

PUSATERI'S

Events Menu

PLATED

The Classic Menu

Poached Candy Stripe Beets
Asparagus, goat cheese, pine nuts, crispy lardons, Champagne vinaigrette

Corn Crusted Sea Bass
Steamed new potatoes, blistered tomatoes, lemon caper vinaigrette

Braised Short Rib
Brown butter mash, sautéed organic greens, mushrooms, red wine jus

Chai Panna Cotta
Orange cardamom syrup, cherry pistachio biscotti

The Gourmand Menu

Plum & Ginger Fizz Cocktail
Champagne, plum, ginger, thyme

Bruschetta Canapé
Tomato, artichoke, parmesan crisp

Salmon Tartare Canapé
Capers, fennel, pickled chilies, crème fraîche, beet chip

Pear & Prosciutto Canapé
Riesling poached pear, prosciutto, balsamic

Vichyssoise
Caviar, crispy leeks, chive crème fraîche

Shanghai Lobster Roll
Yuzu mayo, taro sticks, cucumber

Chicken Supreme
Herb crusted, smashed fingerlings, heirloom carrots, woodland mushrooms

Grilled Salmon
French beans, summer squash, balsamic glazed pearl onion, roasted tomato

Eton Mess
Strawberries, meringue, Chantilly cream, pistachios

The Epicurean Menu

Un Verre de Champagne
Veuve Clicquot

Sweet & Spicy Tofu Bahn Mi Canapé
Pickled vegetables, jalapeño crema

Stuffed Balsamic Mushroom Canapé
Herbed goat cheese, pecorino

Tandoori Chicken Lollipop Canapé
Raita

Carrot Ginger Soup
Chive oil, crème fraîche

Baby Spinach
Pear, fennel, pomegranate, pickled onion, Champagne vinaigrette

Ricotta Stuffed Agnolotti
Truffle cream, mixed wild mushrooms

Grilled Ontario Beef Tenderloin & Jumbo Lobster Tail
Grilled asparagus, rapini purée, roasted beets, porcini, pine nut butter

Chocolate Crème Brûlée
Salted caramel popcorn

Vegetarian options

Heirloom Tomato Caprese
Buffalo mozzarella, Pusateri's Delicato olive oil, balsamic reduction

CUSTOM TASTING SELECTIONS

Mixed Greens
Green apple, quinoa, radish, walnuts, red wine vinaigrette

Heirloom Tomato Caprese
Buffalo mozzarella, Pusateri's Delicato olive oil, balsamic reduction

Beef Carpaccio
Cured egg yolk, asparagus, pickled mustard

Shrimp Ceviche
Cucumber, lime, mango

Espresso Rubbed Rack of Lamb
Potato pavé

Seared Tuna
Cucumber, tomato, corn, white balsamic

Braised Short Rib
Garlic mashed potatoes, sautéed organic greens, mushrooms, red wine jus

Pistachio Panko Crusted Halibut
Citrus beurre blanc, charred greens, parmesan roasted fingerling potatoes

Saffron Poached Sea Bass
Steamed new potatoes, blistered tomatoes, caper dressing

Black Pepper, Orange & Honey Smoked Duck Breast
Italian farro, artichokes, blood orange jus

Taglioline Cacio e Pepe
Pecorino, cherry tomato, basil

Pavlova
Grand Marnier soaked berries, crème anglaise

Sticky Toffee Pudding
Maple pecans, chantilly

Earl Grey Panna Cotta
Lemon gelée, vanilla short crust, strawberry

Local & Imported Cheeses
Fruit, honey, ice-wine jelly, maple pecans

BUFFET

Salad

Garganelli with artichokes

Black olives, arugula pesto

Baby Spinach & Arugula Salad

Sundried cranberries, maple roasted pecans, goat cheese, black fig vinaigrette

Kale & Shaved Brussels Sprouts

Pumpkin seeds, sundried cranberries, roasted butternut squash, apple cider dressing

Quinoa Waldorf

Green apple, toasted walnut, sherry vinaigrette

Santa Fe

Black beans, quinoa, kale, sprouts, zucchini, carrots, raw cashew dressing

Beet Salad

Shaved red onion, pistachio, goat cheese, red wine dressing & parsley

Grilled Corn & Edamame Salad

Tri-colour peppers, ginger & wasabi

Main Course

Roasted Salmon Fillet

Maple, soy, sake

Beef Short Rib

Red wine braised, cremini mushrooms

Roasted Beef Tenderloin

Fine herbs & demi-glaze

Roasted Chicken Supreme

Herb & lemon

Roasted Rack of Lamb

Fresh herbs, Dijon

Apple Cider Brined Turkey Breast

Cranberry, sage

Ricotta Stuffed Agnolotti

Truffle cream, mixed wild mushrooms

Sides

Roasted New Potatoes

Horseradish, fresh herbs

Steamed Coconut Basmati Rice

Lemon Thyme Wild Rice

Seared Gnocchi

Brown butter, sage

Sweet Potato Mash

Brown sugar, brown butter

Green Beans Almondine

Toasted almonds

Roasted Root Vegetables

Pearl onions

Roasted Carrot

Ginger & honey

Mexican Street Corn Salad

Morita & coriander

Dessert

Fruit Tray

Éclairs

Profiteroles

Gourmet Donut Wall

Portuguese Custard Tarts

Mini Apple Crumbles

Mini Cheesecakes

Chocolate Dipped Strawberries

FOOD STATION

Rosemary & Fennel Roasted Porchetta

Shaved provolone, sautéed rapini, pepperoncini on artisan bun

Greens & Grains

Arugula, spinach, kale, quinoa, farro, barley, seasonal garnish & dressings

Wood Burning Pizzas

Mobile wood burning pizza oven
Classic Margherita, Americano & Nonna Dina

Ontario Ricotta Gnudi

Al puttanesca, Parmigiano picada

Sliders & Frites

Beef, turkey & salmon sliders, Yukon gold French fries, ketchup, truffle aioli

Taco Bar

Chicken, crispy baja fish, pulled brisket, pulled pork, spicy cauliflower soft shell tacos, pico de gallo, guacamole, pickled onion, lime crema

Bollywood

Samosas, tandoori chicken, vegetable pakoras, butter chicken, Bombay fish curry Coriander chutney, tamarind sauce, coconut basmati, poppadum

Risotto

Prosecco, parmesan & truffle

Freshly Shucked Canadian Oysters

Lemon, horseradish, cocktail sauce, apple jalapeno mignonette

Spicy Caesar Bar

Premium vodka, Walter's craft all natural Caesar mix, hot sauces, pepperettes, horseradish, celery sticks, lemons, limes, celery salt, seasonal pickles

Cheese Table

Niagara gold, beemster, apple wood smoked cheddar, brie, parmigiano, manchego, Toasted nuts, dried fruits, crackers, crisps

Charcuterie

Prosciutto, sweet & spicy cacciatore, bresaola, genoa salami, nuts, dried fruits, crisps

Sushi

Assorted maki, hand rolls, sashimi & sushi

Herb Roasted Tenderloin

Crispy onion, horseradish aioli, natural jus, pain au lait buns

Warm Ricotta Station

Tomato & basil, squash & pancetta, balsamic & fig

CANAPÉS

Classic

Risotto Cake

Lemon, parmesan

Lobster Spring Rolls

Thai dipping sauce

Spanish Chorizo & Potato Croquettes

Red pepper aioli

Chicken Satay

Thai style, peanut sauce

Pizzette

Local kale, caramelized onion, padano, lemon zest

Vegetable Banh Mi Rolls

Tofu, pickled vegetables, cilantro

Gourmand

Jumbo Shrimp

Mexican grilled jumbo shrimp
Chipotle aioli

Jumbo Scallops

Bacon wrapped

Smoked Duck Breast

Black pepper, orange & honey,
sweet potato gaufrette

Grilled Lamb Chops

Lemon cucumber tzatziki

Carbon Pizzette

Ricotta, zucchini, mint, lemon

Squash Fritter

Pecorino, rosemary, butternut
squash purée

Epicurean

Hot Smoked Salmon

Bourbon glaze, leek hay

Shanghai Lobster Roll

Yuzu mayo, taro sticks, cucumber

Tandoori Chicken Lollipop

Raita

Crispy Chickpea Chaat

Lemon, chilies

Ponzu Glazed Scallop

Pickled chilies

Coconut Panko Shrimp

Nam prik aioli

Foie Gras Torchon

Sourdough, pomegranate gelée

Saffron Risotto Cake

Red wine braised short rib, onion jam

We can alter these items to accommodate guest allergies and restrictions. We would be happy to include any specific items upon request. Please note that a variety of items will require rentals.