

PUSATERI'S



EVERYDAY

Catering Menu



À LA CARTE

Sandwiches

Ask about gluten-free buns.

\$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

The Deli

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

Maple Bacon BLT

Lettuce, tomato, cucumber, toasty maple aioli, slender bun

Roast Beef

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

Piri Piri Chicken Wrap

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

Oprah's Grilled Chicken

Cheddar, yuzu aioli, lettuce, tomato, focaccia

Chicken Caesar Wrap

Chimichurri chicken breast, romaine, parmigiano reggiano, roasted garlic asiago dressing

Italian Cuts

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

Jerk Chicken Wrap

Grilled pineapple salsa, cilantro lime mayo

Flank Steak

Pickled onion, arugula, horseradish cream, slender bun

Egg Salad—vegetarian

Chives, lettuce, croissant style bun

Balsamic Portobello—vegetarian

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

Roasted Caprese—vegetarian

Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, focaccia

Tofu—vegetarian

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

Falafel Wrap—vegetarian

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

Combos

Choose any sandwich, two classic side salads and a bottle of Perrier or Fiji water

Platters

\$27 per person

Individually Boxed

\$27 per person (minimum order of 6)

Salads

Choose individually packaged side salads or larger salads for groups of four or more.
\$6 / \$25 / \$46 (individual / serves 4-6 / 8-10)

Seasonal Salad

Ask us about our seasonal offering

Caesar

Romaine, shaved parmigiano reggiano, croutons, asiago-Caesar dressing

Greek

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

Garden

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

Harvest (seasonal)

Raw kale, roasted squash, shaved Brussels sprouts, toasted pumpkin seeds, sundried 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

Tomato Cucumber Dill

Red onion, white 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

Garganelli

Artichokes, black olives, arugula pesto

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

Large Specialty Salads

For groups of eight to ten.

\$52

Avenue Cobb

Hard boiled eggs, blue cheese, chicken, corn, cherry tomato, romaine, bacon, onion, 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

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



PLATTERS

Antipasti

Artisanal Cheese

Assorted local & imported cheeses, Rosewood Estates honey, Riesling jelly, dried cherries, nuts, flat bread, rosemary focaccia

\$135 / \$205 (serves 8-10 / 18-20)

Charcuterie & Cheese

3-year-aged parmigiano-reggiano, beamster, pesto bocconcini, prosciutto, bresaola, salame felino, olives, flat bread, rosemary focaccia

\$165 (serves 8-10)

Veggie

Market Garden

Seasonal crudité, house-made dips

\$80 / \$130 (serves 8-10 / 18-20)

Grilled Vegetable

Yuzu aioli

\$90 / \$150 (serves 4-6 / 8-10)

Beet & Goat Cheese

Red wine pickled beets, steamed fingerling potatoes, arugula, pickled apple, goat cheese truffles, pistachio

\$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)

Protein

Shrimp Cocktail

Poached jumbo shrimp, house-made sauces

\$139 / \$199 (2-dozen / 4-dozen)

Colossal Champagne Shrimp

Champagne marinated grilled colossal shrimp, house-made sauces

\$249 (2-dozen)

Seafood

Seared tuna, grilled shrimp, Mexican grilled shrimp, chili lime salmon, house-made sauces

\$135 / \$215 (serves 4-6 / 8-10)

Pollo

Oprah's chicken, jerk chicken, piri piri chicken, chimichurri chicken, house-made sauces

\$110 / \$175 (serves 4-6 / 8-10)

Surf & Turf

Grilled shrimp, piri piri grilled chicken, beef tenderloin, chili lime salmon, house-made sauces

\$140 / \$225 (serves 4-6 / 8-10)

Alternative

Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, house-made sauces

\$120 / \$195 (serves 4-6 / 8-10)

Citrus & Herb Steamed Salmon

Decorated Atlantic salmon, creamy dill sauce

\$110 / \$180 (serves 4-6 / 8-10)

Sushi

Green dragon roll, spicy salmon roll, California roll, dynamite roll, dragon crunch roll

Not available before 11am

\$85 / \$140 (32 pcs / 64 pcs)



Sandwich

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)



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)

Butter Tarts

Assorted Maid's Cottage butter tarts

\$85 / \$130 (16 pcs / 25 pcs)

Bicchieri Dolci

Tiramisu, crème brûlée, amaretto mascarpone, strawberry mascarpone

\$125 (16 dessert jars)



Breakfast

Omelette Bites

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

Croissant & Bagel Platter

Assorted pastries, assorted bagels, preserves, cream cheese, butter
\$90 (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
\$80 (1-dozen skewers, serves 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

Fruit Salad Bowl

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



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
\$30 (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 prix fixe packages
and 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. Delivery charges are applicable on local and out-of town orders. Prices are accurate at the time of printing, but are subject to change anytime without advance notice. Items may vary due to seasonal availability. Applicable taxes are not included. 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 a nut-free facility.