

PUSATERI'S

Catering.

Working-from-home,
virtual team meetings



SUMMER 2020
EATING TOGETHER
WHILE WORKING APART

Breakfast

CONTINENTAL

BAGEL & LOX PLATTER *(serves 1)*
Smoked salmon, plain Gryfe's bagel cream cheese, lemon, capers

MINI SCONES *(serves 2)*
3 scones served with Greaves jam, cream cheese, artisanal butter

STRAWBERRY KIWI *(2 skewers)*
Lemon coconut yogurt dip

VEGAN YOGURT PARFAIT *(serves 1)*
Vegan coconut yogurt, mango, pineapple, coconut, cashews

YOGURT PARFAIT *(serves 1)*
Balkan yogurt, lemon curd, strawberries, granola

READY-TO-HEAT

THREE-EGG OMELETTE
Choose (regular or egg white):
—bacon, mushroom & cheddar
—ham, peppers & Swiss
—spinach, roasted red peppers & goat cheese

BREAKFAST BAGEL *(serves 1)*
Over easy egg with bacon and cheddar on a sesame bagel

BELGIAN WAFFLES *(2 waffles)*
Fresh berries, Chantilly, maple syrup

BACON *(3 pcs)*

BREAKFAST SAUSAGE *(2 pcs)*

HOME FRIES *(serves 2-4)*

GRILLED CHEESE *(serves 1)*
Sourdough bread with cheddar

SCRAMBLED EGGS *(4 eggs)*

HARD BOILED EGGS *(2 eggs)*

CROISSANT with butter *(serves 1)*

CHOCOLATE CROISSANT
(serves 1) with butter

PLAIN GRYFE'S BAGEL *(serves 1)*
with cream cheese

FRUIT DANISH *(serves 1)*

Sandwiches

LEMON CAPER TUNA SALAD
Cucumber, bibb lettuce, avocado, croissant-style bun

SMOKED SALMON
Caper & dill cream cheese, pickled onion, cucumber, everything bun

ROASTED HAM
Honeycup mustard aioli, bibb lettuce, brie cheese, ciabatta

TURKEY CLUB
Bacon, tomato, bibb lettuce, toasty maple aioli, sprouts, red pepper & onion ciabatta

DELI
Montreal smoked meat, classic yellow mustard, pickle, croissant-style bun

MAPLE BACON BLT
Bibb lettuce, tomato, cucumber, toasty maple aioli, slender bun

ROAST BEEF
Lea & Perrins aioli, caramelized onions, roasted red peppers, Martin's potato bun

PIRI PIRI CHICKEN WRAP
Fiery tzatziki, bibb lettuce, cucumber, roasted red peppers, feta

OPRAH'S GRILLED CHICKEN
Cheddar, yuzu aioli, bibb lettuce, tomato, focaccia

CHICKEN CAESAR WRAP
Chimichurri chicken breast, romaine, Parmigiano Reggiano, roasted garlic asiago dressing

ITALIAN CUTS
Roasted ham, salami, provolone, pickles, zesty aioli, Chuck Hughes spicy antipasto, bibb lettuce, oven dried tomatoes, olive ciabatta

JERK CHICKEN WRAP
Grilled pineapple salsa, cilantro lime mayo

FLANK STEAK
Pickled onion, arugula, horseradish cream, slender bun

EGG SALAD (VEG)
Chives, bibb lettuce, croissant-style bun

BALSAMIC PORTOBELLO (VEG)
Horseradish cream, roasted red peppers, pickled onions, grilled zucchini, pesto aioli, goat cheese, Martin's potato roll

ROASTED CAPRESE (VEG)
Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, foccacia

TOFU (VEG)
Marinated tofu, pickled carrot, balsamic cucumber, cilantro lime mayo, fresh cilantro, slender bun

FALAFEL WRAP (VEG)
Fiery tzatziki, hummus, bibb lettuce, roasted tomatoes, cucumbers, yuzu aioli

Salads

CHICKEN CAESAR
Grilled chicken breast, romaine, shaved Parmigiano Reggiano, croutons, asiago-caesar dressing

AVENUE COBB
Hard boiled eggs, blue cheese, chicken, corn, cherry tomato, Romaine, bacon, onion, balsamic vinaigrette

VILLAGE GREEK
Bell peppers, cucumber, feta, kalamata olives, tomatoes, pickled onion, lemon oregano viniagrette

VEGAN RAW BOOST
Kale, lentils, carrots, red pepper, quinoa, microgreens, sunflower seeds, pumpkin seeds, hemp hearts, pesto, apple cider dressing

ASIAN TOFU
Romaine, tomato, tofu, cabbage, chard, carrot, sesame seeds, Szechuan dressing

SZECHUAN CHICKEN
Romaine, chow mein noodles, bok choy, carrot, soy ginger dressing

SOUTH WESTERN
Romaine, Monterey Jack, cucumber, bacon, chickpeas, tomato, corn, tortillas, kalamata olives, ranch dressing

SALMON NICOISE
Romaine lettuce, olives, grape tomatoes, salmon, egg, green beans, nicoise dressing

TUNA NICOISE
Romaine lettuce, olives, grape tomatoes, tuna, egg, green beans, nicoise dressing

BLACKENED SALMON WITH QUINOA & SAUTÉED ZUCCHINI
Black quinoa, green & yellow zucchini, red onion, roasted yellow pepper, lemon

PESTO CHICKEN WITH RED QUINOA WALDORF
Red quinoa, red onion, arugula, celery, red apples, walnuts, fennel, dried cranberries, balsamic

Tasting Platters

(Served at room temperature)

COLOSSAL CHAMPAGNE SHRIMP PLATE *(4 pcs)*
Poached jumbo prawns with Champagne dressing, cocktail sauce and lemon garnish

FRUIT *(serves 4-6)*
Fresh cut fruit and berries

MARKET GARDEN *(serves 4-6)*
Fresh cut vegetables with our dill dip

SURF & TURF *(serves 2-3)*
Grilled shrimp, piri piri grilled chicken, roasted beef tenderloin, chili lime salmon, yuzu aioli

ALTERNATIVE *(serves 2-3)*
Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, yuzu aioli

ARTISANAL CHEESE *(serves 4-6)*
Selection of local and imported cheeses, dried fruits, Rosewood honey, flatbreads & crisps

CHARCUTERIE & CHEESE *(serves 4-6)*
Prosciutto di Parma, salame felino, bresaola, pesto bocconcini, pickled mushrooms, grilled artichokes, Parmigiano Reggiano

Mains

MEAT

CHIMICHURRI FLANK STEAK *(8oz)*

BEEF TENDERLOIN *(8oz)*
Herb roast beef tenderloin with red wine jus

CHICKEN FINGERS *(2 pcs)*
with plum sauce

CHICKEN NUGGETS *(5 pcs)*
with plum sauce

BBQ CHICKEN WINGS *(1lb)*
Crispy wings with smokey BBQ sauce

GRILLED CHICKEN BREAST *(7 oz)*

CHIMICHURRI CHICKEN BREAST *(7 oz)*

JERK CHICKEN BREAST *(7 oz)*

PIRI-PIRI CHICKEN BREAST *(7 oz)*

FISH & SEAFOOD

TERIYAKI SALMON *(8oz)*

COCONUT LIME SALMON *(8oz)*

MAPLE POMMERY SALMON *(8oz)*

POACHED SALMON *(8oz)*
with dill dip

COLOSSAL CHAMPAGNE SHRIMP *(3 pcs)* with yuzu aioli

COLOSSAL MEXICAN SHRIMP *(3 pcs)* with spicy maple aioli

POACHED LOBSTER TAIL *(5 oz)*
with yuzu aioli

Sides *(serves 2)*

ARANCINI SEMPLICE *(2 pcs)*

Mozzarella cheese stuffed
Italian rice balls

MINI HERB ROASTED POTATOES

SAUTÉED MIXED VEGETABLES

ITALIAN GRILLED VEGETABLES

SCALLOPED POTATOES

SCALLOPED SWEET POTATOES

ROASTED GARLIC WHIPPED POTATOES

BUTTERED BASMATI RICE

RATATOUILLE

SMOKED CHEDDAR & TRUFFLE MASHED POTATOES

MAPLE ROASTED SWEET POTATOES WITH CRANBERRIES

BROWN SUGAR & THYME GLAZED CARROTS

BROWN BUTTER AND CHIVE MASHED POTATO

GREEN BEANS WITH ROASTED TOMATOES & SMOKED ALMONDS

MINTED PEAS & CARROTS

FRENCH FRIES

Pizza & Pasta

CLASSIC LASAGNA

Traditional Italian bolognese sauce
layered with fresh pasta, mozzarella

ROASTED PEPPER & GOAT CHEESE LASAGNA

Traditional Italian tomato sauce layered
with fresh pasta, roasted red peppers,
goat cheese & mozzarella

MAC & CHEESE

Baked pasta noodles, classic
cheddar sauce

GROWN UP MAC & CHEESE

Baked pasta noodles, classic cheddar
sauce, bacon

PASTA AL FORNO

Baked penne in tomato sauce with
mozzarella and Parmigiano Reggiano

ROASTED FUNGHI PIZZA *(8")*

Mixed mushrooms, garlic, ricotta cream,
balsamic onions, parmesan cheese,
olive oil, thyme, parsley

MEDITERRANEAN VEGETABLE PIZZA *(8")*

San Marzano pizza sauce, red onion,
peppadew® peppers, green olives,
mozzarella cheese, feta cheese, pesto

PEPPERONI PIZZA *(8")*

San Marzano pizza sauce, mozzarella
cheese, pepperoni, salt, pepper

ITALIAN SAUSAGE AND PEPPADEW PIZZA *(8")*

San Marzano pizza sauce, fontina
cheese, Italian sausage, peppadew®
peppers, parsley

MARGHERITA PIZZA *(8")*

San Marzano pizza sauce, roasted
tomatoes, fior di latte mozzarella
cheese, basil

Desserts

AMARETTO & MASCARPONE BICCHIERI *(each)*

COPPA CATALANA BICCHIERI *(each)*

STRAWBERRIES & MASCARPONE BICCHIERI *(each)*

TIRAMISU BICCHIERI *(each)*

CHOCOLATE COVERED STRAWBERRIES *(6 pcs)*

ASSORTED CHOCOLATE PETIT FOURS *(5 pcs)*

FRESH BERRY CUP *(each)*

FRESH FRUIT SALAD CUP *(each)*

Add-ons

MILK *(250 ml)*

CREAM *(250 ml)*

WHOLE LEMONS *(each)*

WHOLE LIMES *(each)*

WHOLE ORANGES *(each)*

FRESH MINT *(bunch)*

TIPSY VERMOUTH OLIVES *(250 ml)*

TOSS-WARE WINE GLASSES *(each)*

Beverages

FIJI WATER *(500 ml)*

PERRIER *(500 ml)*

BEER, WINE & CHAMPAGNE

*(Please inquire about current offerings
—sold by the bottle)*

PUSATERI'S FRESHLY SQUEEZED ORANGE JUICE *(500 ml)*

BLACK RIVER JUICE *(300 ml)*

Red grapefruit, pear, cranberry-apple,
mango-apple



To place your order: 416.785.9100
catering@pusateris.com

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.