

PUSATERI'S

# Catering.

Working-from-home,  
virtual team meetings



SUMMER 2020  
EATING TOGETHER  
WHILE WORKING APART

# Breakfast

## CONTINENTAL

**BAGEL & LOX PLATTER** *(serves 1)*  
Smoked salmon, plain Gryfe's bagel cream cheese, lemon, capers

**MINI SCONES** *(serves 2)*  
3 scones served with Greaves jam, cream cheese, artisanal butter

**STRAWBERRY KIWI** *(2 skewers)*  
Lemon coconut yogurt dip

**VEGAN YOGURT PARFAIT** *(serves 1)*  
Vegan coconut yogurt, mango, pineapple, coconut, cashews

**YOGURT PARFAIT** *(serves 1)*  
Balkan yogurt, lemon curd, strawberries, granola

## READY-TO-HEAT

**THREE-EGG OMELETTE**  
*Choose (regular or egg white):*  
—bacon, mushroom & cheddar  
—ham, peppers & Swiss  
—spinach, roasted red peppers & goat cheese

**BREAKFAST BAGEL** *(serves 1)*  
Over easy egg with bacon and cheddar on a sesame bagel

**BELGIAN WAFFLES** *(2 waffles)*  
Fresh berries, Chantilly, maple syrup

**BACON** *(3 pcs)*

**BREAKFAST SAUSAGE** *(2 pcs)*

**HOME FRIES** *(serves 2-4)*

**GRILLED CHEESE** *(serves 1)*  
Sourdough bread with cheddar

**SCRAMBLED EGGS** *(4 eggs)*

**HARD BOILED EGGS** *(2 eggs)*

**CROISSANT** with butter *(serves 1)*

**CHOCOLATE CROISSANT**  
*(serves 1)* with butter

**PLAIN GRYFE'S BAGEL** *(serves 1)*  
with cream cheese

**FRUIT DANISH** *(serves 1)*

# Sandwiches

**LEMON CAPER TUNA SALAD**  
Cucumber, bibb lettuce, avocado, croissant-style bun

**SMOKED SALMON**  
Caper & dill cream cheese, pickled onion, cucumber, everything bun

**ROASTED HAM**  
Honeycup mustard aioli, bibb lettuce, brie cheese, ciabatta

**TURKEY CLUB**  
Bacon, tomato, bibb lettuce, toasty maple aioli, sprouts, red pepper & onion ciabatta

**DELI**  
Montreal smoked meat, classic yellow mustard, pickle, croissant-style bun

**MAPLE BACON BLT**  
Bibb lettuce, tomato, cucumber, toasty maple aioli, slender bun

**ROAST BEEF**  
Lea & Perrins aioli, caramelized onions, roasted red peppers, Martin's potato bun

**PIRI PIRI CHICKEN WRAP**  
Fiery tzatziki, bibb lettuce, cucumber, roasted red peppers, feta

**OPRAH'S GRILLED CHICKEN**  
Cheddar, yuzu aioli, bibb 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, bibb 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 (VEG)**  
Chives, bibb lettuce, croissant-style bun

**BALSAMIC PORTOBELLO (VEG)**  
Horseradish cream, roasted red peppers, pickled onions, grilled zucchini, pesto aioli, goat cheese, Martin's potato roll

**ROASTED CAPRESE (VEG)**  
Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, foccacia

**TOFU (VEG)**  
Marinated tofu, pickled carrot, balsamic cucumber, cilantro lime mayo, fresh cilantro, slender bun

**FALAFEL WRAP (VEG)**  
Fiery tzatziki, hummus, bibb lettuce, roasted tomatoes, cucumbers, yuzu aioli

# Salads

**CHICKEN CAESAR**  
Grilled chicken breast, romaine, shaved Parmigiano Reggiano, croutons, asiago-caesar dressing

**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 viniagrette

**VEGAN RAW BOOST**  
Kale, lentils, carrots, red pepper, quinoa, microgreens, sunflower seeds, pumpkin seeds, hemp hearts, pesto, apple cider dressing

**ASIAN TOFU**  
Romaine, tomato, tofu, cabbage, chard, carrot, sesame seeds, Szechuan dressing

**SZECHUAN CHICKEN**  
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

**SALMON NICOISE**  
Romaine lettuce, olives, grape tomatoes, salmon, egg, green beans, nicoise dressing

**TUNA NICOISE**  
Romaine lettuce, olives, grape tomatoes, tuna, egg, green beans, nicoise dressing

**BLACKENED SALMON WITH QUINOA & SAUTÉED ZUCCHINI**  
Black quinoa, green & yellow zucchini, red onion, roasted yellow pepper, lemon

**PESTO CHICKEN WITH RED QUINOA WALDORF**  
Red quinoa, red onion, arugula, celery, red apples, walnuts, fennel, dried cranberries, balsamic

# Tasting Platters

*(Served at room temperature)*

**COLOSSAL CHAMPAGNE SHRIMP PLATE** *(4 pcs)*  
Poached jumbo prawns with Champagne dressing, cocktail sauce and lemon garnish

**FRUIT** *(serves 4-6)*  
Fresh cut fruit and berries

**MARKET GARDEN** *(serves 4-6)*  
Fresh cut vegetables with our dill dip

**SURF & TURF** *(serves 2-3)*  
Grilled shrimp, piri piri grilled chicken, roasted beef tenderloin, chili lime salmon, yuzu aioli

**ALTERNATIVE** *(serves 2-3)*  
Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, yuzu aioli

**ARTISANAL CHEESE** *(serves 4-6)*  
Selection of local and imported cheeses, dried fruits, Rosewood honey, flatbreads & crisps

**CHARCUTERIE & CHEESE** *(serves 4-6)*  
Prosciutto di Parma, salame felino, bresaola, pesto bocconcini, pickled mushrooms, grilled artichokes, Parmigiano Reggiano

# Mains

## MEAT

**CHIMICHURRI FLANK STEAK** *(8oz)*

**BEEF TENDERLOIN** *(8oz)*  
Herb roast beef tenderloin with red wine jus

**CHICKEN FINGERS** *(2 pcs)*  
with plum sauce

**CHICKEN NUGGETS** *(5 pcs)*  
with plum sauce

**BBQ CHICKEN WINGS** *(1lb)*  
Crispy wings with smokey BBQ sauce

**GRILLED CHICKEN BREAST** *(7 oz)*

**CHIMICHURRI CHICKEN BREAST** *(7 oz)*

**JERK CHICKEN BREAST** *(7 oz)*

**PIRI-PIRI CHICKEN BREAST** *(7 oz)*

## FISH & SEAFOOD

**TERIYAKI SALMON** *(8oz)*

**COCONUT LIME SALMON** *(8oz)*

**MAPLE POMMERY SALMON** *(8oz)*

**POACHED SALMON** *(8oz)*  
with dill dip

**COLOSSAL CHAMPAGNE SHRIMP** *(3 pcs)* with yuzu aioli

**COLOSSAL MEXICAN SHRIMP** *(3 pcs)* with spicy maple aioli

**POACHED LOBSTER TAIL** *(5 oz)*  
with yuzu aioli

## Sides *(serves 2)*

### ARANCINI SEMPLICE *(2 pcs)*

Mozzarella cheese stuffed  
Italian rice balls

### MINI HERB ROASTED POTATOES

### SAUTÉED MIXED VEGETABLES

### ITALIAN GRILLED VEGETABLES

### SCALLOPED POTATOES

### SCALLOPED SWEET POTATOES

### ROASTED GARLIC WHIPPED POTATOES

### BUTTERED BASMATI RICE

### RATATOUILLE

### SMOKED CHEDDAR & TRUFFLE MASHED POTATOES

### MAPLE ROASTED SWEET POTATOES WITH CRANBERRIES

### BROWN SUGAR & THYME GLAZED CARROTS

### BROWN BUTTER AND CHIVE MASHED POTATO

### GREEN BEANS WITH ROASTED TOMATOES & SMOKED ALMONDS

### MINTED PEAS & CARROTS

### FRENCH FRIES

## Pizza & Pasta

### CLASSIC LASAGNA

Traditional Italian bolognese sauce  
layered with fresh pasta, mozzarella

### ROASTED PEPPER & GOAT CHEESE LASAGNA

Traditional Italian tomato sauce layered  
with fresh pasta, roasted red peppers,  
goat cheese & mozzarella

### MAC & CHEESE

Baked pasta noodles, classic  
cheddar sauce

### GROWN UP MAC & CHEESE

Baked pasta noodles, classic cheddar  
sauce, bacon

### PASTA AL FORNO

Baked penne in tomato sauce with  
mozzarella and Parmigiano Reggiano

### ROASTED FUNGHI PIZZA *(8")*

Mixed mushrooms, garlic, ricotta cream,  
balsamic onions, parmesan cheese,  
olive oil, thyme, parsley

### MEDITERRANEAN VEGETABLE PIZZA *(8")*

San Marzano pizza sauce, red onion,  
peppadew® peppers, green olives,  
mozzarella cheese, feta cheese, pesto

### PEPPERONI PIZZA *(8")*

San Marzano pizza sauce, mozzarella  
cheese, pepperoni, salt, pepper

### ITALIAN SAUSAGE AND PEPPADEW PIZZA *(8")*

San Marzano pizza sauce, fontina  
cheese, Italian sausage, peppadew®  
peppers, parsley

### MARGHERITA PIZZA *(8")*

San Marzano pizza sauce, roasted  
tomatoes, fior di latte mozzarella  
cheese, basil

## Desserts

### AMARETTO & MASCARPONE BICCHIERI *(each)*

### COPPA CATALANA BICCHIERI *(each)*

### STRAWBERRIES & MASCARPONE BICCHIERI *(each)*

### TIRAMISU BICCHIERI *(each)*

### CHOCOLATE COVERED STRAWBERRIES *(6 pcs)*

### ASSORTED CHOCOLATE PETIT FOURS *(5 pcs)*

### FRESH BERRY CUP *(each)*

### FRESH FRUIT SALAD CUP *(each)*

## Add-ons

MILK *(250 ml)*

CREAM *(250 ml)*

WHOLE LEMONS *(each)*

WHOLE LIMES *(each)*

WHOLE ORANGES *(each)*

FRESH MINT *(bunch)*

TIPSY VERMOUTH OLIVES *(250 ml)*

TOSS-WARE WINE GLASSES *(each)*

## Beverages

### FIJI WATER *(500 ml)*

### PERRIER *(500 ml)*

### BEER, WINE & CHAMPAGNE

*(Please inquire about current offerings  
—sold by the bottle)*

### PUSATERI'S FRESHLY SQUEEZED ORANGE JUICE *(500 ml)*

### BLACK RIVER JUICE *(300 ml)*

Red grapefruit, pear, cranberry-apple,  
mango-apple



To place your order: 416.785.9100  
catering@pusateris.com

48 hours notice is requested for orders and 24 hours cancellation is required or subject to a 50% surcharge. Delivery charges are additional. Prices and availability subject to change.

All items are cooked and sent out cold. Heating and assembly instructions will be included with your order if applicable.