

**PUSATERI'S**



*Special*  
**Events  
Menu**

*For the past  
25 years,  
Pusateri's has  
been a leader  
in special  
event catering  
that bring  
people  
together over  
delicious food.*

Our capabilities expand beyond providing catering to event coordination services where we'll work with each client to get every detail just right. 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 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

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

## Seafood

<b>Smoked Salmon ‡</b>	48
smashed mini potatoes, cream cheese mousse	
<b>Ceviche Toastada *</b>	48
salmon & avocado	
<b>Sesame Seared Tuna ‡</b>	48
compressed cucumber & avocado	
<b>Lobster Croquettes</b>	54
lemon butter	
<b>Shrimp Corn Dogs *</b>	48
yuzu aioli	
<b>Baja Fish Tacos</b>	48
pico de gallo, avocado crema	
<b>Grilled Scallops ‡*</b>	84
Chimichurri	
<b>Lobster Roll</b>	96
yuzu, compressed apple	
<b>Butterflied Grilled Shrimp *</b>	84
miso	

## Meat

<b>Grilled Cheese</b>	36
cheddar, bacon, & caramelized onion jam	
<b>Smoked Brisket Poutine</b>	72
<b>Beef Tenderloin Skewers*</b>	72
chimichurri, Lea & Perrins aioli	
<b>BBQ Pork Skewers ‡*</b>	48
spicy sesame glaze	
<b>Bocconcini, Prosciutto &amp; Melon Skewers ‡</b>	48
balsamic glaze	
<b>Deconstructed Mini Beef Wellingtons*</b>	72
red wine demi-glaze	
<b>Peppercorn Beef Tenderloin‡*</b>	66
horseradish smashed potatoes	
<b>Braised Short Ribs</b>	72
root vegetable purée, crispy leeks	
<b>Grilled Frenched Lamb Chops ‡</b>	120
mint, pistachio pesto	
<b>Brisket Sliders</b>	60
cheddar, crispy onions, smoked ketchup	
<b>Nashville Crispy Chicken Sliders</b>	72
<b>Butter Chicken Tacos</b>	72
spiced sour cream	
<b>Chicken Brochettes ‡</b>	36
lemon-garlic, tzaziki	

† Vegan | ‡ Gluten-Friendly | \* Dairy-Friendly

Heating, assembly and garnishing required. Some items require on-site chef services. Inquire for more information.

# À LA CARTE PLATES

(tasting / full portion)

## Starters

<b>Butternut Squash Soup</b> apple, crème fraîche, herbs	6 / 9
<b>Creamless Mushroom Soup</b> truffle oil, chive	6 / 9
<b>Onion Soup</b> Emmental crostini	6 / 9
<b>Potato &amp; Leek Soup</b> olive oil, fried leek	6 / 9
<b>Vegan Lentil Soup</b> olive oil, parsley	6 / 9
<b>Vegan Carrot Soup</b> olive oil, chive	6 / 9
<b>Heirloom Caprese Salad</b> buffalo mozzarella, pickled onion, aged balsamic, basil	9 / 15
<b>Sous Vide Beet Salad</b> fingerling potato, apple, goat cheese, pistachio	8.5 / 14
<b>Arugula &amp; Spinach Salad</b> tomato, cranberry, pecan, goat cheese	8 / 13
<b>Classic Caesar Salad</b> Parmigiano Reggiano, Calabrese croutons, bacon	7 / 12
<b>Arugula &amp; Radicchio Salad</b> fennel, orange, cranberry, Parmigiano Reggiano	8.5 / 14
<b>Muskoka Salad</b> blueberry, cheddar, cherry, almond, strawberry	8.5 / 14

## Mains

<b>Ontario Beef Tenderloin</b> garlic mashed potato, seasonal vegetables, red wine demi-glace	24 / 52
<b>Herb-Roasted Chicken</b> garlic mashed potato, seasonal vegetables, citrus herb butter	16 / 30
<b>Herb-Roasted Rack Of Lamb</b> garlic mashed potato, seasonal vegetables, red wine demi-glace	22 / 49
<b>Truffle Agnolotti</b> ricotta, spinach, mixed mushroom, truffle cream	18 / 30
<b>Agnolotti Pomodoro</b> ricotta, spinach, Parmigiano Reggiano, basil	12 / 20
<b>Penne Pomodoro</b> basil, olive oil	10 / 18
<b>Penne Arrabbiata</b> basil, olive oil	10 / 18
<b>Champagne Risotto</b> mixed mushroom, Parmigiano Reggiano, black truffle	18 / 30
<b>Pan-Seared Arctic Char</b> seasonal vegetables, balsamic onion, citrus butter	16 / 30
<b>Pan-Seared Atlantic Salmon</b> seasonal vegetables, balsamic onion, citrus butter	16 / 30
<b>Miso Glazed Black Cod</b> seasonal vegetables, balsamic onion, citrus butter	32 / 55
<b>Pan-Seared Halibut</b> seasonal vegetables, balsamic onion, pineapple salsa	22 / 49
<b>Pan-Seared Chilean Seabass</b> seasonal vegetables, balsamic onion, pineapple salsa	34 / 58

## Desserts

<b>Amaretto &amp; Mascarpone</b>	9
<b>Coppa Catalana</b>	9
<b>Strawberries &amp; Mascarpone</b>	9
<b>Tiramisu</b>	9
<b>Fresh Berries &amp; Chantilly Cream</b>	12
<b>Chocolate Covered Strawberry</b>	4

# 3 COURSE PLATED DINNER

(per person)

## Classic

### Potato & Leek Soup

olive oil, fried leek

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### Herb-Roasted Chicken

garlic mashed potato,  
seasonal vegetables, citrus  
herb butter

or

### Pan-Seared Arctic Char

seasonal vegetables, balsamic  
onion, citrus butter

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### Strawberries & Mascarpone

## Elevated

### Arugula & Radicchio Salad

fennel, orange, cranberry,  
Parmigiano Reggiano

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### Herb-Roasted Rack Of Lamb

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

or

### Pan-Seared Halibut

seasonal vegetables, balsamic onion,  
pineapple salsa

or

### Truffle Agnolotti

ricotta, spinach, mixed  
mushroom, truffle cream

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### Fresh Berries & Chantilly Cream

## Gourmet

### Heirloom Caprese Salad

buffalo mozzarella, pickled onion,  
aged balsamic, basil

or

### Butternut Squash Soup

apple, crème fraiche, herbs

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### 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

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### Tiramisu



# FAMILY STYLE & BUFFET

(per person - minimum 10 people)

## Menu 1 \$50 per person

### Salad

*choose 1*

#### Caesar

Parmigiano Reggiano, bacon,  
asiago dressing

#### Arugula & Radicchio ‡

onion, orange, cranberry,  
Parmigiano Reggiano

#### Arugula & Spinach ‡

onion, maple toasted pecans, goat cheese,  
black fig vinaigrette

### Pasta

*choose 1*

#### Linguine Alla Olio

grilled vegetables

#### Penne Alla Vodka

prosciutto

#### Gnocchi

roasted mushroom, kale, Parmigiano  
Reggiano cream sauce

*assortment of artisanal breads, salted butter*

### Main

*choose 1*

#### Chicken Parmigiana

roasted tomato sauce, mozzarella

*or*

#### Chicken Supreme ‡

herb-roasted, citrus herb butter

*or*

#### Eggplant Parmigiana

roasted tomato sauce, mozzarella

*or*

#### Grilled Salmon

honey mustard glaze

*or*

#### Grilled Flank Steak ‡

chimichurri

### Dessert

*Assorted individual selection*

‡ Vegan | ‡ Gluten-Friendly | \* Dairy-Friendly

Some items require on-site chef services. Inquire for more information.

#### Service & Rentals

Heating, assembly and garnishing is required. Family-style and Buffet service requires appropriate serveware and serving utensils to ensure proper presentation and portioning. Our team will assist in coordinating required rentals, waitstaff and chef services to ensure a seamless dining experience.

# 5

# FAMILY STYLE & BUFFET

(per person - minimum 10 people)

## Menu 2 \$85 per person

### Salad

choose 2

#### Caesar

Parmigiano Reggiano, bacon, asiago dressing

or

#### Greek Salad ‡

cucumber, tomato, peppers, onions, Kalamata olives, feta, red wine vinaigrette

or

#### Arugula & Spinach ‡

maple toasted pecans, goat cheese, black fig vinaigrette

or

#### Lemon Kale ‡

almonds, feta, mustard vinaigrette

or

#### Garden Tomato Pasta

corn, zucchini

or

#### Orange Couscous †

orange segments, raisins, toasted pine nuts orange-olive oil vinaigrette

### Main

choose 2, served with assortment of artisanal breads, salted butter

#### Chicken Supreme

herb-roasted, citrus herb butter

or

#### Grilled Salmon ‡

olive & artichoke tapenade

or

#### Grilled Flank Steak ‡

chimichurri

or

#### Herb-Roasted Beef Tenderloin ‡

charred shallot & blue cheese butter

or

#### Roasted Garlic Rosé Lasagna

wild mushroom, ricotta, baby spinach

or

#### Lasagna Bolognese

mozzarella, Parmigiano Reggiano

or

#### Spiral Ham

bone-in maple-pomery mustard glaze

### Dessert

Assorted individual selection

### Sides

choose 3

#### Lemon Basmati Rice Pilaf ‡

or

#### Mini Yukon Potatoes †‡

herb-roasted

or

#### Roasted Garlic Whipped Potatoes ‡

or

#### Scalloped Potatoes ‡

or

#### Maple Roasted Sweet Potato †‡

pecans, cranberries

or

#### Grilled Broccolini †‡

walnuts

or

#### Green Beans †

citrus gremolata

or

#### Garlic-Sesame Broccoli †‡

or

#### Charred Brussel Sprouts ‡

bacon, lemon brown butter

or

#### Roasted Carrots †‡

brown sugar, thyme

or

#### Roasted Root Vegetables ‡

herb butter

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# PUSATERI'S

## *Let's begin planning.*

We take care of the organization and coordination of the food menu, bar selection, event chefs & waitstaff, rentals, decor and tenting, menu design & printing entertainment, SOP licensing.

### **Corporate Functions**

breakfasts, workshops, corporate lunches, meetings, social 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](mailto:catering@pusateris.com)  
or call us at 416-785-9100  
to discuss a quote.**

***Please note our Special Events  
Menu may be unavailable during  
select holiday blackout periods.***

Items may vary due to seasonal availability, menus can be modified to accommodate dietary restrictions, special requests and preferences. 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 extra. A non-refundable deposit of 50% is required upon booking. Client to confirm the final guest count, food, and beverage selection five (5) business days prior to the event. Full payment is due by 5 pm one (1) day prior to the event. Cancellation within 72 hours of the event date is subject to pay the full, 100%, order value, plus applicable taxes. Prices are correct at the time of creation but are subject to change without notice. Our kitchen is not an allergen-free facility.