



CORPORATE FULL DAY PACKAGES



C E R I S E  
FINE CATERING

# THE LOBBY



FINE CATERING

## Breakfast

Sliced Breakfast Bread Loaves\*  
Assorted Whole Fruit  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Orange and Old-fashioned Apple Juice  
Iced Tap Water

## Morning Break

Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water

## Lunch

Chef's Choice Hot Lunch consisting of:  
Soup, Salad, Protein, Vegetarian, Seasonal Vegetable Medley,  
Dessert  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water  
(Soft Drinks on Consumption)

## Afternoon Break

Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water

*\*May Contain Traces of Nuts.*

*Package pricing is based on a minimum of 25 Guests. All Lunch of The Day menus include Artisan rolls and butter. Additional \$10 per guest to substitute Lunch of the Day.*

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.*

# THE MEZZANINE



FINE CATERING

## Breakfast

Freshly Baked Danishes\*  
Chef's Selection Muffins\* (*Gluten-free Muffins are available upon request*)  
Mini Croissants\*  
Sliced Fresh Fruit  
Yogurt Dip  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Orange and Old-fashioned Apple Juice  
Iced Tap Water

## Morning Break

Assorted Whole Fruit  
Freshly Brewed Starbucks Coffee  
Selection Tea  
Iced Tap Water

## Lunch

Lunch of the Day

## Afternoon Break

Assorted Biscotti\*  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water

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THE TERRACE



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### **Breakfast**

Scrambled Farm Fresh Eggs  
Roasted Huron County Side Bacon  
Turkey Breakfast Sausage  
Seared Herbed Roma Tomato  
Home Fried Potatoes  
Freshly Baked Danishes\*, Chef's Choice Muffins\*, Mini Croissants\*  
Fresh Fruit & Yogurt Dip  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Orange and Old-fashioned Apple Juice  
Iced Tap Water

### **Morning Break**

Seasonal Melons & Berries  
Granola Bars\*  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water

### **Lunch**

Lunch of the Day

### **Afternoon Break**

Crudités  
Hummus, Tzatziki and Guacamole Dip  
Selection of Local & Canadian Cheeses  
Baked Dukkha Spiced Chips  
Rice Crackers  
Freshly Brewed Starbucks Coffee  
Selection of Tea  
Iced Tap Water

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M O N D A Y  
L U N C H  
M E N U

**Toronto Deli Style Luncheon**

Chef's Soup.

Mixed Baby Mesclun Greens with House-made Vinaigrettes and Creamy Dressings.

Antipasto Salad with Fusilli, Peppers, Kalamata Olives, Artichoke Hearts and Salami with Italian Herb Vinaigrette and Provolone Cheese.

Roasted Cauliflower, Arugula, Grilled Peppers, Shaved Pecorino Romano, Toasted Styrian Pumpkin Seeds, Light Curried Sesame Dressing.

Prepare Your Own Deli Sandwich with Assorted Deli Style Cold Cuts, Cheeses and a variety of Fresh Breads and Rolls, accompanied by Relishes and All The Favourite Condiments.

Assorted Squares and Pound Cakes with Fresh Fruit.\*

T U E S D A Y  
L U N C H  
M E N U

**Farm to Table**

Smoked Chicken Soup with Wild Rice and Herbs.

Caesar Salad Tossed with Smoked Bacon Lardons, Shaved Three Cheese, Herbed Croutons and Roasted Garlic Dressing.

Quinoa Salad with Feta Cheese, Sweet Peppers, Onions, Cucumber, Radicchio Chiffonade, Sun-dried Tomato & Red Wine Oregano Vinaigrette.

Beef Short Rib Bourguignon.

Chicken Chasseur, Mushrooms and Herbs.

Roasted Herbed Potatoes.

Medley of Seasonal Vegetables.

Assorted Pastries and Tartelettes.\*

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W E D N E S D A Y  
L U N C H  
M E N U

**A Little Italian**

Forest Mushroom Soup with Truffle and Thyme.

Couscous Salad with Sun-dried Cranberries, Sultanas, Dried Apricots, Sweet Bermuda Onions and Peppers, Citrus & Roasted Garlic Spiked Dressing.

Chopped Iceberg Lettuce Salad with Diced Old Cheddar Cheese, Double Smoked Bacon Lardons, Avocado, Heirloom Cherry Tomatoes, Watercress and Buttermilk Ranch Dressing.

Beef Tortellini with Sautéed Mushrooms, Onions and Mediterranean Herbs.

Seared Huron County Turkey Cutlet with Basil and Roasted Red Pepper Sauce, Finished with Asiago Cheese Gratiné.

Apple Rhubarb Crumble, Vanilla Scented Whipped Cream.

T H U R S D A Y  
L U N C H  
M E N U

**Canadian Soup and Sandwich**

Chef's Soup.

Chopped Salad tossed with Marinated Chicken, Roasted Sweet Peppers, Chickpeas, Tomatoes, Bacon and Crisp Romaine Lettuce with Diced Monterey Jack Cheese, Roasted Shallot Vinaigrette.

Quinoa, Barley and Wheat Berry Tabbouleh Salad with Parsley, Tomatoes, Bermuda Onions, Garlic and Lemon Dressing.

Assorted Cut Sandwiches (*select 3*), including Canadian Bacon and Cheddar, Egg Salad, Montreal Smoked Meat, Pacific Salmon Salad, Roasted Exeter Turkey Breast with Grainy Dijon Aioli, and Cucumber & Cream Cheese with Dill.

Assorted Squares and Pound Cakes with Fresh Fruit.\*

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FINE CATERING



F R I D A Y  
L U N C H  
M E N U

**A Taste of India**

Curried Cauliflower Soup with Roasted Apple and Cilantro.

Naan Bread, Papadum.

Chick Pea Salad with Sweet Peppers, Tomatoes, Scallions,  
Mandarin Supremes and Feta Cheese with Chopped Herbs and  
Tandoori Yogurt Vinaigrette.

Mixed Baby Greens with Cherry Tomatoes, Vegetable Brunoise,  
Cucumber and Sweet Onions with Balsamic Vinaigrette.

Braised Bone-in Butter Chicken with Toasted Almonds.

Harissa Spiced, Roasted Boneless Leg of Lamb with Masala jus and  
Tomato Chutney.

Aromatic Basmati Rice.

Medley of Seasonal Vegetables.

Tropical Mango Trifle.\*

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FINE CATERING



CERISE  
FINE CATERING

C E R I S E F I N E C A T E R I N G . C O M

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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 table cloth 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 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 Appetisers), will assist in avoiding any potential additional charges. 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 facilities 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).

