PUSATERI'S



EVERYDAY

Catering Menu

À LA CARTE

Sandwiches

Ask about gluten-free bread options.

$13 each

Lemon Caper Tuna Salad
Cucumber, lettuce, avocado, croissant style bun

Smoked Salmon
Caper & dill cream cheese, pickled onion, cucumber, everything bun

Roasted Ham
Honeycup mustard aioli, lettuce, brie cheese, ciabatta

Turkey Club
Bacon, tomato, lettuce, toasty maple aioli, sprouts, red pepper & onion ciabatta

Deli
Montreal smoked meat, classic yellow mustard, pickle, croissant style bun

Maple BLT
Lettuce, tomato, cucumber, toasty maple aioli, slender bun
dairy-friendly

Roast Beef
Lea & Perrins aioli, caramelized onion, roasted red peppers, Martin's potato bun

Oprah's Grilled Chicken
Cheddar, yuzu aioli, lettuce, tomato, focaccia

Italian Cuts
Roasted ham, salami, provolone, pickles, zesty aioli, Chuck Hughes spicy antipasto, lettuce, oven dried tomatoes, olive ciabatta

Flank Steak
Pickled onion, arugula, horseradish cream, slender bun

Egg Salad
Chives, lettuce, croissant style bun
vegetarian

Balsamic Portobello
Horseradish cream, roasted red peppers, pickled onions, grilled zucchini, pesto aioli, goat cheese, Martin's potato roll
vegetarian

Roasted Caprese
Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, foccacia
vegetarian

Tofu
Marinated tofu, pickled carrot, balsamic cucumber, cilantro lime mayo, cilantro, slender bun
vegetarian

Wraps

Piri Piri Chicken
Fiery tzatziki, lettuce, cucumber, roasted red peppers, feta

Jerk Chicken
Grilled pineapple salsa, cilantro lime mayo

Falafel
Fiery tzatziki, hummus, bibb lettuce, roasted tomatoes, cucumbers, yuzu aioli
vegetarian

Chicken Caesar
Chimichurri chicken breast, romaine, Parmigiano reggiano, roasted garlic asiago dressing

Breakfast Box Combos

Packaged per person, includes fruit cup & plain croissant
Substitute yogurt parfait (+$1), pain au chocolat (+$1)

Omelette Bites Boxes

$24 per person

Choose 1 Omelette Bite (3 pcs)

- Spinach, Tomato, Goat Cheese *(veg)*
- Pancetta Mushroom
- Truffle Pecorino *(veg)*

Bagel Boxes

$24 per person

Choose 1 Bagel

- Smoked Salmon, Dill Cream Cheese
- Egg Salad with Lettuce *(veg)*
- B.L.T.

Lunch Box Combos

Packaged per person, includes a freshly baked treat

Sandwich & Wrap Boxes

$24 per person

Choose 1 Main

- Roast Beef
- Maple BLT
- Chicken Caesar Wrap
- Lemon Caper Tuna Salad Croissant
- Smoked Salmon
- Roasted Ham
- Turkey Club
- The Deli Croissant
- Piri Piri Chicken Wrap
- Oprah's Grilled Chicken
- Italian Cuts
- Jerk Chicken Wrap
- Flank Steak
- Egg Salad Croissant *(veg)*
- Balsamic Portobello *(veg)*
- Falafel Wrap *(veg)*
- Roasted Caprese *(veg)*
- Tofu *(veg)*

Choose 1 Side Salad

- Greek Orzo Pasta Salad
- Mixed Greens & Berries Salad
- Orange Couscous Salad
- Caesar Salad

Choose 1 Drink

- Water
- Soft Drink
- Sparkling Water *+$1.50*

Power Bowl Boxes

$24 per person

Choose 1 Main

- Apple Chicken Cobb Bowl
- Chimichurri Flank Steak Bowl
- Sesame Roasted Salmon Power Bowl
- Mediterranean Falafel Bowl *(vgn)*

Choose 1 Drink

- Water
- Soft Drink
- Sparkling Water *+$1.50*

all boxes include cutlery

(veg) vegetarian
(vgn) vegan

Salads

$6 / $25 / $46 (individual / serves 4-6 / 8-10)

Caesar
Romaine, shaved Parmigiano-Reggiano, croutons, asiago-Caesar dressing

Garden
Mixed greens, cucumber, peppers, red onion, carrots, balsamic vinaigrette

Greek
Romaine, tomato, kalamata olives, feta, peppers, red wine vinaigrette

Harvest
Raw kale, roasted squash, shaved Brussels sprouts, toasted pumpkin seeds, sun dried cranberries, apple cider vinaigrette

Siracusa
Fennel, radicchio, oranges, arugula, parmigiano reggiano, cranberries, white balsamic vinaigrette

Arugula Spinach
Maple roasted pecans, goat cheese, cranberries, black fig vinaigrette

Home-Style Potato
Peppers, celery, carrot, red onion

3 Bean
Green beans, red kidney beans, chickpeas, red pepper, celery, corn

Couscous
Fresh orange, raisins, pine nuts

Bow Tie Pesto
Sundried tomatoes, peppers, basil pesto

Pasta Romano
Fusilli, roasted peppers, onions, sundried tomatoes

Greek Orzo
Feta, grilled red peppers, pine nuts, Kalamata olives

Specialty Salads

$52 (serves 8-10)

Avenue Cobb
Romaine, bacon, Cajun chicken, grilled corn, blue cheese, hard-boiled egg, cherry tomatoes, balsamic vinaigrette

Village Greek
Bell peppers, cucumber, feta, kalamata olives, tomatoes, pickled onion, lemon oregano vinaigrette

Vegan Raw Boost
Kale, lentils, carrots, red peppers, quinoa, micro-greens, sunflower seeds, pumpkin seeds, hemp hearts, pesto, apple cider dressing
vegan

Asian Tofu
Romaine, tomatoes, tofu, cabbage, chard, carrots, sesame seeds, Szechuan dressing

Szechuan Chicken
Fresh romaine, chow mein noodles, bok choy, carrot, soy ginger dressing

South Western
Romaine, monterey jack, cucumber, bacon, chickpeas, tomato, corn, tortillas, kalamata olives, ranch dressing



Power Bowls

individual serving

Chimichurri Flank Steak
flank steak, crispy onions, roasted red pepper, roasted onions, butternut squash, chimichurri dressing
dairy-friendly
$18

Mediterranean Falafel
falafels, mixed olives, cucumber, couscous, roasted red pepper, almonds, pickled onions, hummus
vegan
$16

Sesame Roasted Salmon
butternut squash, sweet potato, edamame, cherry tomatoes, sweet potato, quinoa, broccoli, kale, spinach, creamy sesame dressing
gluten & nut-friendly
$16

Apple Chicken Cobb Bowl
quinoa, cheddar cheese, apple, kale, spinach, roasted almonds, sunflower seeds, dried cranberries, orange citrus vinaigrette dressing
$16

Tuna Nicoise
green beans, cherry tomatoes, hard boiled egg, romaine, red wine dressing
gluten & dairy-friendly
$13

California Cobb
grilled chicken, marble cheese, grilled corn, cherry tomato, avocado, creamy ranch dressing
gluten-friendly
$14

Avenue Cobb
romaine, bacon, Cajun chicken, grilled corn, blue cheese, hard boiled egg, cherry tomato, balsamic vinaigrette dressing
$14

Southwestern
romaine, Monterey Jack cheese, cucumber, bacon, chickpeas, cherry tomatoes, corn, tortilla, Kalamata olives, ranch dressing
nut-friendly
$13







Canapés

per dozen

Ready-to-Serve

Goat Cheese Truffles
walnut & cranberry
gluten-friendly
$24

Antipasto Skewers
Prosciutto, melon & bocconcini skewers with balsamic syrup
gluten-friendly
$48

Lux Crudite
sesame hummus
vegan, gluten-friendly
$54

Grilled Miso Sesame Jumbo Shrimp
yuzi aioli
dairy-free
$84





Ready-to-Heat

on-site assembly or heating required, instruction card provided with your order.

Grilled Cheese
cheddar, bacon, & caramelized onion jam
$36

Oaxacan Street Corn Fritters
avocado crema
$36

Nashville Chicken Sliders
hot chicken, cabbage slaw & pickle
$72

BBQ Angus Sliders
cheddar, crispy onions, smoked ketchup
$84

Mini Lobster Rolls
yuzu, compressed apple
$96



PLATTERS

Antipasti

Artisanal Cheese
Assorted local & imported cheeses, Rosewood Estates honey, Riesling jelly, dried cherries, nuts, flat bread, rosemary focaccia
vegetarian
$135 / $205 (serves 8-10 / 18-20)

Charcuterie & Cheese
3-year-aged Parmigiano Reggiano, white cheddar, pesto bocconcini, prosciutto, bresaola, salame felino, olives, flat bread, rosemary focaccia
$165 (serves 8-10)





Proteins

Shrimp Cocktail
Poached jumbo shrimp, house-made sauces
gluten-friendly
$139 / $199 (2-dozen / 4-dozen)

Seafood
Seared tuna, grilled shrimp, Mexican grilled shrimp, chili lime salmon, house-made sauces
gluten-friendly
$135 / $215 (serves 4-6 / 8-10)

Pollo
Oprah's chicken, jerk chicken, piri piri chicken, chimichurri chicken, house-made sauces
gluten-friendly
$110 / $175 (serves 4-6 / 8-10)

Surf & Turf
Grilled shrimp, piri piri grilled chicken, beef tenderloin, chili lime salmon, house-made sauces
gluten-friendly
$140 / $225 (serves 4-6 / 8-10)

Alternative
Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, house-made sauces
vegetarian, gluten-friendly
$120 / $195 (serves 4-6 / 8-10)

Citrus & Herb Steamed Salmon
Decorated Atlantic salmon, creamy dill sauce
gluten-friendly
$110 / $180 (serves 4-6 / 8-10)

Sushi
Spicy California, veggie California, California, dynamite, spicy salmon, rainbow, cucumber, green dragon
48 pc does not contain rainbow & green dragon rolls.
Not available before 11 am
$85 / $140 (48 pcs / 64 pcs)

Sandwich

Ask about gluten-free bread options.

Carved Beef Tenderloin
Herb-roasted medium rare beef tenderloin, horseradish cream, Lea & Perrins aioli, pickled onions, roasted red peppers, arugula, blue cheese, mini burger buns
$205 (24 sliders)

Deli
Montreal smoked meat, roasted turkey, roasted ham, flank steak, Honeycup mustard, horseradish aioli, toasty maple aioli, lettuce, tomato, pickles, pepperoncini peppers, Martin's potato rolls, focaccia sandwich buns
$150 (serves 8-10)

Bagels & Lox
Smoked salmon, assorted bagels, lemon & caper cream cheese, pickled onions, lettuce, caper berries
$150 (serves 8-10)

Classic
Chef's selection of classic assorted sandwiches
$120 (10 sandwiches)

Epicurian
Chef's selection of classic artisanal sandwiches
$130 (10 sandwiches)

High Tea
Smoked salmon with caper cream cheese, turkey with yuzu aioli, ham and cheese with Honeycup aioli, roast beef with horseradish cream, maple BLT
$105 / $170 (28 pieces / 48 pieces)

Finger Sandwiches
Cucumber, egg salad, salmon salad, tuna salad
$95 (56 pieces)



Veggie

Market Garden
Seasonal crudité, house-made dips
gluten-friendly
$80 / $130 (serves 8-10 / 18-20)

Grilled Vegetable
Yuzu aioli
gluten-friendly
$90 / $150 (serves 4-6 / 8-10)

Beet & Goat Cheese
Red wine pickled beets, steamed fingerling potatoes, arugula, pickled apple, goat cheese truffles, pistachio
gluten-friendly
$95 / $155 (serves 4-6 / 8-10)

Heirloom Tomato & Buffalo Mozzarella
Heirloom tomatoes, buffalo mozzarella, basil, pickled cucumber, marinated olives
$110 / $175 (serves 4-6 / 8-10)

Savory Danish
Danish pastries, house-made accompaniments
$75 / $115 (serves 4-6 / 8-10)



Breakfast

Omelette Bites
Baked eggs in 2 flavours: pancetta-mushroom, truffle-pecorino. Served with tomato jam
gluten-friendly
$95 (2-dozen)

Croissant & Bagel Platter
Assorted pastries, assorted bagels, preserves, cream cheese, butter
vegetarian
$95 (serves 8-10)

BLT Egg Bites
Hard boiled sliced eggs, served with bacon, lettuce, tomato, mustard and mayonnaise
gluten-friendly
$110 (24 pieces)

Tea Loaf
3 assorted loaves with fitness and chocolate chip cookies
contains nuts
$160 (serves 10-15)

Deli Bagel Board
10 assorted bagels with a selection of deli-style tuna, egg, cream cheese, sliced tomato, lettuce and cucumber
contains nuts
$130 (serves 8-10)

Scone Trio
Seasonal scones with salted butter, assorted Greaves jam, lemon chantilly cream
$80 (18 pieces)

Strawberry Kiwi Skewer
Lemon coconut yogurt dip
gluten-friendly, vegan
$80 (1-dozen, serves 8-10)

Fruit Salad Bowl
Seasonal fresh fruit & berry salad
$40 / $70 (serves 4-6 / 8-10)

Yogurt Parfait
Balkan yogurt, lemon curd, strawberries, granola
$7.50 ea

Vegan Yogurt Parfait
Vegan coconut yogurt, mango, pineapple, coconut, cashews
$8 ea

Dessert

Berry Bowl
Seasonal berries, lemon chantilly cream
$45 / $80 (serves 4-6 / 8-10)

Chocolate Covered Strawberries
Dipped in Callebaut chocolate
$85 / $165 (2-dozen / 4-dozen)

Fresh Fruit Platter
Signature assortment of seasonal fresh fruit
$90 / $130 (serves 8-10 / 18-20)

Sweets Platter
Assorted cookies, brownies, blondies, tarts
$65 / $110 (20 pcs / 40 pcs)

Bicchieri Dolci
Tiramisu, crème brûlée, amaretto mascarpone, strawberry mascarpone
$165 (16 dessert jars)

BEVERAGES

Fiji Water
$1.99 ea (500 mL)

Perrier Sparkling Water
$1.99 ea (500 mL)

Flavoured San Pellegrino
Aranciata, Limonata or Melograno Arancia
$2 ea (355 mL)

Orange Juice
Freshly squeezed
$7.50 ea (500 mL)

Freshly Brewed Coffee
Disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks
$32 (serves 10)

Sloane Tea
Heavenly Cream tea bags, hot water, disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks
$35 (serves 10)





Ask us about our holiday menus & special event services.

Order at:
pusateris.com
416.785.9100 or
catering@pusateris.com

We request your 48 hour advance notice when placing an order. Minimum 24 hour notice for cancellations or subject to a 50% charge. Taxes and delivery charges are applicable. Prices are accurate at the time of printing, but are subject to change anytime without advance notice. Items may vary due to seasonal availability. Please note all items are cooked and sent out cold. Heating and assembly instructions will be included with your order if applicable. Pusateri's is not an allergen-free kitchen.

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