



CERISE
FINE CATERING



HORS D'OEUVRES



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Hors D'oeuvres

Cold

Salad Roll, Thai Dipping Sauce (VE) (GF)

Smoked Salmon on Brie

Maple Apple Walnut Goat Cheese Rosette (VG)

Tuna (Sashimi Grade) on Soft Taco with Guacamole Salsa
(add \$5 | Dozen)

Smoked Duck and Apple Chutney on Sweet Potato Muffin

Caprese Salad on a Skewer, Marinated in Basil Pesto (VG)

Smoked Salmon on Chive Blini, Vodka Crème Fraiche

Hot

Crispy Shrimp Wonton, Sweet Chili Sauce (DF)

Mushroom & Leek Turnover (VG)

Thai Vegetarian Spring Rolls, Soy Sauce (VG)

Chicken Samosa, Mango Chutney (DF) (NF)

Vegetable Samosa, Tamarind Chutney (DF) (NF)

Lamb Samosa, Coriander & Mint Yogurt (DF) (NF)

Panko Crusted Crab Cake, Citrus Chili Dip

Vegetable Pakora, Tamarind Chutney (VE) (GF) (NF)

Tandoori Chicken Brochettes, Raita (GF) (NF)

Chicken Skewers, Tzatziki Sauce (GF) (NF)

Lamb Kofta, Coriander & Mint Yogurt (NF)

Paneer Kofta, Tomato Salsa (VG)

(VE) Vegan, (VG) Vegetarian, (GF) Gluten Friendly, (DF) Dairy Friendly, (NF) Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 18% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.

DISPLAY RECEPTION STATIONS



FINE CATERING

Reception Stations

Cheese

Variety of Cheeses, Berry Compote, Dried Fruit, Grapes,
Flatbread, Crackers

Salumi

Prosciutto, Westphalian Ham, Soppressata, Coppa, Gherkins, Pickled Pearl
Onions, Grainy Mustard, Dijon Mustard, Pickled Beets, Marinated Olives,
Flatbread, Bread Rolls

Mezze Dips

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

Vegetable Antipasto

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

Crudit  Jars

Carrots, Celery, Broccoli, Cauliflower, Peppers, Grape Tomatoes, Cucumber,
Side Assorted Dips

Individual Shrimp "Guac"-Tail

Guacamole, Tomato Salsa, Cajun Spiced Corn Tortillas

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, Worchester, Tabasco

Sweet Table

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

Minimum Order of 3 Stations and Minimum 100 Guests per Station

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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

Bowls (pick any two)

Yellowfin Tuna Poke Bowl (DF) (NF)

Sesame & Soy Marinated Tuna, Daikon Slaw, Pineapple Salsa, Edamame (add \$9 | Guest)

Quinoa & Avocado Bowl (VE) (CF) (NF)

Quinoa Salad, Avocado Salsa, Endives, Beets, Chickpeas, Maple Tahini

Coconut Curry Chicken Bowl (CF) (DF)

Basmati, Cucumber & Mango Salad, Cashews, Cilantro

Cone Bites

Cognac Cured Salmon Tartare Cone

Dill, Avocado, Pickled Ginger

Pistachio Crusted Goat Cheese Cone (VG)

Dried Cranberry Whipped Goat Cheese

Handhelds (pick any two)

Veal Schnitzel Focaccia

Green Apple Slaw, Lemon Vinaigrette, Pea Shoots, Roasted Pepper Remoulade

Tandoori Chicken Flatbread

Tamarin Yogurt, Coriander Chutney, Lettuce Chiffonade, Naan

Mini Beef Burger

Maple Whisky BBQ Mayo, King Mushrooms, Caramelized Onions, Brioche

Taqueria (pick any two)

Tempura Cod

Fish Tacos, Avocado Sour Cream, Mango Salsa, Radish Veg Slaw, Soft Flour Tortillas

Pollo Fritto (NF)

Fried Chicken Tacos, Chipotle Mayo, Pico de Gallo, Radish Veg Slaw, Soft Flour Tortillas

Carnitas (NF)

BBQ Pulled Pork Tacos, Lime Sour Cream, Pickled Red Onions, Pineapple Salsa, Radish Veg Slaw, Soft Flour Tortillas

Tasting Plates

Crispy Chicken & Waffle Bites

Scallion Avocado Mayo

Lobster & Crab Mac N' Cheese

Cavatelli, Smoked Gouda, Caramelized Onions, Herb Panko Crust

Short Ribs & Corn Bread

BBQ Braised Beef, Ancho Chili Aioli

Sweet Table (VG)

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

Minimum Order of 3 Stations and Minimum 100 Guests per Station

(VE) Vegan, (VG) Vegetarian, (CF) Gluten Friendly, (DF) Dairy Friendly, (NF) Nut Friendly

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Chef Attended Reception Stations

Select from a Variety of Live Action Chef Attended Items Listed Below

Carving Block

Canadian AAA Beef Striploin

Brioche, Grainy Mustard, Chimichurri
(Serves 50)

Maple Bourbon Glazed Turkey

Focaccia, Orange Cranberry Chutney
(Serves 30)

BBQ Atlantic Salmon Fillet

Corn & Black Bean Salsa, Cilantro Sour Cream
(Serves 50)

Dijon & Herb Crusted Prime Rib

Yorkies, Horseradish, Dijon
(Serves 50)

Rodney's Oysters

Oyster Bar Service

Fresh Shucked Oysters to Order
Served with a Selection of Sauces & Condiments

Sushi

Sushi Bar Service

Fresh Sushi, Sashimi & California Rolls Made to Order
Served with Wasabi, Soy Sauce & Pickled Ginger

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FINE CATERING

Plated Meals

All Plated Meals Served with Artisan Rolls and Flatbreads of Polish Potato and Cheddar Cheese, Tuscany Olive, Parmesan Paprika, Armenian Lavash, and Butter. Complimented with Starbucks Regular Coffee and Selection of Teas

Menu 1

Ice Wine Compressed Watermelon
Frisée, Mint Avocado Sauce, Feta Cheese, Cherry Tomatoes,
Soybeans, Balsamic Reduction

Orange Soy Glazed Atlantic Salmon
Calamansi Beurre Blanc, Mango Cucumber Gari Ginger Salsa,
Edamame, Sesame Rice Cake, Baby Shanghai Bok Choy, Purple Pearl Onions

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

Menu 2

Burratini & Tomatoes
Shaved Parmesan, Pickled Pearl Onions, Balsamic Glaze, Pesto Aioli

Chicken Supreme
Citrus and Sage Brined, Dauphinoise Potato, Baby Squash,
Honey Glazed Baby Carrots, Cranberry Apple Compote, Cider Jus

Tropical Charlotte
Passionfruit and Mango Chilled Soufflé Wrapped in Sponge Cake,
Chocolate Décor, Berry Coulis, Mango Gel

Menu 3

Duo of Scallops
Seared and Ceviche, Cucumber, Radish Slaw, Calamansi Gel,
Avocado Sour Cream, Lime Coconut Vinaigrette, Macadamia Crumble

Maple Glazed Duck Breast
Duck Leg Confit Croquette, Cherry Gastrique, Parsley Sauce,
King Mushroom, Anna Potato, Pickled Heirloom Carrots

Passion Curd Tart
Passion Curd in Pâte Sucrée with French Meringue, Chocolate Décor,
Fresh Fruit, Strawberry Coulis

*Based on a minimum of 50 guests, tables of 10 guests.
2 Hour Consecutive Service.*

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PLATED MEALS



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Plated Meals

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Menu 4

Iceberg Slice
Crumbled Old Cheddar, Grape Tomatoes, Charred Corn,
Pea Tendrils, Curly Endive, Buttermilk Dressing

Cabernet Braised Beef Short Rib
Mushroom Fricassée, Cabernet Jus, Aged Cheddar Pavé, Baby Beets,
Carrots, Parsley Sauce

Gateaux Opera
Joconde Biscuit, Coffee Buttercream, Chocolate Ganache, Chocolate Décor,
Fresh Berries, Raspberry Sauce

Menu 5

Belgian Endive Salad with Ashley Goat Cheese
Frisée, Candy Cane Beets, Figs, Cranberry Compote, Port Reduction

Sous Vide Tenderloin of Beef
Gamay Noir Sauce, Morels, Pearl Onions, Pea Puree, Baby Beets,
Leek and Smoked Gouda Gratin, Olive Oil Poached Campari Tomato

Cassis Mousse
Fresh Berries, Chocolate Décor, Cassis Gel

Menu 6

Cognac & Dill Cured Atlantic Salmon
Maple Mustard Remoulade, Avocado Sour Cream, Compressed Watermelon,
Cherry Tomatoes, Soybeans, Goat Cheese, Balsamic Reduction

8oz. Wellington County Beef Tenderloin
Yukon Gold and Root Vegetable Galette, Wild Mushroom jus, Baby Carrots,
Roasted Shallots, Pea and Spinach Purée

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

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PLATED MEALS



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Plated Meals

Vegetarian/Vegan Alternatives

Chickpea Coconut Curry
Jasmine Rice, Bok Choy, Daikon Carrot Mango Slaw,
Green Onions, Cashews, Cilantro

Quinoa & Kale with Avocado Salsa
Beets, Sweet Potatoes, Sunflower Seeds, Pea Shoot Salad, Maple Tahini

Paneer Tempura
Red Jasmine Rice, Pineapple Salsa, Avocado, Edamame, Spinach,
Oyster Mushrooms, Yuzu Soy Dressing, Wonton Chips

Enhanced service, (1 server per table) is available for all plated meals. Please add \$40.00 per staff per hour (minimum 4 hours)



BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Cash

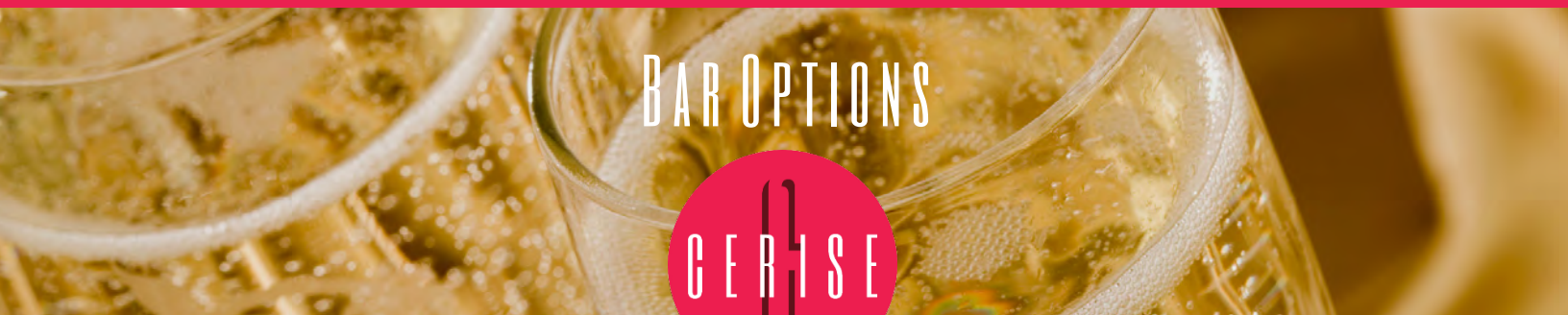
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|------------------------|---|
| House Wine (By Glass) | Peller Estates Chardonnay, Niagara |
| House Wine (By Bottle) | Peller Estates Cabernet Merlot, Niagara |
| House Liquor | Smirnoff Vodka Bacardi White Rum Beefeater Gin Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Jim Beam White Label Bourbon |
| Deluxe Liquor | Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Blended Scotch Crown Royal Rye Whiskey Woodford Reserve Bourbon |
| Liqueurs | Grand Marnier, Kahlúa, Bailey's, Disaronno, Drambuie, Sambuca |
| Martini Bar | Classic & Dirty Martinis, Cosmopolitan, Manhattan, Old Fashioned, Negroni |

Upgrade to Premium Vodka/Gin

| | |
|-------------------------|---|
| House Beer | Amsterdam Blonde Amsterdam Big Wheel |
| Premium Beer | Steam Whistle Pilsner Stella Artois |
| Non-Alcoholic Beverages | Soft Drinks, Juice |

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White Wine

Peller Estates Family Select Chardonnay, Niagara
Echeverria Sauvignon Blanc 'Reserva', Chile
Lunardi Pinot Grigio, Veneto, Italy
Cave Springs 'Dolomite' Riesling, Niagara
Tin Roof Cellars Chardonnay, California
Sacred Hill Sauvignon Blanc, Marlborough, New Zealand
Thirty Bench 'Winemaker's Riesling', Niagara
Mosole Pinot Grigio, Venezia, Italy
McManis Viognier, River Junction, California

Red Wine

Peller Estates Family Select Cabernet Merlot, Niagara
Callia Bella Malbec, San Juan, Argentina
Trius Cabernet Sauvignon, Niagara
Gérard Bertrand 'Terroir' Syrah/Grenache, Midi, France
Mount Oakden Shiraz, Clare Valley, Australia
Case Springs, Cabernet Franc, Niagara
Speri Valpolicella Classico, Italy
R8 Cabernet Sauvignon, Sonoma, California

Sweet

Peller Estates Private Reserve Vidal Icewine (200ml), Niagara
Henry of Pelham Riesling Icewine (375ml), Niagara

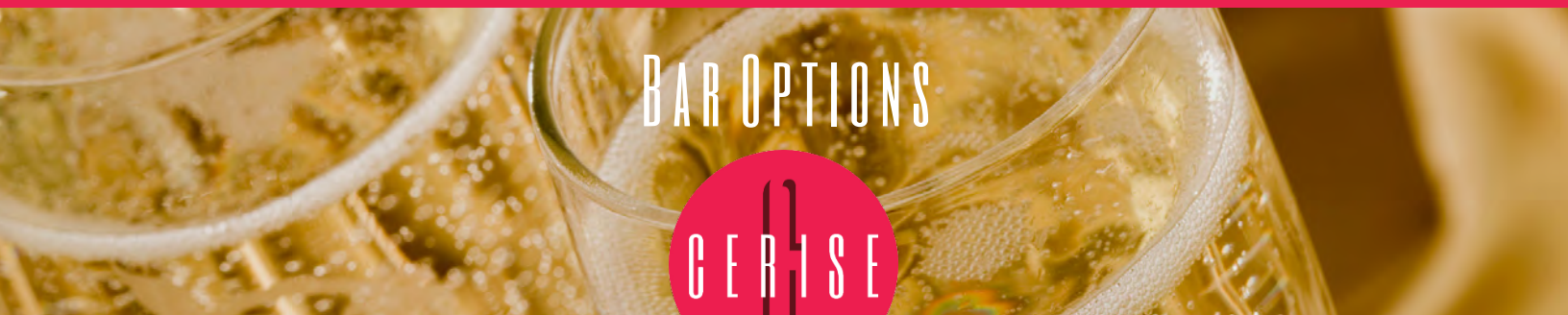
Sparkling

Flute Spumante, Italy
Riondo Collezione Prosecco, Veneto, Italy
Trius Brut Sparkling, Niagara
Domaine Chandon Brut Classic, California
Henry of Pelham 'Cuvée Catherine' Rosé, Niagara
Hinterland Blanc de Blancs, Prince Edward County
Tattinger, Champagne, France

Prices are net and subject to 18% Administration Fee and 13% HST.

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BAR OPTIONS



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The following packages include a four-hour bar and wine service throughout dinner with bar closed

The Basics

Beefeater Gin
Smirnoff Vodka
Bacardi White Rum
Dewar's White Label Blended Scotch
Canadian Club 12yr Rye Whiskey
Jim Beam White Label Bourbon
Campari

Domestic Beer

Amsterdam Big Wheel
Amsterdam Blonde

Wine

Peller Estates Chardonnay
Peller Estates Cabernet Merlot

Enhancements

Prices are net and subject to 18% Administration Fee and 13% HST.

Package pricing is based on a minimum of 50 Guests

Add \$8 | Guest for a Sparkling Wine Toast (3oz each)
Add \$15 | Guest for each extended hour for The Basics
Add \$20 | Guest for each extended hour for Top Shelf

The Top Shelf

Grey Goose Vodka
Tanqueray London Dry Gin
Flor de Caña 7yr Rum
Glenfiddich 12yr Scotch
Crown Royal Rye Whiskey
Woodford Reserve Bourbon
Campari

Liqueur

Grand Marnier
Kahlúa
Bailey's
Disaronno
Drambuie
Sambuca
Triple Sec

Beer

Amsterdam Big Wheel
Amsterdam Blonde
Steam Whistle Pilsner
Stella Artois

Wine (Selection of two whites and two reds)

White

Sacred Hill Sauvignon Blanc
Thirty Bench "Winemaker's Riesling"
Mosole Pinot Grigio

Red

Mount Oakden Shiraz
Rioja Vega
Speri Valpolicella Classico

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General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 10 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 cash), a minimum net bar revenue requirement is determined based on guest 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 10 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. Iced tap water stations are offered at no additional fee. Glass bottles of still and sparkling water (331ml) are available and charged on consumption.
8. Substitutions in any of the menu packages may be subject to additional fees.
9. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
10. Cerise takes care of all guests, including those with special dietary requirements. We recommend asking your guests 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.
11. Guest lists with dietary needs/restrictions are to be submitted 10 business days in advance of the event date.
12. Kosher Meals request will be accommodated for an additional fee; to be determined based on menu selection; required 10 business days in advance.
13. Halal beef and chicken may be subject to increased price; required 10 business days in advance.
14. Additional labour fee(s) may apply when:
 - a. Order is for less than minimum requirement.
 - 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).
15. 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 \$45.00 each.
16. Outside food and beverage is strictly prohibited. Guests 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 \$45.00 per guest on final invoice.
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18. 13% HST is added to all charges.
19. Prices subject to change based on final Menu Selection.
20. Payment in full is required 10 Business Days prior to the event date(s).



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