PUSATERI'S

Special Events Nenu

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 stateof-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



(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

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Miso Glazed Black Cod

seasonal vegetables, balsamic onion, citrus butter

or

Herb-Roasted Chicken

garlic mashed potato, seasonal vegetables, citrus herb butter

