



CERISE
FINE CATERING



FINE CATERING

Table of Contents

| | |
|---------------------|---------------|
| Breakfast | Pages 3 – 5 |
| Breaks | Pages 6-7 |
| Beverages | Page 8 |
| Lunch Buffets | Pages 9 – 12 |
| Plated Lunch | Page 13 |
| Dinner Buffet | Page 14 |
| Bar Options | Pages 15 - 17 |
| General Information | Page 19 |



Breakfast

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

Continental Breakfast

Assorted Pastries
Fresh Muffins, Danishes and Croissants

Whole Fruit Display (VE) (GF) (NF)
Bananas, Assorted Apples, Clementines

Power Breakfast

Citrus Fruit Salad (VE) (GF) (NF)
Orange Sections, Grapefruit Sections, Fresh Mint,
Pomegranate Seeds

Baby Kale & Avocado Smoothie (VE) (GF)
Honeydew Melon, Banana, Almond Milk

Hot Oatmeal Station (VE)
Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts,
Toasted Coconut, Sunflower Seeds,
Cinnamon Sugar

Egg White & Spinach Frittata (VG) (GF)
Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage (GF) (DF)

Rise N' Go

Whole Fruit Display (VE) (GF) (NF)
Bananas, Assorted Apples, Clementines

Orange & Mango Smoothie (VE)
Banana, Lychee, Soymilk

Individual Overnight Oats Jar (VE)
Dates, Almond Milk, Granola, Dark Chocolate

Savoury Danish Bites (VG)
Spinach Feta, Tomato Olive, Leek Parmesan

Chicken Apple Sausage Sliders
Smoked Cheddar, Ancho Mayo, Mini Brioche

Classic

Fruit Platter

Assorted Breakfast Pastries (VG)
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG)
Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs (VG) (GF) (NF)
Cheddar, Scallions

Smoked Strip Bacon (GF) (DF) (NF)

Maple Pork or Turkey Sausage (DF)

Home Fries (VE) (GF)
Peppers, Caramelized Onions

Balsamic Glazed Tomatoes

Continental in the 6ix

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Loaves (VG)
Zucchini, Lemon Cranberry, Apple Pumpkin

Individual Chia Pudding Parfait (VG)
Strawberry Yogurt, Granola, Berries

Smoked Salmon Toast
Lemon Ricotta, Red Onion, Mustard Cress, Rye Bread

Avocado Toast (VE)
Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
(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.



Breakfast – Create Your Own

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

The Grand

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Pastries (VG)
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG)
Peanut Butter, Fruit Preserves, Butter

Select One:

Cheese Platter (VG)
Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit

Smoked Salmon Platter (GF) (NF)
Capers, Red Onions, Lemon, Side Chive Sour Cream

Charcuterie Platter (GF) (DF)
Ham, Salami, Kielbasa, Prosciutto, Gherkins, Pickled Pearl Onions,
Grainy Mustard

Select One:

Scrambled Eggs (VG) (GF)
Cheddar, Scallions

Cheese Omelette (VG) (GF)

Eggs Benedict (add \$5 | Guest)

Quiche Lorraine

Vegetable Quiche (VG)

Select Two:

Maple Pork Sausage (DF)

Smoked Strip Bacon (GF) (DF) (NF)

Chicken Apple Sausage (GF) (DF)

Turkey Sausage (GF) (DF)

Corned Beef Hash

Select One:

Cinnamon French Toast Sticks (VG)
Blueberry Compote

Belgian Chocolate Chip Waffles (VG)
Maple Syrup

Belgian Sugar Waffles (VG)
Strawberries, Maple Syrup

Eggplant & Bell Pepper Caponata (VE) (GF)
Raisins, Pine Nuts

Sautéed Mushrooms (VG) (GF) (NF)
Goat Cheese, Parsley

Select One:

Onion Potato Pancakes (VG)

O'Brian Potatoes (VG) (GF)

Spiced Potato Wedges (VG) (GF)

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
(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.

MAY YOUR MORNING BE FANTASTIC



FINE CATERING

Breakfast Buffet Enhancements

The following are breakfast buffet additions only.

Per person items must match the breakfast guarantee number. Per dozen items – minimum order 3 dozen

Sweet Tooth

Lemon Cranberry Scones (VC) | Dozen
Blueberry Compote, Crème Chantilly

Chocolate Hazelnut Croissants (VC) | Dozen

Warm Apple Turnovers (VC) | Dozen
Raspberry Sauce

Creative Toast

Brie & Honey Toast (VC)
Caramelized Pears, Walnut Crumble, Rye Bread

Peanut Butter Nutella Toast (VC)
Raspberries, Dried Coconut, Rye Bread

Handhelds | Dozen

Peameal Bacon Pretzel Bun
Smoked Gouda, Herbed Mayo

Western Sliders
Egg, Ham, Peppers, Onions, Havarti, Mini Brioche

Egg & Cheddar English Muffin (VC)
Tomato Salsa, Spinach

Juice Bar

Beet Apple Ginger (VE)

Carrot Mango Orange Turmeric (VE)

Cucumber Green Apple (VE)

Passion Fruit Mango Strawberry (VE)

Protein

Smoked Strip Bacon (GF, DF, NF)

Maple Pork Sausage (DF)

Turkey Sausage (GF, DF)

Scrambled Eggs (VC, GF)

Made to Order

Chef Attended Omelette Station
Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms, Peppers, Asparagus

(Additional \$55 | per hour per Chef. Minimum 4 hours)

*To accompany breakfast and/or lunch, based on 30 minutes service time.
Package pricing is based on a minimum of 25 Guests, unless otherwise stated.*
(VE) Vegan, (VC) 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.



FINE CATERING

Breaks


Breaks are based on 30 minutes of continuous service. The Following Breaks are served with Starbucks Regular Coffee and Selection of Teas.

Cookies

Assorted Cookies & Biscotti 

Coconut Macarons 

Doughnuts

Mini Filled Sugar Doughnuts 
Hazelnut Chocolate, Mixed Berry, Caramel

Assorted Dips 
Strawberry Sauce, Whipped Cream, Caramel Sauce

Energize

Apple Berry Smoothie  
Ginger, Agave, Almond Milk

Quinoa & Chia Snack Bar 

Bowl of Fresh Berries   

Tropic

Coconut Scones 
Lime & Guava Crème Chantilly

Individual Acai Yogurt Parfait 
Granola, Pineapple & Kiwi Salsa

Cantina

Spiced Corn Tortilla Chips  
Guacamole, Pico De Gallo

Mini Dulce De Leche Cheesecakes

Café

Brie Croissant 
Cranberry Compote

Mini Ham & Swiss
Arugula, Dijon Mayo, Sunflower & Poppy Seed Grain Baguette

Crudités & Hummus  


Candy

Candy Display
M&M's, Skittles, Fuzzy Peaches, Gummies, Nibs






Mini Chocolate Bars
KitKat, Twix, Aero, Coffee Crisp, Mars

Caramel Popcorn

Wellness

Cheese Platter 
Variety of Cheeses, Berry Compote, Dried Fruit, Grapes,
Flatbread & Crackers

Fruit Platter   

*To accompany breakfast and/or lunch, based on 30 minutes service time.
Package pricing is based on a minimum of 25 Guests, unless otherwise stated.*
 **Vegan**,  **Vegetarian**,  **Gluten Friendly**,  **Dairy Friendly**,  **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.

TAKE A BREAK – À LA CARTE



FINE CATERING

Breaks – À la Carte

Per person or individual items – minimum order 25 guests. Per dozen items – minimum order 3 dozen

Energy Bites  | Dozen

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

Breakfast Loaves  | Dozen

Variety of Sliced Breakfast Loaves

Breakfast Pastries  | Dozen

Assorted Croissants, Danishes & Muffins

Cookies  | Dozen

Chocolate Brownies & Blondies  | Dozen

Mini Cupcakes  | Dozen

Mini French Pastries  | Dozen

Fruit Platter   

Granola Bars & Cereal Bars 

Chocolate Bars

Individual Fruit Flavoured Greek Yogurt 

Individual Bags of Miss Vickie's Chips

Individual Bags of Smartfood Popcorn

Whole Fruit   

Display of Bananas, Assorted Apples & Clementines

Haagen-Dazs Ice Cream Bars

Cheese Platter 

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

Crudit  Platter   

Crudit  of Vegetables & Hummus

*To accompany breakfast and/or lunch.
Orders by urn and dozen may be subject to labour fees.*

 **Vegan**,  **Vegetarian**,  **Gluten Friendly**,  **Dairy Friendly**,  **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.



FINE CATERING

Beverages - À la Carte

Per person items – minimum order 30 people

Coffee & Tea 50 cup | Urn
100 cup | Urn

Starbucks Regular or Decaffeinated Coffee or
Selection of Teas

Infused H2O

Choice of One:

Watermelon, Lime & Basil Infused Ice Water
Cucumber, Raspberry & Mint Infused Ice Water
Orange, Strawberry & Ginger Infused Ice Water
(Minimum 10 people)

Smoothies

Choice of One:

Green Smoothie (VG) (GF)

Baby Kale & Avocado

Sunshine Smoothie (VG) (GF)

Orange & Mango

Apple Berry Smoothie (VG) (GF)

Ginger & Agave

Veggie Juice

Choice of One:

Beet Apple Ginger (VG)

Carrot Mango Orange Turmeric (VG)

Cucumber Green Apple (VG)

Juice

Choice of One:

Cold Pressed Fresh Orange Juice (VG)

Cranberry Apple Nectar (VG)

Orders by urn and dozen may be subject to labour fees.

(VG) 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.



LUNCH BUFFETS

CERISE

FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Wok the Wok

Wonton Chips (VG)
Coriander Wasabi Mayo

Soba Noodle Salad (VE) (GF)
Soybeans, Mango, Dried Coconut, Sesame Dressing

Daikon Radish & Napa Slaw (VE) (GF) (NF)
Roseheart Radish, Scallion Vinaigrette

Orange Soy Cashew Chicken (DF)
Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef (DF) (NF)
Shiitake Mushrooms, Bean Sprouts, Snow Peas

Hoisin Chili Glazed Veggies (VE) (GF)
Bell Peppers, Broccoli, Carrots, Celery, Onions

Lemongrass Scented Jasmine Rice (VE) (GF) (NF)

Passion Fruit Choux (VG)

Matcha & Lime Cheesecake (VG)

(Vegan Protein Alternative – Wok the Wok)

Soy & Ginger Tofu Stir Fry (VE) (NF)
Shiitake, Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

Southern Tex-Mex

Smoked Cheddar & Jalapeño Cornbread (VG)

Mixed Leaves of Baby Greens (VE) (GF) (NF)
Carrots, Cucumber, Radish, Creole Dressing

Black Eyed Pea & Quinoa Salad (VE) (GF) (NF)
Roasted Squash, Edamame, Lime Vinaigrette

Cajun Spiced Chicken Breast (DF) (NF)
Corn & Black Bean Succotash, Lime & Chipotle Tomato Sauce

Ancho Chili BBQ Braised Beef (GF) (NF)
Caramelized Onions, Cilantro Sour Cream

Veggie Jambalaya (VE) (GF) (NF)
Tomatoes, Peas, Peppers, Corn, Fried Okra, Long Grain Rice

Sweet Potato Fries (VG) (DF)
Avocado Mayo

Bourbon Chocolate Tarts (VG)

Apple Crumble Squares (VG)

(Vegan Protein Alternative – Southern Tex-Mex)

Lime & Coconut Chickpea Stew (VE) (GF) (NF)
Tomato Salsa, Scallions

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

(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.



LUNCH BUFFETS (CONT.)



FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

The Deli Board

Soup

Select One:

- Chipotle Tomato Soup (VE) (CF) (NF)
- Cream of Mushroom Soup (VG) (CF) (NF)
- Coconut Red Lentil Soup (VE) (CF) (NF)
- Maple Roasted Squash Soup (VG) (CF) (NF)
- Lemongrass Ginger Carrot Soup (VE) (CF) (NF)

Salads

Select Two:

- Caesar Salad (NF)
- Romaine Lettuce, Bacon, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Spring Leaves & Endives (VE) (CF) (NF)
- Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette
- Village Salad (VG) (CF) (NF)
- Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad (VE) (CF)
- Roasted Yams, Candied Pecans, Cider Vinaigrette
- Bulgur & Wheat Berry Salad (VE)
- Dried Fruit, Almonds, Agave Tahini Vinaigrette

Sandwiches

All Sandwiches are assembled on a Variety of Artisan Breads with Assorted Lettuce Greens & Sliced Tomato

Select Four:

- Roasted Chicken, Smoked Gouda, Ancho Chili Mayo
- Smoked Turkey, Havarti, Avocado Mayo
- Black Forest Ham, Cheddar, Honey Dijon Mayo
- Tuna Salad, Scallion Remoulade
- Roast Beef, Swiss Cheese, Horseradish Aioli, Dill Pickles
- Buffalo Mozzarella, Roasted Peppers, Basil Pesto Aioli (VG)
- Hummus, Grilled Marinated Vegetables of Asparagus, Red Onions & Zucchini (VG)

On the Side

- Individual Miss Vickie's Chips
- Brownies (VG)
- Fruit Salad (VE) (CF) (NF)

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 (VE) Vegan, (VG) Vegetarian, (CF) 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.



LUNCH BUFFETS (CONT.)



FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Gastronomia

Focaccia 
Bruschetta Salsa

Leaves of Arugula & Radicchio   
Orange Slices, Curly Endive, Balsamic Dressing

Insalata Di Farro  
Cucumber, Sundried Tomatoes, Shallot Vinaigrette

Lemon & Herb Marinated Trout   
Roasted Fennel, Caper Olive Chutney

Chicken Cutlets Milanese
Garlic Rapini, Tomato Ragout




Mushroom Ravioli 
Ricotta, Pine Nuts, Porcini Cream

Charred Vegetables   
Peppers, Asparagus, Red Onions, Balsamic Reduction

Espresso Cheesecake 

Raspberry Delice 

(Vegan Protein Alternative – Gastronomia)


Cannellini Bean Ragout   
Basil Tomato Sauce, Garlic Rapini

We the North

Bread Rolls & Flatbread 
Butter

Spring Leaves & Endives   
Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Dried Cranberry & Apple Quinoa Salad  
Roasted Yams, Candied Pecans, Cider Vinaigrette

Maple Glazed Salmon  
Haricot Verts, Ice Wine Beurre Blanc

Dark Ale Braised Beef Short Rib  
Mushrooms, Pearl Onions




Honey Roasted Butternut Squash   
Asparagus, Pickled Red Onions, Goat Cheese






Roasted Fingerling Potatoes   

Butter Tartelettes 

Blueberry Crumble Squares 

(Vegan Protein Alternative – We the North)

Navy Bean Cassoulet Style
Mushrooms, Carrots, Celery, Wild Rice Pilaf   

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 **Vegan**,  **Vegetarian**,  **Gluten friendly**,  **Dairy Friendly**,  **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.

LUNCH BUFFETS (CONT.)







FINE CATERING


Lunch Buffets



The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas



Mediterra



Pita Bread 
Hummus

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

Bulgur & Wheat Berry Salad 
Dried Fruit, Almonds, Agave Tahini Vinaigrette

Oregano Marinated Chicken  
Charred Onions, Side Tzatziki

Pan Seared Sea Bream  
Spinach, Sundried Tomatoes, Saffron Cream




Charred Vegetables with Pesto  
Mushrooms, Peppers, Eggplant, Zucchini, Grape Tomatoes


Olive Oil Roasted Mini White Potatoes   

Lemon Tarts 

Pistachio Choux 

(Vegan Protein Alternative – Mediterra)

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

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 **Vegan**,  **Vegetarian**,  **Gluten Friendly**,  **Dairy Friendly**,  **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.



FINE CATERING

Corporate Plated Lunch

Menu 1


Thai Coconut Curry Butternut Squash Soup   
Coriander Cream

Honey Ginger Glazed Atlantic Salmon   
Coconut Black Rice, Daikon Carrot Slaw, Spinach Purée

Mango Delice 
Mango Chilled Soufflé Wrapped in Sponge Cake, Chocolate Décor
Fresh Fruit, Raspberry Coulis

Menu 2

Boston Bibb and Baby Spinach Salad  
Toasted Pecans, Caramelized Pears, Cambozola Cheese,
Roasted Shallot Vinaigrette

Chicken Supreme 
Mascarpone Risotto Cake, Golden Beet and Granny Smith Apple Slaw
Port Jus, Maple Mustard Remoulade, Purple Pearl Onions


Strawberry Shortcake 
Vanilla Sponge, Strawberries, Crème Pâtisserie, Crème Chantilly
Fresh Berries, Chocolate Décor, Strawberry Coulis

Menu 3

Cream of Asparagus & Spinach Soup   
Wild Mushrooms and Lemon Cream

Sous Vide Petit Wellington County Tenderloin of Beef 
Cabernet Jus, Mushroom Fricassée, Pearl Onions, Pea Purée
Cheddar Potato Gratin, Olive Oil Poached Campari Tomato

Belgian Chocolate Truffle Cake 
Chocolate Sponge, Ganache and Mousse, Fresh Berries, Berry Coulis

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.
 **Vegan**,  **Vegetarian**,  **Gluten Friendly**,  **Dairy Friendly**,  **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.



FINE CATERING

Dinner Buffet

The Following Dinner Buffet is served with Starbucks Regular Coffee, Starbucks Decaf Coffee and Selection of Teas

Indulge

Bread Rolls & Flatbread 
Butter



Honey Roasted Sweet Potato Soup   

Mixed Baby Green Salad   
Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette


Bacon Avocado Potato Salad  
Gherkins, Pickled Red Onions, Chopped Eggs, Grainy Mustard Mayo

Apple Cranberry Coleslaw 
Toasted Almonds, Creamy Dressing


Pinot Noir Braised Osso Bucco
Cipollini Onions, Pine Nut Gremolata

Maple Pommery Glazed Arctic Char   
Patty Pan Squash, Cherry Tomatoes

Mushroom & Asiago Stuffed Chicken
Golden Beet & Roseheart Radish Slaw, Sage Cream

Lumache Pasta with Rapini & Olives  
Basil Tomato Sugo, Parmigiano

Rice Pilaf   

Mini French Pastries 
Eclairs, Lemon Tarts, Dacquoise, Raspberry Delice, Almandine

(Vegan Protein Alternative – Indulge)

Vegan Chili   
Tomato & Mixed Bean Ragout, Scallions

Any Lunch Buffet option can be served as Dinner Buffet. Additional \$20 / person will be applied. Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

 **Vegan**,  **Vegetarian**,  **Gluten Friendly**,  **Dairy Friendly**,  **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.



BAR OPTIONS

CERISE

FINE CATERING

Select from Host on Consumption or Cash

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

*NOTE: Host will be charged per drink consumed at event plus 18% Administration Fee and 13% HST on All Charges. Cash Bar prices are inclusive of all Fees and Taxes. Minimums Required
Host Consumption Bar - \$500 net per bar (per 100 guests). Cash Bar - \$1,000 net per bar (per 100 guests), includes a Cashier.*

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.*

BAR OPTIONS



FINE CATERING

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.

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.

BAR OPTIONS



FINE CATERING

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

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.



CERISE
FINE CATERING

CERISEFINECATERING.COM

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



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.
17. 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 facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee.
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).



CERISE
FINE CATERING

CERISEFINECATERING.COM

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