

PUSATERI'S



Special
**Events
Menu**

*For the past
25 years,
Pusateri's has
been a leader
in special
events that
bring people
together.*

Our capabilities expand beyond food to full event planning services where each detail is managed with care and flawless execution to achieve unrivalled sophistication.

We've earned a reputation as a leader in exceptional experiences, creating beautiful weddings, intimate parties and memorable corporate events throughout Toronto and beyond.

Our menu is taste and quality first. Beginning with top quality and house made ingredients, our state-of-the-art catering kitchen produces world-class culinary creations which we ship to you.

We draw upon the ingredients and flavours offered by the current season to design a memorable and delicious culinary experience - with integrity at every point of the process. This is our family tradition.

Let's begin planning, we'll go above and beyond to make your event special. Your event is our event.


Ida Pusateri



CANAPÉS

(per dozen)

Vegetarian

Ginger Steamed Dumplings † soy scallion dip	42
Sweet Potato Croquettes cilantro lime aioli	36
Truffle & White Cheddar Mac & Cheese Croquettes	42
Goat Cheese Truffles ‡ walnut & cranberry	24
Spanish Frites ‡ Manchego & truffle aioli	48
Oaxacan Street Corn Fritters avocado crema	36
Lux Crudité †‡ sesame hummus	54
Sicilian Arancini tomato jam	42
Caprese Fritter Skewers pesto oil	48
Mini Grilled Vegetable Skewers †‡ balsamic glaze	36
Crispy Tofu Skewers † spicy sesame glaze	36
Tempura Oyster Mushroom Sliders yuzu aioli, pickled onions	54
Crispy Cauliflower Taco pico de gallo, avocado cream	42

Seafood

Smoked Salmon ‡ smashed mini potatoes, cream cheese mousse	48
Asian-Cured Salmon Gravlax * lemon slaw	72
Ceviche Toastada * salmon & avocado	48
Sesame Seared Tuna ‡ compressed cucumber & avocado	48
Lobster Croquettes lemon butter	54
Shrimp Corn Dogs * yuzu aioli	48
Baja Fish Tacos pico de gallo, avocado crema	48
Grilled Scallops ‡* Chimichurri	84
Lobster Roll yuzu, compressed apple	96
Butterfield Grilled Shrimp * miso	84

Meat

Grilled Cheese cheddar, bacon, & caramelized onion jam	36
Smoked Brisket Poutine	72
Beef Tenderloin Skewers * Chimichurri, Lea & Perrins aioli	72
BBQ Pork Skewers ‡* spicy sesame glaze	48
Bocconcini, Prosciutto & Melon Skewers ‡ balsamic glaze	48
Deconstructed Mini Beef Wellingtons * red wine demi-glaze	72
Peppercorn Beef Tenderloin ‡* horseradish smashed potatoes	66
Braised Short Ribs root vegetable purée, crispy leeks	72
Grilled Frenched Lamb Chops ‡ mint, pistachio pesto	120
BBQ Brisket Sliders cheddar, crispy onions, smoked ketchup	84
Nashville Crispy Chicken Sliders	72
Butter Chicken Tacos spiced sour cream	72
Chicken Brochettes ‡ lemon-garlic, tzatziki	36

† Vegan | ‡ Gluten-Friendly | * Dairy-Free
Some items require on-site chef services.
Inquire for more information.

À LA CARTE PLATES

(tasting / full portion)

Starters

Butternut Squash Soup 6 / 9
apple, crème fraîche, herbs

Creamless Mushroom Soup 6 / 9
truffle oil, chive

Onion Soup 6 / 9
Emmental crostini

Potato & Leek Soup 6 / 9
olive oil, fried leek

Vegan Lentil Soup 6 / 9
olive oil, parsley

Vegan Carrot Soup 6 / 9
olive oil, chive

Heirloom Caprese Salad 9 / 15
buffalo mozzarella,
pickled onion,
aged balsamic, basil

Sous Vide Beet Salad 8.5 / 14
fingerling potato, apple,
goat cheese, pistachio

Arugula & Spinach Salad 8 / 13
tomato, cranberry, pecan,
goat cheese

Classic Caesar Salad 7 / 12
Parmigiano Reggiano,
Calabrese croutons, bacon

Vegan Kale Caesar 8.5 / 14
chickpea, coconut,
sunflower seed, pumpkin seed,
hemp heart seed

Arugula & Radicchio Salad 8.5 / 14
fennel, orange, cranberry,
Parmigiano Reggiano

Muskoka Salad 8.5 / 14
blueberry, cheddar, cherry,
almond, strawberry

Mains

Ontario Beef Tenderloin 24 / 52
garlic mashed potato, seasonal
vegetables, red wine demi-glace

Herb-Roasted Chicken 16 / 30
garlic mashed potato, seasonal
vegetables, citrus herb butter

**Herb-Roasted Rack
Of Lamb** 22 / 49
garlic mashed potato, seasonal
vegetables, red wine demi-glace

Truffle Agnolotti 18 / 30
ricotta, spinach,
mixed mushroom, truffle cream,
black truffle carpaccio

Agnolotti Pomodoro 12 / 20
ricotta, spinach,
Parmigiano Reggiano, basil

Penne Pomodoro 10 / 18
basil, olive oil

Penne Arrabbiata 10 / 18
basil, olive oil

Chitarra Alla Puttanesca 11 / 19
olives, capers, parsley

Champagne Risotto 18 / 30
mixed mushroom,
Parmigiano Reggiano,
black truffle carpaccio

Pan-Seared Arctic Char 16 / 30
seasonal vegetables,
balsamic onion, citrus butter

**Pan-Seared
Atlantic Salmon** 16 / 30
seasonal vegetables,
balsamic onion, citrus butter

Miso Glazed Black Cod 32 / 55
seasonal vegetables,
balsamic onion, citrus butter

Pan-Seared Halibut 22 / 49
seasonal vegetables,
balsamic onion, bandera salsa

**Pan-Seared
Chilean Seabass** 34 / 58
seasonal vegetables,
balsamic onion, pineapple salsa

Desserts

Amaretto & Mascarpone 9

Coppa Catalana 9

Strawberries & Mascarpone 9

Tiramisu 9

Chocolate Pyramid 11

**Chocolate & Salted
Caramel Soufflé** 11

**Fresh Berries &
Chantilly Cream** 12

Limoncello Gelato Flute 9

Guava Mango Gelato Flute 9

Chocolate Covered Strawberry 4

3 COURSE PLATED DINNER

(per person)

Classic

Potato & Leek Soup

olive oil, fried leek

-

Herb-Roasted Chicken

garlic mashed potato,
seasonal vegetables,
citrus herb butter

or

Pan-Seared Arctic Char

seasonal vegetables,
balsamic onion,
citrus butter

-

Strawberries & Mascarpone

48

Elevated

Arugula & Radicchio Salad

fennel, orange, cranberry,
Parmigiano Reggiano

-

Herb-Roasted Rack Of Lamb

garlic mashed potato,
seasonal vegetables,
red wine demi-glace

or

Pan-Seared Halibut

seasonal vegetables,
balsamic onion,
bandera salsa

or

Chitarra Alla Puttanesca

olives, capers, parsley

-

Fresh Berries & Chantilly Cream

74

Gourmet

Heirloom Caprese Salad

buffalo mozzarella, pickled onion,
aged balsamic, basil

or

Butternut Squash Soup

apple, crème fraiche, herbs

-

Ontario Beef Tenderloin

garlic mashed potato,
seasonal vegetables,
red wine demi-glace

or

Miso Glazed Black Cod

seasonal vegetables,
balsamic onion,
citrus butter

or

Truffle Agnolotti

ricotta, spinach, mixed mushroom,
truffle cream, black truffle carpaccio

-

Chocolate & Salted Caramel Soufflé



4 COURSE PLATED DINNER

(per person)

Classic

60

Potato & Leek Soup

olive oil, fried leek

-

Agnolotti Pomodoro

ricotta, spinach,
Parmigiano Reggiano, basil

-

Herb-Roasted Chicken

garlic mashed potato,
seasonal vegetables,
citrus herb butter

or

Pan-Seared Atlantic Salmon

seasonal vegetables,
balsamic onion,
citrus butter

-

Amaretto & Mascarpone

Gourmet

100

Heirloom Caprese Salad

buffalo mozzarella,
pickled onion,
aged balsamic, basil

-

Truffle Agnolotti

ricotta, spinach,
mixed mushroom, truffle cream,
black truffle carpaccio

-

Ontario Beef Tenderloin

garlic mashed potato,
seasonal vegetables,
red wine demi-glace

or

Miso Glazed Black Cod

seasonal vegetables,
balsamic onion,
citrus butter

or

Herb-Roasted Chicken

garlic mashed potato,
seasonal vegetables,
citrus herb butter

-

Chocolate Pyramid



5 COURSE TASTING MENU

(per person)

Classic

57

Potato & Leek Soup

olive oil, fried leek

-

Muskoka Salad

blueberry, cheddar, cherry,
almond, strawberry

-

Agnolotti Pomodoro

ricotta, spinach,
Parmigiano Reggiano, basil

-

Herb-Roasted Rack Of Lamb

garlic mashed potato, seasonal
vegetables, red wine demi-glace

-

Limoncello Gelato Flute

6 COURSE TASTING MENU

(per person)

Gourmet

73

Creamless Mushroom Soup

truffle oil, chive

-

Vegan Kale Caesar

chickpea, coconut, sunflower seed,
pumpkin seed, hemp heart seed

-

Chitarra Alla Puttanesca

olives, capers, parsley

-

Pan-Seared Arctic Char

seasonal vegetables,
balsamic onion, citrus butter

-

Ontario Beef Tenderloin

garlic mashed potato, seasonal
vegetables, red wine demi-glace

-

Chocolate Covered Strawberries



PUSATERI'S

Let's begin planning.

We take care of the organization and coordination of the food menu, bar menu, event chefs & waitstaff, car valet services, rentals, decor, tenting, entertainment, and SOP licencing.

Corporate Functions

luncheons, retreats, offsites, in-home events

Private & Social Events

birthdays, weddings, anniversaries, engagements, bridal showers, summer BBQs, holiday parties, bar/bat mitzvahs, celebrations of sacraments, intimate dinner parties, cocktail receptions

Large Events & Galas

passed hors d'oeuvres, cocktail receptions, food stations, seated dinners, dessert tables

Contact us by email at

catering@pusateris.com

or call us at 416-785-9100

to discuss a quote.

Items may vary due to seasonal availability, menus can be modified to accommodate dietary restrictions, special requests and preferences. Custom menu creation and event planning services are subject to a 12% Event Planning charge. Please note, many menu items require onsite rental equipment (rental fees apply), and all items require an on-site chef to prepare the meal, Chef Service Fees apply. Taxes and delivery charges are applicable. A 50% deposit is required upon booking. Client to confirm guest count & menu selection 72 hours prior to the event. Cancellation within 72 hours of the event will result in forfeiture of the deposit. Full charges will apply to same-day cancellations, including staff, rentals, or any other third-party vendor charges. Prices are correct at the time of creation but are subject to change without notice. Our kitchen is not a nut or allergen-free facility.