

PUSATERI'S

Catering

Easter Menu



SPRING 2020

Prix Fixe

BEEF TENDERLOIN

(serves 8)

Horseradish crusted beef tenderloin (med rare, 4 lbs.) baby spinach & arugula salad, creamless mushroom soup, mashed potatoes with chive & brown butter, minted peas & carrots, green veggies with parmigiano, red wine demi-glace, Yorkshire pudding, horseradish, frutti di bosco

\$380

CLASSIC TURKEY

(serves 8)

Choice of whole roasted turkey or sliced apple cider brined turkey (4lbs.) carrot, orange & ginger soup, spring gem salad, mashed potatoes with chive & brown butter, minted peas & carrots, green veggies with parmigiano, roasted apple & caramelized shallot stuffing, turkey gravy, cranberry sauce, frutti di bosco

\$300

RACK OF LAMB

(serves 8)

Rack of lamb (4 racks), baby spinach & arugula salad, creamless mushroom soup, scalloped potatoes, minted peas & carrots, green veggies with parmigiano, red wine demi-glace, frutti di bosco

\$410

SPIRAL HAM

(serves 8)

Baby spinach & arugula salad, creamless mushroom soup, maple pommery glazed spiral ham, scalloped potatoes, minted peas & carrots, green veggies with parmigiano, turkey gravy, frutti di bosco

\$265

À la Carte

STARTERS

NEW! HOT CROSS BUNS (V)

(8 buns)

\$8

SALADS

NEW! SPRING GEM (VEGAN) (V) (GF)

(large, serves 8-10)

Spring lettuce, arugula, artichokes, oyster mushroom, candy cane beets, sunflower seeds, balsamic vinaigrette

\$46

BABY SPINACH (V) (GF)

(large, serves 8-10)

with maple roasted pecans, goat cheese, cranberries & black fig dressing

\$46

SOUPS

ROASTED CARROT (VEGAN) (V) (GF)

(1L, serves 3-4)

with orange & ginger

\$10

CREAMLESS MUSHROOM (GF)

(1L, serves 3-4)

\$13

CHICKEN VEGETABLE (GF)

(1L, serves 3-4)

\$12

PLATTERS

MARKET GARDEN (V) (GF)

(medium, serves 10-15)

Seasonal crudités, house-made dips

\$65

ARTISANAL CHEESE

(medium, serves 8-10)

Assorted local & imported cheeses, Rosewood Estates honey, Riesling jelly, dried cherries, nuts, flat bread, rosemary focaccia.

\$125

JUMBO SHRIMP COCKTAIL

(V) (GF) (24 pcs)

with zesty seafood sauce

\$139

NEW! COLOSSAL CHAMPAGNE

SHRIMP (GF) (24 pcs)

Champagne marinated grilled colossal shrimp, house-made sauces

\$249

CITRUS & HERB STEAMED

SALMON FILET (GF) (2lbs, serves 4)

Beautifully decorated, with creamy dill dipping sauce

\$95

MAINS

WHOLE ROASTED TURKEY (GF)
(12lbs, serves 8-10 / 15lbs, serves 12-14)
with sage, thyme & onion
\$89 / \$109

SLICED TURKEY BREAST (GF)
(2lbs, serves 4 / 4lbs, serves 8)
Brined in apple cider
\$49 / \$89

**NEW! APRICOT CHICKEN
MARBELLA (GF)**
(4 x 8oz, serves 4)
Chicken Supremes, apricot,
olives, capers
\$60

**HORSERADISH CRUSTED
BEEF TENDERLOIN (GF)**
(4lbs, serves 8)
Roasted to med-rare
\$165

**NEW! APRICOT CAULIFLOWER
MARBELLA (VEGAN) (V) (GF)**
(serves 3-4)
Apricot, olives, capers
\$32

**MAPLE POMMERY
GLAZED SPIRAL HAM (GF)**
(8lbs, serves 8)
\$89

NEW! ATLANTIC SALMON (GF)
(4 x 8oz, serves 4)
Glazed with maple & pommery mustard
\$65

**POMMERY CRUSTED
RACK OF LAMB**
(6-8 bones, 2 servings)
\$54

**PREMIUM VEGETARIAN
LASAGNA (V)** (serves 4-6)
with roasted red pepper & goat cheese
\$43

**NEW! WILD MUSHROOM
& SPINACH LASAGNA (V)**
(serves 4-6)
with spinach, mushroom & ricotta
\$43

SIDES (2 lbs, serve 4-6)

**ROASTED HEIRLOOM CARROTS
(VEGAN) (V) (GF)**
with brown sugar & thyme
\$20

**NEW! GREEN VEGGIES
WITH PARMIGIANO (V) (GF)**
Asparagus, broccolini, green bean,
shallot, lemon
\$27

**NEW! MINTED PEAS & CARROTS
(VEGAN) (V) (GF)**
Baby carrots, sugar snap peas, snow
peas, English peas, mint
\$23

**NEW! SPRING VEGETABLES
(VEGAN) (V) (GF)**
Baby carrots, sugar snap peas, pearl
onions, yellow zucchini
\$23

**NEW! HERB ROASTED
FINGERLING POTATOES
(VEGAN) (V) (GF)**
\$22

**SCALLOPED POTATOES
(V) (GF)**
\$17

MASHED POTATOES (V) (GF)
with chive & brown butter
\$18

BREAD STUFFING (V)
with roasted apple & caramelized shallot
\$13

SAUCES

CLASSIC TURKEY GRAVY (1L)

\$10

RED WINE VEAL DEMI-GLACE (GF)

(250 mL) To pair with red meats

\$13

CRANBERRY SAUCE

(VEGAN) (V) (GF)

(500 mL)

\$8

DESSERT

FRESH FRUIT TRAY

(VEGAN) (V) (GF) (serves 10-15)

Signature assortment of seasonal fresh fruit

\$85

NEW! FRUTTI DI BOSCO (V)

(10 inch , serves 10-12)

\$45

NEW! TIRAMISU CAKE (V)

(serves 10-12)

\$42

NEW! CHOCOLATE FUDGE CAKE

(V) (serves 6-8)

\$25

Pusateri's Fine Foods

1539 Avenue Road
416-785-9124

57 Yorkville Avenue
416-925-0583

Bayview Village
Shopping Centre
2901 Bayview Avenue
416-221-8064

Saks Food Hall by Pusateri's

Lower Level,
Saks Fifth Avenue
CF Sherway Gardens
416-695-3130

Lower Level,
Saks Fifth Avenue
CF Toronto Eaton Centre
416-365-3130

Visit pusateris.com

or call 416-785-9100
to learn more about
our services

To place your order:
416.785.9100
catering@pusateris.com
or online
at **pusateris.com**

*Order in advance to avoid disappointment.
48 hours notice is requested for orders
and 24 hours cancellation is required
or subject to a 50% surcharge. Delivery charges
are additional. Prices and availability subject
to change. All items are cooked and sent
out cold. Heating and assembly instructions
will be included with your order if applicable.

