



C E R I S E
FINE CATERING

COUNTRY PICNIC IN THE CITY



FINE CATERING

Fresh Breads with Creamery Butter.

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



Classic Caesar Salad Tossed with Double Smoked Bacon, Pecorino Romano, House Toasted Herbed Croutons, Roasted Garlic and Citrus Spiked Creamy Dressing.

German Style Potato Salad with Diced Pickled Cucumber, Celery, Sweet Onions and Creamy Horseradish Dressing.



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

Chicken Salad with Sweet Peppers, Pineapple, Raisins, Celery and Green Onions with a Light Madras Curry Dressing, Finished with Cilantro.

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



Assorted Squares and Pound Cakes with Fresh Fruit.*

**May contain traces of nuts.*

Package pricing is based on a minimum of 100 guests, unless otherwise stated.

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.

BARBEQUE



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House-made Burger.

All Beef Hot Dog.

Condiments:

Lettuce, Tomato, Onions, Pickles, Cheddar and Swiss Cheese,
Mustard, Ketchup, Relish, House-made Dips.

Grilled Corn on the Cob.

Classic Caesar Salad Tossed with Double Smoked Bacon, Pecorino Romano,
House Toasted Herbed Croutons, Roasted Garlic and Citrus Spiked Creamy Dressing.

German Style Potato Salad with Diced Pickled Cucumber, Celery,
Sweet Onions and Creamy Horseradish Dressing.



Chicken Salad with Sweet Peppers, Pineapple, Raisins, Celery and Green
Onions with a Light Madras Curry Dressing, Finished with Cilantro.

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MENU ADD-ONS



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Add-On Items

Greek Salad with Tomato, Cucumber, Red Onion, Sweet Peppers, Kalamata Olives, Tossed in Greek Dressing with Feta Cheese.

Green Bean and Mushroom Salad in a Light Shallot Vinaigrette.

Yukon Golden Fried Potatoes and Sweet Potato Fries.

Chapman's Chocolate, Vanilla, Chocolate Praline Bars.

Fully Licensed Host Bar Menu Packages Available**

Rentals

Tent
Tables & Chairs
Outdoor Furniture
Lighting
Electricity

*Prices subject to change, based on final menu selection.
**Please speak with your event specialist regarding local liquor legislation.*

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CERISE
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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).

