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

1

3 COURSE PLATED DINNER

(per person)

Classic 48

Potato & Leek Soup
olive oil, fried leek

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Herb-Roasted Chicken
garlic mashed potato,
seasonal vegetables,
citrus herb butter

or

Pan-Seared Arctic Char
seasonal vegetables,
balsamic onion,
citrus butter

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Strawberries & Mascarpone

Elevated 74

Arugula & Radicchio Salad
fennel, orange, cranberry,
Parmigiano Reggiano

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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

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Fresh Berries & Chantilly Cream

Gourmet 82

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

or

Butternut Squash Soup
apple, crème fraiche, herbs

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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

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**Chocolate & Salted
Caramel Soufflé**

4