tart 🍷
Port Poached Pears, Berry Coulis, Berries, Mint

Menu 5

House Cured Salmon Gravlax 🍷 🍷
Sumac Creme Fraiche, Pickled Onions, Sweet Gherkins, Micro Herbs, Chive Oil

Sous Vide Tenderloin 🍷 🍷
Sunchoke Puree, Fondant Potato, Roasted Cippolini, Aspiration, Truffle Demi

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

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VEGAN & VEGETARIAN MEALS



FINE CATERING

Vegan & Vegetarian Meals

Butternut Squash "Steak"    

Edamame Succotash, Sweet Potato Puree, Fennel Slaw,
Citrus Vinaigrette

Herbed Cauliflower Cloud    

Toasted Quinoa, Forrest Mushroom, Haricot Verts,
Pumpkin Seed Oil

Miso Tempeh    

Corn And Leek Puree, Shitake Rice Cake, Gai Lan, Coconut Red
Curry, Crispy Shallots

Vegan Plated 3 Course Dinner

Salad

Treviso & Grapefruit    

Arugula, Spiced Pepitas, Poached Pear, Apricot Vinaigrette

Main

King Oyster "Scallops"    

Butternut Squash Risotto, Crispy Brussels Sprouts,
Tomato Oil, Micro Greens

Dessert

Raspberry Mousse Cake  

Chocolate Sponge, Berry Compote

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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BAR OPTIONS



FINE CATERING

House Wine (By Glass)	Peller Estates Chardonnay, Niagara
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara
House Liquor	Polar Ice Vodka (Canadian) Bacardi White Rum Dillon's Gin (Canadian) Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey el Jimador Tequila Reposado
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Rum Crown Royal Rye Whiskey Patron Silver Tequila
Premium Liquor	Ciroc Vodka El Dorado 12 Year Old Rum Glenfiddich 12 Year Old Single Malt Scotch Whisky Hendrick's Gin Casamigos Tequila Blanco
Local Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois Corona

Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Non-Host prices are all inclusive of fees and taxes. Minimum required | Host Consumption Bar. 600 net per 100 Guests | Non-Host Bar, \$1,200 net per Guests (includes Cashier)

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

NOTE: Host will be charged per bottle opened 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

Non-Alcoholic Beverages

Soft Drinks Juice

Heineken 0.0
Corona Cero

Premium Soft Drinks

Flavored San Pellegrino
Bubly
La Croix

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Optional Coolers & Mixers - Select 3

Vodka Smash Georgian Bay
White Claw Seltzer - Variety
Twisted Tea - Hard Iced Tea
Dillon's Gin - Variety
Matt & Steve's Original Caesar
Crown Royal and Cola

Optional Mocktails

Collective Arts

Midday Mule
Mellow Mojito
Mindful Margarita

Flirt

Basil
Clemintine
Raspberry
Lime & Mint
Blackberry

Crafted On-Site - Minimum Order 50 Per Item

Mojito
Shirley Temple
Citrus Birst
Blood Orange

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BAR OPTIONS



FINE CATERING

White Wine

Peller Estates Chardonnay, Niagara
Peller Estates Pinot Grigio, Niagara
Peller Estates Sauvignon Blanc, Niagara
Good Nature Unoaked 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 Estates Merlot, Niagara
Trius Cabernet Sauvignon, Niagara
Wayne Gretzky Baco Noir, Niagara
Trius Pinot Noir, Niagara
Kinston Estate Shiraz, Clare Valley, Australia
Domaine Saint Michel Granche, Cotes du Rhone, France
La Querica Montepulciano d' Abruzzo, Abruzzo, Italy

Sparkling

Peller Family Reserve Secco Bubbles VQA
XOXO Sparkling Pinot Grigio Chardonnay
Trius Brut Sparkling
Blu Giovello Prosecco
Domaine Chandon Brut Classic
Moet & Chandon Champagne
Taittinger, Champagne, France

Prices are net and subject to 19% Administration fee and 13% HST.

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 bottle opened 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. Three (3) Course Plated dinner includes one (1) black or white poly-cotton tablecloth for every table of ten (10) guests. 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. 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. 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 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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