

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

Grilled Cheese gouda, roasted tomato	54
Baked Mushroom Cap balsamic, goat cheese, herbs	42
Spicy Cauliflower Taco pico de gallo, pickled onions, cilantro, avocado	54
Vegetable Spring Roll spicy pepper dip	36
Vegetable Samosa Thai ginger dip	36
Caprese Skewer basil pesto	48
Butternut Squash Empanada squash, kale, goat cheese, sage, maple	42
Roasted Mushroom Empanada pasilla peppers, gaucho spice, olives, roasted red pepper	42
Spinach & Pea Empanada potatoes, green curry, coconut milk	42
Sweet Potato Empanada Parallel Brother's sesame tahini, pomegranate molasses	42
Sicilian Arancini Semplice tomato sauce	48

Seafood

Colossal Champagne Shrimp yuzu aioli	120
Coconut Panko Shrimp chili lime aioli	60
Mexican Jumbo Shrimp toasty maple aioli	90
Ponzu Glazed Scallop pickled chilies	102
Jumbo Scallop bacon-wrapped, cocktail sauce	102
Smoked Salmon blini, lemon crema	48
Baja Fish Taco pico de gallo, pickled onions, cilantro, avocado	54
Lobster Spring Roll Thai chili dip	60
Seared Tuna Crostine caponata, olive	60

Meat

Prosciutto Wrapped Asparagus Parmigiano Reggiano, balsamic glaze	54
Brisket Slider smoked cheddar, pickle, toasty maple aioli	60
Meatball Slider pain au lait, Parmigiano Reggiano, San Marzano tomato sauce	48
Chicken Parmigiana Slider pain au lait, mozzarella, San Marzano tomato sauce	48
Rack Of Lamb Lollipop olive tapenade, fine herbs	96
Chicken Satay red pepper aioli	66
Compressed Watermelon With Prosciutto prosciutto, white balsamic	54

À LA CARTE PLATES

(tasting / full portion)

Starters

Butternut Squash Soup apple, crème fraîche, 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 Chilean Seabass seasonal vegetables, balsamic onion, pineapple salsa	32 / 55

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.