



GALA PACKAGES



C E R I S E
FINE CATERING



PASSED HORS D'OEUVRES



FINE CATERING

**Select one (1) of the following packaged passed Pre-Dinner Hors D'Oeuvres;
average four (4) pieces per person.**

Package 1

Magret of Marinated Grilled Quebec Duck Skewered and Interspersed
with Soy & Ginger Macerated Pineapple.

Carpaccio of AAA Beef on Melba Crisp, Horseradish Aioli, Topped
with White Balsamic Roasted Grape Tomato.

Yukon Crab Cakes with Orange Chili Pepper Emulsion and Red Daikon Seedlings.
Preserved Hibiscus Concealing a Herbed Chevré Sphere.

Package 2

Cajun Spiced Shrimp Skewers with Chilean Salsa.

Vegetable Spring Rolls with Tomato Chutney.

Smoked Salmon on Brie with Chives.

Mongolian Pork Brochettes with Spicy Mustard Sauce.

Package 3

Chicken Satays with Thai Green Curry, Lime, Coconut, Peanut Sauce.

Roasted Garlic Meatballs in Demi-glace Sour Cream.

Marinated Golden Tofu Brochettes with Plantain, Eggplant, Peppers and Onions
with Moroccan Spice.

Stuffed Malbec Grape Leaves with Minted Minced Lamb, Aromatic Rice and
Tzatziki Sauce.

Above ideal for 1 hour pre dinner reception, based on minimum 50 guests.

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.

PRE / POST RECEPTION STATIONS



FINE CATERING

Select one (1) and/or combine a variety of stations along with passed Hors D'Oeuvres to begin and/or complete the evening.

Freshly Shucked Raspberry Point, Lucky Lime and Assorted Other Maritime Oysters with Wasabi Granité, Soy, Sake, Raspberry-Shallot Mignonette and Traditional Tabasco & Worcestershire.

Jump Fried Cajun Prawns with Shrimp Crackers and Chilean Salsa, Served in a Cone.

Steamed Vietnamese Bun with 5 Peppercorn Sliced Strip Loin, Caramelized Onions with Tamarind and Star Anise.

Kalamata Tapenade Crusted Lamb Chopsicles with Lemon and Rosemary jus.

Duck Leg Poutine with 6 Year Old Local Cheddar, Citrus Scented jus and Fresh Chopped Herbs on Dusted Huron County Potato Frites.

Assorted European and North American Pastries, Tarts, Squares, Chocolate Truffles, Mini Cheesecakes, Macarons, Fresh Seasonal Berries.

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THREE COURSE PLATED GALA DINNER



FINE CATERING

Bowls of Artisan Rolls and Flat Bread with Whipped Thyme Butter.

Select one (1) Appetiser

Potato and Leek Purée
with Bleu Bénédictin Cheese and Crispy Fried Leeks.

Madras Curry Scented Bisque of Butternut Squash
with Caramelized Apples and Sweet Onion.

Country Style Pork Pâté, Marinated Mushrooms and Vegetables
with Cumberland Sauce and Dressed Frisée.

Tender Baby Spinach Leaves and Blonde Frisée with Heirloom Cherry Tomatoes,
Orange Supremes, Sweet Bermuda Onion and Candied Almonds
with Champagne Orange Vinaigrette.

Lemon Peppercorn Crusted Local Fresh Chèvre Coin on Trviso, Belgian Endive,
Baby Kale and Arugula, Marinated Oyster Mushrooms, Grape Tomatoes
and Lemon Thyme Dressing, Topped with Sprouts.

Family Style Antipasto Platter
Assorted Cured Huron County Artisanal Meats,
Assorted Local Cheese and Marinated Vegetables and Relishes.
Serves 5-6 per Platter.

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THREE COURSE PLATED GALA DINNER



FINE CATERING

Select one (1) Entrée

Pan Roasted Supreme of Chicken Tataki Glazed, Wasabi and Ginger Rice Cake with Ponzu Sauce, Baby Carrots, Mini Green Beans.

Seared Atlantic Salmon, Roasted Red Pepper Mashed Potatoes, Grilled Vegetables and Sweet Corn Emulsion.

Braised Estouffade de Boeuf with Creamy Buttermilk Mashed Potatoes, Baby Carrots and Green Beans.

Pan Roasted Filet of Beef, Dauphinoise Potatoes, Grilled Vegetables with Shallot and Niagara Cabernet Franc Demi-glace.

Duos

Petit Beef Tenderloin and Supreme of Air Chilled Chicken Breast, Buttermilk Mashed Potatoes, Grilled Market Vegetables and Café au Lait Demi Cream.

Ontario Beef Tenderloin and Pan Seared Sea Scallop, Served Beside Dauphinoise Potato and Medley of Grilled Vegetables, Duet of Merlot Demi-glace and Chardonnay Cream Sauce Reduction.

Vegan

Stuffed Ontario Hot House Bell Pepper with Ancient Grains, Tempeh, Beans and Vegetable Brunoise on a Puddle of Tomato Coulis.

Freestyle Eggplant Lasagna with Grilled Peppers, Zucchini, Butternut Squash and Selected Seasonal Vegetables, Hensall Bean Ragout with Herbs and Soy Cream, Olive Oil, Zucchini-Ginger Emulsion and Hot House Tomato Coulis.

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THREE COURSE PLATED GALA DINNER



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Select one (1) Dessert

Passion Fruit Mousse on Angel Cake in a White Chocolate Bowl with 2 Coulis.

Chocolate Pecan Tart topped with a Burnt Buttercream Rosette and Bourbon Caramel Sauce.

Triple Chocolate Mousse Cylinder with Three Coulis and a Cape Gooseberry.

Raspberry Chocolate Mousse Dome with Berry Coulis. **GF** **DF**

Chocolate Cheesecake on Coconut Macaroon Crust, Two Sauces and Cocoa Dust. **GF**

Should Alternative Menu option exceed 10%, additional fees may apply.

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

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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.
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 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).

