



PUSATERI'S
FINE FOODS
Catering Services



Home & Garden Centre

New to the Pusateri's Collection; our most recent undertaking is the vibrant, inspirational and lush Home and Garden Centre.

Highly skilled designers cultivate works of art from the finest and freshest local and imported flowers for the smallest and grandest of occasions. Whatever your floral needs, weekly standing orders, plant rotations or something special, our team provides knowledge and style that is unmatched elsewhere.



Catering with style.

Elegant, stylish and memorable; Pusateri's is sure to satisfy. Your goal is our objective, where seemingly unattainable meets reality. Experience what it means to be a guest at your own event and dine in a style that is all your own. From small terrace gatherings, corporate events or life's most significant occasions; we proudly undertake and hold our commitment to strive for excellence.



Breakfast

Continental

Start your morning with an assortment of freshly baked croissants, danish pastries, Pusateri's own muffins, traditional bagels and more, all served with select preserves, cream cheese and creamy butter.

\$8 per person

The Pick Me Up

An array of continental pastries fresh from the bake house with preserves and spreads, accompanied by a healthy seasonal fresh fruit salad.

\$12 per person

The Executive

Impress any boardroom with selected continental pastries, including low fat banana bread, traditional bagels with decadent smoked salmon and cream cheese and delicious birchermuesli, made with seasonal berries, honey sweetened yogurt, and crunchy granola.

\$18 per person

Pusateri's own freshly squeezed orange juice is available with any order \$3.00 per person

Exotic juice blends \$3.50 per person

Cutlery, napkins, paper plates and cups can be included, upon request, with any catering order

Bagel Platter

Freshly baked assorted bagels served with traditional whipped cream cheese, creamy butter and select preserves.

\$7 per person

Yogurt Parfait

The healthy choice with honey sweetened yogurt, granola and berries. Served individually.

\$6 per person

Swiss Birchermuesli

Delicious and nutritious with rolled oats, fruit yogurt, fresh fruit, berries and plump raisins. Served individually.

\$6 per person

Fruit Salad Bowl

Sweet and seasonal fresh fruit salad, served in our signature clay-baked bread bowl.

\$5 per person



Lunch

Gourmet Sandwich Selection

- Herb roasted chicken breast with basil pesto, roasted red peppers and organic greens on grilled basil loaf.
- Stacked rare roast beef with arugula, horseradish cream and sautéed Bermuda onions on a crusty kaiser roll.
- Herb roasted turkey breast with organic greens, hot house tomato, cheddar cheese and honey mustard on multigrain bread.
- Tuna salad with baby spinach, chili glazed mango and pea shoots on a grilled basil loaf.
- Shaved corned beef on marbled rye with sliced tomato, leaf lettuce and pommery mustard.
- Breaded provimi veal with sautéed mushrooms, bell peppers and a spicy tomato sauce on a kaiser roll.
- Roast chicken club with pancetta and chipotle aioli on rosemary focaccia.
- Salami, artichoke pesto, fresh bocconcini mozzarella and arugula on a ciabatta bun.
- New Orleans Style cold cut muffaletta with olive salsa on a rosemary focaccia roll.

Served with your choice of two side salads
\$16 per person

Gourmet Vegetarian Selection

- Grilled portobello and eggplant with goat cheese, arugula and lemon aioli on a focaccia bun.
- Egg salad with scallions and mesclun greens on multigrain loaf.
- Caprese tomato and bocconcini, mixed baby greens and basil pesto aioli on baguette.
- Grilled vegetables with french brie in a black olive vinaigrette on focaccia.
- New Orleans style vegetable muffaletta with olive salsa on a rosemary focaccia roll.

Served with your choice of two side salads
\$16 per person

Mini Pita Pocket Selection

- Grain fed dill chicken salad
- Crab salad
- Tuna salad
- Spinach, mushroom and feta
- Curried chicken salad
- Salmon medley salad
- Egg salad
- Grilled vegetable with red pepper hummus

Served with your choice of two side salads
\$16 per person

Boxed Lunch

Why not let Pusateri's pack a sumptuous picnic lunch box for your guests or colleagues? All sandwich and salad selections can be prepared "to go" in a convenient lunch box which includes a beverage of your choice and Pusateri's dessert of the day.

\$20 per person

Gourmet Wrap Selection

- Grilled kabayaki and ginger flank steak with avocado, sautéed peppers and rapini in a soft lemon scented tortilla.
- Black forest ham with sliced havarti and tomato confit in a lemon scented wrap with pommery aioli.
- Smoked salmon with Meyer lemon cream cheese, capers and baby arugula on a flour tortilla.
- Crispy chickpea falafel with tomato, lettuce and spicy tahini in a soft tortilla wrap.
- Avocado, roma tomatoes and French brie with alfalfa sprouts and sundried cranberries in a pesto tortilla wrap.
- Grilled artichoke hearts, herbed goat cheese and roasted red peppers in a soft tortilla wrap.
- Grilled chicken Caesar with hearts of romaine, smoky bacon and roasted garlic-Asiago spread.

Served with your choice of two side salads
\$16 per person

Gourmet Side Salads & Lunch on the go

Gourmet Side Salads

Baby spinach and arugula with maple roasted pecans, chevre and sundried cranberries in a black fig vinaigrette.

Juicy orange and pine nut couscous.

Hearts of romaine with shaved Parmigiano Reggiano, sour dough croutons and Asiago Caesar dressing.

Healthy whole wheat fusilli pasta salad with fresh vegetables in an herb vinaigrette.

Summer style marinated red skin potato salad with onions and parsley in an olive oil and aged balsamic vinegar reduction.

Santa Fe coleslaw with bell peppers, carrots and sweet corn.

Organic mesclun greens with toasted almonds in a raspberry and blood orange vinaigrette.

Orzo with crumbled feta, grilled sweet red peppers, toasted pine nuts, kalamata olives and fresh herbs.

Fresh penne pasta with sautéed Prosciutto, roasted butternut squash and grape tomatoes in a roasted garlic extra virgin olive oil.

Marinated beef and miki noodle salad with cashews and snap peas in a kabayaki dressing.

Rubies and pearls green bean salad with cherry tomatoes and bocconcini beads.

Organic salads based on availability

All salads \$5 per person when purchased individually

Lunch on the go. A complete meal in a salad...

- Chicken Caesar salad with crisp hearts of romaine, seasoned grilled chicken, shaved Parmigiano Reggiano, sour dough croutons and Asiago Caesar dressing.
- Greek salad with lemon roasted shrimp, Kalamata olives, feta cheese, cherry tomatoes, cucumber and bell peppers in a red wine and oregano vinaigrette.
- Nicoise salad with albacore tuna, hard-boiled egg, olives, green beans and tomatoes with a seasoned olive oil drizzle.
- Mandarin chicken salad with teriyaki glazed chicken breast, baby spinach, orange segments and toasted almonds in a raspberry dressing.
- Pusateri's cobb salad with hearts of romaine, roasted chicken breast, smoked ham, hard-boiled egg, sweet corn, tomato and crumbled blue cheese in a balsamic vinaigrette.
- Scandinavian symphony with hot-smoked salmon, new potatoes, asparagus and tomatoes in a creamy dill dressing.
- Szechwan chicken salad with spicy grilled chicken breast, a mix of Asian greens, carrot and chow mein noodles in a sweet sesame dressing.

All salad meals \$10 per person



Buffet Platters

Market Garden

A fresh vegetable assortment of sweet cherry tomatoes, broccoli and cauliflower florettes, asparagus spears, sweet baby carrots, crisp cucumber batons, bell peppers and more. Served with roasted red pepper hummus for dipping.

Small platter serves 10-15 \$59 Large platter serves 20-25 \$99

Also available in organic - Market Price

Cheese, Please

A beautifully arranged selection of the most renowned cheeses available locally and from around the world. Served with dried fruits, nuts, assorted lavosh and water crackers.

Small platter serves 10-15 Market Price Large platter serves 20-25 Market Price

Also available in organic - Market Price

Pacific Rim

An inspired presentation of spicy Szechwan grilled mango, crunchy fresh vegetable and avocado rice paper wraps, crispy shrimp spring rolls and curry grilled chicken satays. Served with orange peanut and Thai chili dipping sauces.

Small platter serves 8-10 \$69 Large platter serves 15-20 \$120

Mediterranean Antipasti

The best from the continent. Sliced Prosciutto di Parma and herbed bocconcini with grilled and marinated Mediterranean vegetables, select olives, pickled button mushrooms and Parmigiano Reggiano.

Small platter serves 10-15 \$69 Large platter serves 20-25 \$150

Pearls of the Sea

Pusateri's finest selection of caviars for that special occasion served with classic blinis, crème fraiche, red onions and egg whites and yolks.

Market price

The Essential Smoked Salmon

A little bit of heaven on earth! A selection of cured and smoked Canadian or International salmon, served with cream cheese, red onion, capers, lemon twists and sliced bagels.

\$ 11 per person (Canadian) \$14 per person (International)

Vegetarian Rhapsody

Enjoy the contrasting flavours of grilled Asian vegetable spring rolls, mini spiced potato samosas and panko crusted avocado wedges, all served with a sweet chili dipping sauce.

Small platter serves 10-15 \$39 Large platter serves 20-25 \$79

Superior Supremes

Herb roasted, sliced chicken breast supreme. Served with your choice of two of our gourmet salads.

\$19 per person Chicken breast also available in organic - Market Price

Ginza Grilled Salmon

Grilled Atlantic salmon with a teriyaki, sesame seed and scallion glaze accompanied by a pineapple tarragon salsa. Served with your choice of two of our gourmet salads.

\$19 per person Also available in organic - Market Price

Mediterranean Vegetable Towers

Balsamic and herb grilled towers of eggplant, zucchini, red and yellow peppers, portobello mushroom, asparagus spears and goat cheese. Splashed with arugula pesto oil. Served with your choice of two of our gourmet salads.

\$18 per person

Whole Poached Salmon

Fresh Atlantic salmon, aromatically poached in white wine and herbs, and beautifully decorated. Served with a creamy fresh dill sauce

\$18 per pound (sizes are subject to availability) Also available in organic - Market Price

Hot-Smoked Salmon Filet

This delicately flavoured side of Atlantic salmon is hot smoked in-house and served with a creamy fresh dill sauce.

\$22 per pound (sizes are subject to availability) Also available in organic - Market Price

Buffet Platters

Shrimp Bliss

A definite crowd-pleaser! Succulent jumbo poached shrimp with a zesty seafood sauce.

Small platter 45 pieces \$100

Large platter 90 pieces \$190

From the Grill

Skewers of fire-grilled shrimp with a Thai chili sauce, rosemary garlic chicken with red pepper aioli, orange-glazed salmon with a lime dill sauce and Asian-glazed beef served with sesame scallion dipping sauce.

Small platter 24 pieces \$85

Large platter 48 pieces \$160

Tortilla pinwheels

Smoked salmon and cream cheese with asparagus. Proscuitto di Parma with cambozola, dried figs and arugula. Sundried tomato with herbed goat cheese. Each rolled and sliced into an elegant amuse-bouche.

Small platter 36 pieces \$60

Large platter 72 pieces \$116

Vegetarian Sushi

Make it maki with our vegetable and avocado maki rolls, asparagus nigiri, inari tofu pockets and cucumber rolls. Served with pickled ginger, soy sauce and wasabi.

Small platter 36 pieces \$65

Large platter 72 pieces \$125

Assorted Sushi

Please a crowd with a selection of vegetarian rolls, California maki, salmon and tuna rolls and seafood nigiri. Served with pickled ginger, soy sauce and wasabi.

Small platter 36 pieces \$90

Large platter 72 pieces \$165

Cumberland Combination

Pusateri's finest cold cuts, including shaved roast beef, black forest ham, herb roasted chicken breast, Genoa salami, corned beef brisket and Montreal style smoked turkey. Garnished with kalamata, dried and spicy green olives, roasted bell peppers, arugula pesto, hummous and Dijon mustard spread.

\$17 per person

Asian Tour

Pan-fried chicken pot stickers, canton shrimp dumplings, vegetarian and California maki sushi rolls, crisp mushroom spring rolls and fresh vegetable and avocado rice paper rolls are served with citrus plum and soya scallion sauce for dipping.

Small platter serves 10-15 \$ 90

Large platter serves 20-25 \$170

Social Selection

Having friends around? Sliced Genoa salami, ripe French brie, cacciatore sausage, home-style pates, crisp gherkins, Mediterranean mixed olives and hot peppers are served with crackers and freshly baked, sliced baguette.

Small platter serves 8-12 \$90

Large platter serves 15-20 \$170

Fiesta

Mini grilled chicken quesadillas, stone ground corn tortilla chips, chili-lime flatbread and soft mini pita served with charred corn, tomato and black bean salsa, roasted garlic hummus and creamy guacamole for dipping.

One size serves 10-15 \$75

Bake House Breads

A freshly baked assortment of artisanal breads from renowned Ace bakery, including sourdough, flat breads, multigrain and bread sticks served with, roasted sweet potato spread and creamy churned butter.

Small serves 10-15 \$22

Large serves 20-25 \$30



Hors d'Oeuvres

Cold

- Foie gras brulee tartlets with ice wine jelly
- Soya-ginger tuna tartare on wonton crisps with sesame-lime aioli
- Truffle oil brushed beef carpaccio on sourdough croutons with tomato horseradish jam
- Rice paper rolls with avocado, carrot, green onion and cucumber with an orange peanut sauce
- Vichyssoise shots with applewood smoked salmon and horseradish cream
- Port marinated figs wrapped in Prosciutto di Parma
- Goat cheese truffles:
Smoked salmon and lemon confit with fennel and fresh dill
Balsamic wild mushroom with smoked almonds
Dried pear with toasted pistachio
- Chili roasted jumbo shrimp with a honey chipotle glaze
- Rosemary walnut shortbread with gorgonzola mousse and maple roasted pear
- Smoked trout and roasted apples in a horseradish cream on pumpernickel crisps
- Caprese skewers of cherry tomatoes and bocconcini cheese with basil pesto dip
- Cocoa seared duck breast "carpaccio" with fig-rosemary tapenade on a toasted rye crisp
- Brandy poached foie gras torchon with sour cherry compote

Hot

- Balsamic baked mushroom caps filled with crisp pancetta and herbed goat cheese
- Rosemary beef satay with a smoked paprika aioli
- Smoked chicken and woodland mushroom sourdough quiche
- Coconut curry chicken satay with spicy peanut dip
- Pusateri's signature puff pastry twists laced with aged cheddar and Parmigiano Reggiano
- Portobello mushroom satay with a roasted garlic aioli
- Grilled flatbread pizzettes:
Wild mushroom with shaved Asiago, caramelized onion and black truffle oil
Crisp pancetta, sliced fig and fontina cheese
- Warm duck confit on walnut and mascarpone polenta spoons with sour orange compote
- Mini foie gras burgers on soft pain au lait with port wine onion marmalade and pommery-roasted garlic aioli
- Goat cheese phyllo tartlets with wild mushroom salsa
- Lobster bisque sips with butter poached lobster and brandy crème fraiche
- Crisp asparagus spears with fontina and black truffle fondue
- Roasted squash and pancetta risotto cakes
- flaky prosciutto, basil pesto and provolone pinwheels
- Slow braised short rib on a truffled white bean tartlet with port wine onion marmalade
- Spanish potato tortilla with Serrano ham and saffron aioli

Minimum order of two dozen per item with 48 hours notice
Select items are seasonal and based on availability • Items are priced individually
Some hors d'oeuvres require the services of Pusateri's professional uniformed chefs.
Additional charges apply and rentals may be required.

Individual Menus



Appetizers

- Roasted butternut squash soup with ancho crème fraiche and spiced pepitas – \$6
- Potato leek soup with citrus-dill cream and smoked salmon ribbons – \$6
- Mixed baby greens with maple roasted pear, crumbled Roquefort, rosemary focaccia croutons and toasted walnuts in a pear vinaigrette – \$7
- Baby spinach and arugula salad with maple roasted pecans, chevre and sundried cranberries in a black fig vinaigrette – \$6
- Roasted beets, toasted hazelnuts and crumbled goat cheese salad in a white balsamic dressing – \$7
- Beef carpaccio with shaved pecorino, baby arugula and truffle vinaigrette – \$9

Entrees

- “Grown up” macaroni and cheese with crispy bacon, caramelized onions and a blend of melted Swiss, Cheddar and Parmigiano Reggiano cheeses - \$10
- Ricotta agnolotti in a roasted vegetable rose sauce with shaved Parmigiano Reggiano and fresh basil – \$12 *Add grilled chicken for \$4*
- Mustard-glazed roasted salmon on a jasmine rice pilaf with steamed bok choy and sautéed shiitake mushrooms in a ginger soy vinaigrette – \$18
- Pan roasted chicken breast, sautéed gnocchi with asparagus and roasted tomatoes in an espresso cream – \$18
- Smoked trout on sweet corn pudding with caramelized fennel and a roasted tomato horseradish jam – \$19
- Pan roasted veal chop on grainy mustard smashed potatoes with wild mushroom ragout and a natural blackberry jus – \$28
- Herb roasted beef tenderloin with sautéed french beans and horseradish fingerling potatoes in a roasted garlic natural jus – \$30

Desserts

- Molten chocolate pudding cake with raspberry coulis – \$7
- Home-style apple tart with caramel drizzle and cinnamon crème anglaise – \$7
- Assorted individual fruit mousses with fresh seasonal berries – \$7
- Seasonal berries in Grand Marnier with vanilla bean whipped cream – \$7
- Inquire for a full listing of available pastries

**Minimum order of 8 people. All guests receive the same menu option.
All items are sent in oven-ready packaging with heating instructions.
Chef services available upon request.**



Themed Food Stations

Japanese Sushi Bar

Enjoy a variety of sashimi, California or vegetarian maki rolls made to order with delicate sheets of nori and hand-rolled with marinated rice and your choice of garnish.

Individually priced

Ocean Offerings Bar

A selection of seasonally available market oysters, shucked by our chefs, thinly sliced citrus-cured, house smoked salmon and champagne poached jumbo tiger shrimp presented with all of the traditional condiments.

Market price

Canton Dim Sum Station

Bamboo steamed chicken potstickers, canton shrimp dumplings and beef sui mei. Crispy shrimp or chicken spring rolls served along side fragrant shiitake mushroom consommé sips with spring onions. Soya scallion and citrus plum dipping sauces.

\$18 per person

Carving Stations

Steakhouse

Herb roasted beef striploin, carved to order, and served with mini kaiser buns, natural thyme scented jus and Dijon mustard.

\$18 per person

Grillhouse

New york strip steak from the grill on pesto flatbread with port wine onion marmalade, balsamic portobello mushrooms, sautéed bell peppers and grainy mustard aioli.

\$14 per person

Mediterranean Lamb

Slow roasted souvlaki-style marinated leg of lamb, carved to order and served on soft warm pita bread with baby arugula, oven roasted tomatoes and creamy roasted garlic tzatziki.

\$17 per person

New York Deli

Pusateri's own corned beef brisket or slow roasted turkey breast on mini kaiser buns. Served with pommery mustard, horseradish aioli, caramelized onions, sauerkraut and sliced Emmenthal cheese.

\$15 per person

Traditional Porchetta

Crackling pork shoulder, slow roasted and served with fire roasted balsamic onions, sautéed spicy bell peppers, provolone and rosemary aioli on a soft panino.

\$16 per person

Italia Bella Pasta Bar

Your choice of penne or gourmet cheese ravioli served with a white wine cream sauce, Pusateri's own tomato basil sauce or extra virgin olive oil and a selection of garnishes.

Individually prepared for each of your guests
\$19 per person

Shanghai Stir Fry Station

A selection of delectable Asian-inspired garnishes and thick egg noodles served with ginger kabayaki or Thai spicy peanut sauce.

Individually prepared for each of your guests
\$19 per person

Cheese Tasting Landscape

A dazzling display, Pusateri's house-aged three year old Parmigiano Reggiano and a variety of local and international cheeses. Served along side truffled honey, aged balsamic drizzle, fruit jellies and conserves, dried fruits and nuts. Accompanied by a selection of lavosh and flat breads, freshly baked sourdough, french-style baguette, and herbed crackers.

Market Price

Traditional melted gruyere fondue for dipping available upon request.

Italian Accent Antipasti Display

Impress with sliced Proscuitto di Parma, Genoa salami, herbed bocconcini, grilled and marinated zucchini, asparagus, Portobello mushrooms and bell peppers with spiced and marinated mixed olives, pickled button mushrooms and Parmigiano Reggiano.

Classic warm olive oil bagna cauda, truffled white bean tapenade and basil pesto accompany crusty Italian breads and lavosh to complete the traditional experience.

\$16 per person

Three Bite Mini Burgers

Angus beef burgers with port wine onion marmalade and pommery-roasted garlic aioli. Chicken burgers with roasted red peppers and lemon rosemary aioli. Ginger mustard glazed tuna burgers with spicy mango salsa and jalapeno-lime aioli. Served with sea salt dusted root vegetable chips.

\$17 per person

Some stations require the service of Pusateri's professional uniformed chefs



Brunch & High Tea

Pusateri's offers an array of beautifully presented hot and cold brunch items, including:

Assorted bakehouse bagels and muffins with creamy butter and whipped cream cheese.

Organic baby greens with toasted almonds and raspberries in a raspberry and blood orange dressing.

Spanish Style egg tortilla with house smoked salmon and lemon crème fraiche.

House made breakfast sausages with roasted tomatoes.

Grand Marnier French toast with vanilla bean maple syrup and orange compote.

Traditional Bircher muesli with toasted oats, yogurt, honey, and mixed berries.

Pusateri's freshly squeezed assorted juices.

\$30 per person

Minimum order of 8 people

Items are sent in oven-ready packaging with heating instructions

High Tea features a selection of finger sandwiches, including:

Grilled asparagus and tomato confit pinwheels.

Smoked salmon, dill cream cheese and cucumber.

Shaved roast beef with Branston pickle cream and baby arugula.

Slow roast turkey breast, roasted apple and earl grey butter.

Prosciutto, gorgonzola, toasted walnuts, roasted pear butter pinwheel.

Stilton and fig tartlets.

Smoked chicken and mushroom mini quiche with fresh thyme.

Mini currant scones with strawberry preserves and Devon cream.

An array of deluxe French pastries.

Select teas and coffees with cream, milk, lemon and sugar.

\$35 per person

Minimum order of 8 people

Desserts

Fruit Platter & Skewers

Pusateri's signature fresh fruit platter with exotic and seasonal fruits.

Small serves 10-15 Seasonally priced

Large serves 20-25 Seasonally priced

Individual fruit skewers with strawberry, cantaloupe, honey dew and pineapple served with raspberry and wild honey scented yogurt. *\$4.25 per piece*

Assorted biscotti, dessert squares and tarts

Small 20 pcs \$35 Large 40 pcs \$70

Mini French Pastries

Small 24 pcs \$75 Large 48pcs \$140

Low Fat Dessert Bread

Moist and delicious banana or chocolate banana bread.

Small serves 8-10 \$15 Large serves 15-18 \$30

Mini Currant Scones

With Devon cream and strawberry preserves.

Small 12pcs \$29 Large 24pcs \$55

Assorted Godiva and Neuhaus Chocolate Truffles

Available.

Chocolate Dipped Strawberries

Single stemmed berries bathed in exquisite Valrhona chocolate.

Small 24 pcs \$74 Large 48 pcs \$144

Assorted Individual Dessert Tray

\$6.50 per person

Eitelbach Petite Fours

Small 30 pcs \$50 Large 60 pcs \$95

Fresh Berry Bowl with Double Devon Cream

Seasonally priced.

Small serves 8-10 Large serves 15-18

Gourmet Cookie Tray

Pusateri's freshly baked cookies.

Small (24 pcs) \$25 Large (48 pcs) \$46

Beverages

Pusateri's freshly squeezed orange juice and exotic juice blends.

Assorted natural or carbonated waters.

Assorted soft drinks and juices.

Please inquire with our Catering co-ordinators for our full listing of available pastry and beverage items

Call Us.

1539 Avenue Road, Toronto, Ontario
57 Yorkville Avenue, Toronto, Ontario
T: 416.785.9100
F: 416.782.9485
catering@pusateris.com

PUSATERI'S
FINE FOODS & CATERING

Disposable place settings, napkins and serving utensils available upon request.
Allow 24 hours when placing your order. All platters require minimum 8 people.

Cancellation 24 hours notice – or subject to 50% charge.

Delivery charges applicable on local and out-of-town orders.

Prices subject to change. Items may vary due to seasonal availability.

Applicable taxes not included.

We accept Visa, Mastercard, and American Express.