

GALA MENU PACKAGES 2024



CERISE
FINE CATERING



FINE CATERING

Hors D'oeuvres

Hot

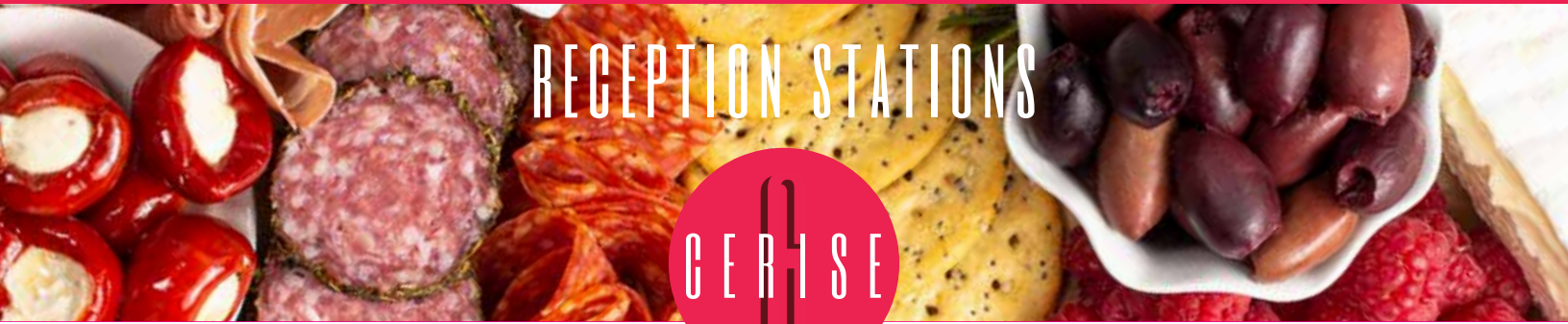
- Crispy Shrimp 🍤 🌱 🌾 🥛
- Sweet Chili Sauce
- Bocconcini Arancini 🌱 🌾
- Smoked Tomato Ragu
- Thai Vegetarian Spring Rolls 🌱
- Soy Sauce
- Crispy Pork Belly 🍤
- Soy Maple Glaze
- Chicken Samosas
- Mango Chutney
- Vegetable Samosa 🌱 🌾
- Tamarind Chutney
- Chicken Pot Stickers 🍤 🌾
- Ponzu
- Smoked Pepper Beef Taco 🍤
- Pickled Onion, Crema
- Double Baked Potato 🍤
- Bacon, Chive, Ranch
- Fish & Chips
- Kettle Chip, Cod, Malt Aioli
- 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 & Eggplant Babaganoush 🌱 🌾
- Sourdough Toast, Goat Cheese, Frisee
- Chicken Panzanella
- Garlic Crostini
- Tuna (Sashimi Grade) Niçoise 🥛
- Add 15 | Dozen
- Smoked Duck 🍤 🥛
- Apple Chutney on Rain Coast Crisp
- Port Poached Pear 🌱 🍤
- Gorgonzola, Rain Coast Chip
- Smoked Salmon 🍤
- Chive Blini, Vodka Crème Fraiche
- Paneer & Grape Bruschetta 🌱 🍤 🌾
- On a Cucumber Cup
- Spicy Tuna Roll 🍤 🌾 🥛
- Wasabi Soy Dip
- Mango Pickled Cucumber Maki 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 11% 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 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

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 100 guests per station.

Bowls

Pick Any Two

Yellowfin Tuna Poke Bowl   | Add 10 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

Mini Pretzel & Mini Hot Dog Station

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

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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 tea. Based on a minimum of 50 guests, tables of 10 guests. 2 hour consecutive service.

Menu 1

Fior Di Latte & Tomatoes  

Tomato Textures, Arugula, Basil, Balsamic Glaze


Truffle Chicken Breast 

Crispy Polenta, Wilted Greens, Roasted beets, Mushroom Cream Sauce

Tropical Charlotte  

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

Menu 2

Salad of Baby Beets 


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

Miso Soy Glazed Salmon 

Citrus Beurre Blanc, Coriander Relish, Sesame Rice Cake, Baby Bok Choy, Blistered Tomatoes, Eggplant

or Peri Peri Chicken Supreme 

Pea Puree, Cauliflower Whipped Potato, Sauteed Black Kale, Baco Noir Reduction

Coconut Panna Cotta  

Pineapple Compote, Shaved Chocolate, Sorrel Syrup

Menu 3

Grilled Peach Salad  

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

Pan Seared Branzino  

Saffron Potato Pave / Baby Fennel / French Beans / Truffle Sherry Gastrique

or Harissa Spiced Half Cornish Hen  

Whipped Leek and Potato Puree, Roasted Vegetables, Caramelized Shallot with Grainy Mustard Jus

Raspberry Delice 

Chocolate Pearls, Berries, Coulis, Basil Syrup

Menu 4

Baby Gem Caesar Salad

Double Smoked Bacon, Garlic Peppercorn Dressing, Herb Croutons, Parmesan Tuille

Cabernet Braised Beef Short Rib 

Mushroom Fricassee, Cabernet Jus, Root Vegetable Pave, Parsley Sauce, Parsnip Puree

Dark Chocolate Ganache Tart 

Port Poached Pears, Berry Coulis, Berries, Mint

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  

Cabernet Risotto, Roasted Shallot, Heirloom Carrots, Forrest Mushroom Jus

Tiramisu 

Baileys Whipped Mascarpone, Milk Tuille Espresso Syrup, Cookies

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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

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VEGAN & VEGETARIAN MEALS



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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

Roasted Delicata Squash    

Miso Risotto, Heirloom Carrots, Zucchini Slaw, Green Pea Veloute

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
House Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois
Non-Alcoholic Beverages	Soft Drinks Juice
Premium Soft Drinks	Flavored San Pellegrino Bubly La Croix

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.



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
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

Dessert Wine

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

Sparkling

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

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

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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 11% 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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