

HOLIDAY MENU



C E R I S E
FINE CATERING

THE HOLIDAY CHEER



FINE CATERING

Fresh Breads with Creamery Butter.

Select one (1) Soup

Roasted Parsnip and Pear with Bleu Bénédictin.

Forest Mushroom Cream with Truffle Essence and Thyme.

Cajun Chicken and Corn Chowder with Sweet Peppers and Herbs.

Entrée

Grilled Turkey Breast Medallion, Wrapped with Double Smoked Bacon, served with Giblet Stuffing, Roasted Root Vegetables, Cranberry Relish and Natural Pan jus.

Vegan Option

Roasted Winter Vegetable Napoleon; layers of Winter Squash, Sweet Peppers, Marinated Tempeh and Tofu with Tomato Coulis and Great Northern Bean Ragout with Herbs and Garlic, Topped with Dressed Greens.

Select one (1) Dessert*

Traditional Plum Pudding with Black Rum Sauce.

Mincemeat Pie with Raspberry Coulis and Fresh Whipped Cream.

Chocolate Pecan Tart with Caramel Sauce and Chocolate Ganache.

Brewed Starbucks Coffee and Selection of Tea.

**May contain nuts.*

Minimum Net Food/Beverage applies based on selected space. Please contact our Catering Team for more details.

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 FESTIVE FÊTE



FINE CATERING

Fresh Breads with Creamery Butter.

Select one (1) Appetiser

Baby Spinach with Candied Almonds, Feta Cheese, Bacon Lardons, Bermuda Onions, Tomatoes and Apple Cider Vinaigrette.

Traditional Smoked Salmon Fanned around Capers, Hard Cooked Egg and Shallot Brunoise, Sprinkled with Citrus Zest and Fresh Horseradish.

Select one (1) Entrée

Grilled Turkey Breast Medallion, Wrapped with Double Smoked Bacon, served with Giblet Stuffing, Roasted Root Vegetables, Cranberry Relish and Natural Pan jus.

Grilled Tenderloin of AAA Beef and Butterfly Jumbo Prawn with Caramelized Shallot & Apple Confit Butter, Market Vegetables, Fingerling Potatoes and Bordelaise Sauce.

Vegan Option

Roasted Winter Vegetable Napoleon; layers of Winter Squash, Sweet Peppers, Marinated Tempeh and Tofu with Tomato Coulis and Great Northern Bean Ragout with Herbs and Garlic, Topped with Dressed Greens.

Select one (1) Dessert*

Traditional Plum Pudding with Black Rum Sauce.

Mincemeat Pie with Raspberry Coulis and Fresh Whipped Cream.
Chocolate Pecan Tart with Caramel Sauce and Chocolate Ganache.

Brewed Starbucks Coffee and Selection of Tea

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THE YULETIDE FEAST BUFFET



FINE CATERING

Fresh Breads with Creamery Butter.

Select one (1) Soup

Roasted Parsnip and Pear with Bleu Bénédictin.
Forest Mushroom Cream with Truffle Essence and Thyme.
Cajun Chicken and Corn Chowder with Sweet Peppers and Herbs.

Salads

Broccoli Salad with Cheddar Cheese, Bacon, Sweet Onions and Dried Cranberries.

Citrus Infused Caesar Salad with House-toasted Croutons, Pancetta,
Roasted Garlic, Grated Pecorino Romano Cheese.

Tabbouleh Salad with Quinoa and Barley, Feta Cheese, Tomatoes
and Sweet Onions with Citrus & Mint Vinaigrette.

Entrées

Roasted Turkey with Pistachio and Giblet stuffing, Roasted Natural Pan jus, Cranberry Relish.

Carved Roasted Beef Strip Loin, Caramelized Onion & Apples,
Allspice and Cinnamon Scented Pan jus.

Poached Tilapia with Saffron & Pernod Butter Sauce on Basmati Rice and Wilted Greens.
Steamed Mini Red Skinned Potatoes.

Fresh Market Vegetables, Tossed with Wilted Spinach, Creamery Butter and Cherry Tomatoes.

Moussaka 'Greek Style Lasagna' with Minced Beef and Lamb, Breaded Eggplant, Zucchini,
Tomatoes, Potatoes and Béchamel Sauce, Topped with Romano Cheese
(Vegetarian: without Beef/Lamb, Soy Milk Béchamel).

Platter of Smoked Salmon and Gulf Shrimp with Dip and Green Goddess Sauce.

Dessert*

Selection Includes: Traditional Plum Pudding with Black Rum Sauce,
Mincemeat Pie with Minted Whipped Cream and Other Seasonal Treats.

Brewed Starbucks Coffee and Selection of Tea

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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).

