



## GUSTO 54 CATERING **SPECIAL EVENTS PACKAGE**





# DELICIOUS FOOD & SOULFUL HOSPITALITY, ALWAYS

Delicious food and soulful hospitality are at the center of every incredible event. Whether you're hosting an intimate backyard party or a black-tie event, our dedicated team will work with you to create a custom food experience that is equal parts memorable and mouth-watering. We offer a full range of catering options, and oversee every detail – from rentals to special dietary needs – and have an experienced team of chefs, event planners, and servers to make sure your one-of-a-kind event is truly unforgettable.

## PREFERRED VENUE PARTNERS









# MENU

## PASSED CANAPES

\$3.00 - \$3.75 per piece

### GIARDINO

**BRUSCHETTA FUNGHI**

herbed ricotta, mushroom medley, taleggio

**CAPRESE**

tomato, fior di late, basil

**CAVOLFIORE**

fried cauliflower, buffalo sauce, gorgonzola aioli

**FALAFEL**

Azhar’s falafel, pickled turnip, pea tahini, herbs

**VEGGIE BURGER**

black bean burger, pickle, arugula, vegan mac sauce

**PEAR & FENNEL**

pear jam, fennel, herbed ricotta

**TRUFFLED MACARONI**

three cheese, macaroni, truffle aioli, grana padano

**BEET TARTARE**

beets three ways, labneh, herbs

**ZUCCHINI FRITTER**

fried zucchini, corn, scotch bonnet aioli

**TRUFFLED EGG**

devilled egg, truffle chip

**ARANCINI**

mushroom, risotto, tomato sauce

### CARNE & POLLO

**AMERICANO SLIDER**

herb remoulade, cheddar, caramelized onions, dill pickles, arugula

**STEAK TARTARE**

mustard, shallot, chive, focaccia cracker

**CHORIZO WRAPPED DATE**

chorizo bacon-wrapped date, bomba calabrese

**POLPETTE**

pork and beef meatball, grana padano, basil

***CHUBBY’S* JERK WING**

jerk spiced wing

**CROQUE MONSIEUR**

mortadella, swiss, pickle

**KAFTA PITA**

beef patty, dill labneh, pickle, tomato

**GLAZED SHORT RIB CROSTINI**

honey vinegar glaze, bomba, kale

**CACIO E PEPE BITE**

polenta, mortadella, gorgonzola, black pepper, grana padano, fried rosemary

**PROSCIUTTO E MELONE**

prosciutto, cantaloupe, basil

**POLLO FRITTO**

chicken thigh, honey, green onion, chilli

### DAL MARE

**OYSTERS**

East Coast oyster, mignonette, hot sauce, lemon

**GAMBERI**

cold poached Argentinian shrimp, gremolata

**CAPESANTE**

miso seared scallop, apple, shallot, dill

**CRISPY SHRIMP FRITTER**

scallions, old bay, creamy ranch

**FISH N’ CHIPS**

white fish, potato, tartar sauce

**CEVICHE**

grapefruit, cucumber, jalapeno, cilantro, green onion

**BOCARONE & TOMATO**

tomato jam, bocarone, candied lemon

***CHUBBY’S* JERK SHRIMP**

jerk marinated shrimp

**SALMON CRUDO**

cold smoked salmon, everything bagel spice, crema, lemon, pickled shallot, dill







# MENU

## PLATED DINNERS

### ON THE TABLE

#### FRESHLY-BAKED FOCACCIA

served with extra virgin olive oil,  
salt, pepper  
\$4

#### WARM OLIVES

marinated lemon, garlic, chili olives  
\$7

#### POPCORN

truffle, rosemary, smoked chili  
\$3

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## PRIMI

#### CAPRESE

heirloom tomato, fior di latte,  
pink peppercorn, basil oil  
\$23

#### ROAST BEET & FETA

arugula, herbs, citrus vinaigrette  
\$15

#### ARUGULA

pickled shallot, cherry tomato,  
cucumber, balsamic vinaigrette  
\$17

#### CAVOLO NERO

lacinato kale, zante currants,  
toasted pine nuts, pecorino,  
Parmigiano, lemon  
vinaigrette  
\$18

#### HERITAGE BLEND

heritage blend lettuce,  
maple balsamic vinaigrette,  
cranberry, goat cheese,  
candied walnut  
\$17

#### CAESAR

romaine, focaccia crouton,  
pancetta, pecorino, caesar dressing  
\$17

#### BURRATA

chef's seasonal burrata  
\$32

#### AZHAR'S LITTLE GEM SALAD

pickled fennel, fenugreek, lemon  
dressing, pistachio  
\$19







# MENU

## PLATED DINNERS

### MID

#### RIGATONI AI FUNGHI

portobello, porcini, cremini, and  
oyster mushroom, parmigiano, truffle  
paste, cream sauce  
\$18

#### RIGATONI AL POMODORO

eggplant, zucchini soffritto,  
basil  
\$17

#### GNOCCHI AL PESTO

ricotta gnocchi, pancetta, pesto  
cream sauce  
\$24

## SECONDI

#### POLLO

roast chicken sauce, new  
potato, braised radicchio,  
jus  
\$26

#### CHICKEN SUPREME

butternut squash puree,  
carrot, brussel sprout, jus  
\$28

#### POLPETTE AL SUGO

beef and pork meatball,  
tomato sauce, polenta,  
Parmigiano, basil  
\$28

#### BISTECCA

potato pave, swiss chard, salsa verde,  
aioli, jus  
\$30

#### TOP SIRLOIN

warm zucchini salad, fingerling  
potatoes, chimichurri  
\$37

#### SHORTRIB

rutabaga puree, roast root veg, swiss  
chard, jus  
\$36

#### ANGELLO

red wine braised lank shank, brussel  
sprouts, cherry, polenta  
\$35

#### SALMONE

rapini puree, fregola, confit  
tomato, herb salad  
\$29

#### SEA BREAM

lemon butter, capers, parsley,  
potatoes  
\$33

#### SCALOPPINE

garlic ginger white beans, swiss  
chard, lemon  
\$37

#### TROTA

carrot, wheatberry, kale,  
\$27

#### CAVOLFIORE

mushroom, chickpea puree,  
harissa,  
nut medley, pomegranate  
\$25

#### EGGPLANT PARMIGIANA

polenta, caponata, smoked  
provolone  
\$24

#### FUNGHI

maitake mushroom,  
celeriac two ways, confit  
leek  
\$30



# LATE NIGHT STATION

**PIZZA SICILIANA STATION \$11 per person**  
Your choice of 1-2 flavours

**MARGHERITA**  
tomato sauce, mozzarella, pecorino, basil

**PEPPERONI**  
tomato sauce, fior di latte, pepperoni, honey

**FUNGHI**  
wild mushrooms, fontina, taleggio

**ARRABBIATA**  
Mozzarella cheese, parsley, garlic, mushrooms and jalapeño peppers.

**DIAVOLA**  
spicy sundried tomato, smoked provolone, calabrese salami, roasted red pepper, arugula

**PROSCUITTO**  
tomato sauce, mozzarella, prosciutto, arugula, parmigiano

**PATATA (V)**  
potato, thyme, rosemary, caramelized onion



## MORE LATE NIGHT

**SOFT PRETZELS**  
rosemary butter, queso  
\$8

**MAC N’ CHEESE**  
baked, quattro formaggi  
her infused macaroni  
\$8

**POUTINE**  
fries, Canadian cheese  
curd, gravy  
add pulled pork +4  
\$15

**AMERICANO SLIDER**  
all beef burger, cheddar,  
pickle, shredded lettuce,  
Mac Sauce, Fries  
\$15

**POPCORN STATION**  
DIY popcorn station,  
seasoning, butter, scoops,  
and bags  
\$6

**CANDY BAR**  
penny candy, chocolates,  
customized bags  
\$4

Inquire about our  
**NIGHT CAP ESPRESSO BAR**  
Our barista-run espresso station  
keeps the party alive, offering a range  
of expertly crafted espresso beverages  
to fuel your guests all night long



# DOLCE



## **TIRAMISU**

mascarpone, lady fingers,  
espresso, cocoa  
\$14

## **STICKY TOFFEE PUDDING**

butterscotch, whipped  
cream  
\$8

## **MERINGA AL LIMONE**

shortbread, lemon curd,  
meringue  
\$7

## **TORTA AL CIOCCOLATO**

gluten-free chocolate  
torte, raspberry compote  
\$8

## **VEGAN CHOCOALTE MOUSSE**

avocado, cocoa  
\$8

## **CANNOLI, BISCOTTI**

seasonal flavours  
\$9

## **PANNA COTTA**

vanilla panna cotta, pistachio,  
honey  
\$8

## **PEAR GALETTE**

pear, marzipan, whipped cream  
\$11

## **OLIVE OIL CAKE**

blood orange marmalade,  
whipped rosemary mascarpone  
\$9

## **VEGAN VANILLA PANNA COTTA**

vanilla, fresh berries, mint  
\$8

## **DESIGN YOUR OWN SWEET STATION**

biscotti, cannoli,  
amaretti, brownie,  
lemon drops,  
chocolate chip  
cookies, mini  
cupcake, tiramisu,  
chocolate dipped  
strawberry,  
bombolone,  
chocolate truffle

## **COFFE & TEA**

fresh brewed coffee,  
selection of teas  
Dairy, Dairy  
Alternatives, sugar  
and splenda  
\$3



# VARIABLE EVENT FEES

## LANDMARK FEES

A landmark fee is a commission that is added to your catering invoice to be collected by the catering company on behalf of the venue. It is paid forward to them following the completion of the event. This fee varies by venue and can be listed as a line item, or embedded in our pricing, depending on the space.

## TRAVEL FEES

Downtown Toronto: A flat fee of \$50 will apply to all events.

## TORONTO ISLAND (FEES INCLUDE BUT ARE NOT LIMITED TO):

\$500 vehicle permit, registration and coordination

\$40 per staff member for ferry and water taxi fare

All staff travelling to the destination will require hourly wages for the time spent in transit.

## GREATER TORONTO AREA & OUTSIDE TORONTO:

A travel fee of \$1.75/km will replace our Downtown fees, and will be applied both on the way to, and on the way home from the venue for both the event and the site visit. Additionally, all staff traveling to the the destination will require hourly wages for the time spent in transit.

## MINIMUM SPENDS:

Minimum spends apply to food spend during the high season (May -October) and are as follows. Failure to meet the minimum spend will result in a supplementary fee for the outstanding the difference being added to the final bill:

Saturdays: \$7,500

Fridays and Sundays: \$5,000

## TASTINGS

Tastings are provided for confirmed events with a food spend of \$5000 and above. All tastings will take place at the catering kitchens located at Cafe Zuzu (555 Dundas Street East) and will be scheduled via your event coordinator. For those interested in trying the Gusto menu before booking we encourage you to reach out to [reservations@gusto54.com](mailto:reservations@gusto54.com) to secure a space at one of our many restaurants in Toronto.

## SERVICE CHARGE

A 15% service charge will be applied to the sub-total of the final invoice (not including landmark fees). This fee will be subject to HST.

## GRATUITY

We ask that any gratuity be passed on as cash to the Catering Manager during events for distribution

## CAKE CUTTING FEE

Cake cutting is complimentary with the purchase of either a plated dolce service. With no dolce service purchased, there is a \$3.00 per person





BASED ON 100 GUESTS

# **SAMPLE PROPOSAL**



# EVENT DETAILS - SEATED DINNER

2:00PM - serving staff arrival & set-up	NUMBER OF GUESTS 100
4:00PM - Gusto 54 catering arrival & set-up	VENUE LANDMARK FEE: Not yet included
6:00PM - guest arrival	SERVICE STYLE: Passed Canape & Seated Dinner
6:00PM - 7:00PM - cocktail reception	DELIVERY: \$50.00 within downtown Toronto
7:15PM - 9:00PM - dinner served	
10:00PM - Gusto 54 departure	

## COCKTAIL RECEPTION APPROXIMATELY \$17 PER GUEST

Based on 5 pieces per guest

**BRUSCHETTA FUNGHI**  
herbed ricotta, mushroom medley, taleggio

**ARANCINI**  
mushroom, risotto, tomato sauce

**CHORIZO WRAPPED DATE**  
chorizo bacon-wrapped date, bomba calabrese

**POLLO FRITTO**  
chicken thigh, honey, green onion, chilli

**GAMBERI**  
cold poached Argentinian shrimp, gremolata

## SEATED DINNER APPROXIMATELY \$65 PER GUEST

**PRIMI**  
  
**FRESHLY-BAKED FOCACCIA**  
served with extra virgin olive oil, salt and pepper

**CAVOLO NERO**  
organic lacinato kale, zante currants, toasted pine nuts pecorino, parm, lemon vinaigrette

**SECONDI**  
*guests choose from:*

**CHICKEN SUPREME**  
butternut squash puree, carrot, brussel sprout, juS

**SCALOPPINE**  
garlic ginger white beans, swiss chard, lemon

**CAVOLFIORE**  
mushroom, chickpea puree, harissa, nut medley, pomegranate

**DOLCE**  
  
**TIRAMISU**  
mascarpone, lady fingers, espresso, cocoa

**TABLESIDE COFFEE SERVICE**

## LABOUR

	RATE	HOURS	# OF STAFF	SUB-TOTAL
HEAD CHEF	65	6	1	\$390
CATERING MANAGER	50	8	1	\$400
COOK	40	6	5	\$1200
BARTENDER	40	12	2	\$960
SUPERVISOR	40	12	1	\$480
SERVER	35	7	9	\$2205

## RENTALS APPROXIMATELY \$40 PER GUEST

Rental coordination includes, but is not limited to:

- Dining Tables & Chairs
  - Linen
  - Flatware
  - Plates, and serving platters
- Glassware & Bar Materials
  - Coffee Service Materials
  - Cooking & Service Equipment

## SUMMARY

	SUBTOTAL	SUBTOTAL	\$17745
PASSED CANAPES	\$1700	SERVICE FEE (15%)	\$2661.75
SEATED DINNER	\$6500	HST (13%)	\$2306.85
SERVING STAFF	\$3645	TOTAL	\$22713.30
COOKING STAFF	\$1900		
RENTED MATERIALS	\$4000	PRICE PER PERSON	\$227



# EVENT DETAILS - FAMILY STYLE

## SCHEDULE

**2:00PM** - serving staff arrival & set-up

**4:00PM** - Gusto 54 catering arrival & set-up

**6:00PM** - guest arrival

**6:00PM - 7:00PM** - cocktail reception

**7:15PM - 9:00PM** - dinner served

**10:00PM** - Gusto 54 departure

### NUMBER OF GUESTS

100

### VENUE LANDMARK FEE:

Not yet included

### SERVICE STYLE:

Passed canape & seated dinner

### DELIVERY:

\$50.00 within downtown Toronto

### FAMILY STYLE MENU INCLUDES

**\$80 PER GUEST**

FRESHLY BAKED FOCACCIA

ONE SALAD

TWO PROTEINS

TWO SIDES

ONE DOLCE

## SAMPLE MENU

### PRIMI

#### FRESHLY-BAKED FOCACCIA

served with extra virgin olive oil, salt and pepper

#### HERITAGE BLEND

heritage blend lettuce, maple balsamic vinaigrette, cranberry, goat cheese, candied walnut

### MID

#### RIGATONI AI FUNGHI

portobello, porcini, cremini, and oyster mushroom, parmigiano, truffle paste, cream sauce

### SECONDI

#### SHORTRIB

rutabaga puree, roast root veg, swiss chard, jus

#### EGGPLANT PARMIGIANA

polenta, caponata, smoked provolone

### CONTORNI

#### CRISPY BRUSSELS SPROUTS

balsamic glaze, pickled shallots, chili, herbs

#### ROAST POTATO

lemon, rosemary, olive oil

### DOLCE

#### TORTA AL CIOCCOLATO

gluten-free chocolate torte, raspberry compote

## LABOUR

	RATE	HOURS	# OF STAFF	SUB-TOTAL
HEAD CHEF	65	6	1	\$390
CATERING MANAGER	50	8	1	\$400
COOK	40	6	5	\$1200
BARTENDER	40	12	2	\$960
SUPERVISOR	40	12	1	\$480
SERVER	35	7	6	\$1470

## RENTALS

### APPROXIMATELY \$40 PER GUEST

Rental coordination includes, but is not limited to:

- Dining Tables & Chairs
- Glassware & Bar Materials
- Linen
- Coffee Service Materials
- Flatware
- Cooking & Service Equipment
- Plates, and serving platters

## SUMMARY

SUBTOTAL		SUBTOTAL	\$18,600
PASSED CANAPES	\$1700	SERVICE FEE (15%):	\$2790
FAMILY STYLE DINNER	\$8000	HST (13%):	\$2418
SERVING STAFF	\$2910	TOTAL:	\$23,808
COOKING STAFF	\$1990	TOTAL PER GUEST	\$238
RENTED MATERIALS	\$4000		





**CATERING**