

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.

> Olda Ida Pusateri



5 COURSE TASTING MENU

(per person)

Classic

Potato & Leek Soup olive oil, fried leek

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Muskoka Salad

blueberry, cheddar, cherry, almond, strawberry

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Agnolotti Pomodoro

ricotta, spinach, Parmigiano Reggiano, basil

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Herb-Roasted Rack Of Lamb

garlic mashed potato, seasonal vegetables, red wine demi-glace

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Limoncello Gelato Flute

6 COURSE TASTING MENU

(per person)

Gourmet

Creamless Mushroom Soup truffle oil, chive

runic on, crin

Vegan Kale Caesar

chickpea, coconut, sunflower seed, pumpkin seed, hemp heart seed

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Chitarra Alla Puttanesca

olives, capers, parsley

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Pan-Seared Arctic Char

seasonal vegetables, balsamic onion, citrus butter

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Ontario Beef Tenderloin

garlic mashed potato, seasonal vegetables, red wine demi-glace

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Chocolate Covered Strawberries

