PUSATERI'S

Special Events Nenu

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 stateof-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



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
	84
Grilled Scallops ‡* Chimichurri	04
-	96
Chimichurri Lobster Roll	
Chimichurri Lobster Roll yuzu, compressed apple Butterfield Grilled Shrimp *	96
Chimichurri Lobster Roll yuzu, compressed apple Butterfield Grilled Shrimp *	96

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-glace	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

2



(tasting / full portion)

Starters

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

Mains

Ontario Beef Tenderloin garlic mashed potato, seasonal vegetables, red wine demi-glace	24 / 52
Herb-Roasted Chicken garlic mashed potato, seasonal vegetables, citrus herb butter	16/30
Herb-Roasted Rack Of Lamb garlic mashed potato, seasonal vegetables, red wine demi-glace	22 / 49
Truffle Agnolotti ricotta, spinach, mixed mushroom, truffle cream, black truffle carpaccio	18/30
Agnolotti Pomodoro ricotta, spinach, Parmigiano Reggiano, basil	12/20
Penne Pomodoro basil, olive oil	10 / 18
Penne Arrabbiata basil, olive oil	10 / 18
Chitarra Alla Puttanesca olives, capers, parsley	11/19
Champagne Risotto mixed mushroom, Parmigiano Reggiano, black truffle carpaccio	18/30
Pan-Seared Arctic Char seasonal vegetables, balsamic onion, citrus butter	16/30
Pan-Seared Atlantic Salmon seasonal vegetables, balsamic onion, citrus butter	16/30
Miso Glazed Black Cod seasonal vegetables, balsamic onion, citrus butter	32/55
Pan-Seared Halibut seasonal vegetables, balsamic onion, bandera salsa	22 / 49

Pan-Seared 34/58Chilean Seabass 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



(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

Elevated

48

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,

Chitarra Alla Puttanesca

Fresh Berries & Chantilly Cream

balsamic onion, bandera salsa

olives, capers, parsley

or

Gourmet

Heirloom Caprese Salad buffalo mozzarella, pickled onion, aged balsamic, basil

or

74

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





(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

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Miso Glazed Black Cod

seasonal vegetables, balsamic onion, citrus butter

or

Herb-Roasted Chicken

garlic mashed potato, seasonal vegetables, citrus herb butter





(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



(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 me 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 alll 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.