



GUSTO 54 CATERING

**SPECIAL EVENT 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, 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.

## P R E F E R R E D   V E N U E   P A R T N E R S



PASSED CANAPES

\$3.50-\$4.25

GIARDINO

**CAVOLFIORE**  
fried cauliflower, buffalo sauce, gorgonzola aioli

**GNOCCHI**  
ricotta gnocchi, pepper crema

**CAPRESE**  
cherry tomato, fior di latte, basil oil

**VEGGIE BURGER**  
black bean burger, pickle, arugula, vegan mac sauce

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

**CROSTINI DI MELANZANA**  
miso-glazed eggplant, sesame, green onion skewer

**TRUFFLED MACARONI**  
macaroni, truffle aioli, grana padano

**PEAR & FENNEL CROSTINI**  
pear jam, fennel, crostini

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

CARNE & POLLO

**BEEF TARTARE**  
pickled mustard, focaccia cracker, shallot, chive, emulsion, gherkin

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

**POLLO FRITTO**  
honey hot fried chicken

**AMERICANO SLIDER**  
angus beef, herb remoulade, American cheddar  
caramelized onions, dill pickles, arugula

**PROSCIUTTO E MELONE**  
melon, prosciutto, basil

**JALAPENO BITE**  
cream cheese, bacon, green onion

**POLPETTE**  
pork and beef meatball, tomato sauce, grana padano  
basil aioli

**DUCK CROQUETTE**  
duck, potato croquette, seasonal berry compote

**MUFFALETTA SLIDER**  
mortadella, capocollo, soppressata, tapenade  
red pepper, bun

DAL MARE

**OYSTERS**  
East Coast oyster, thyme mignotte, hot sauce, lemon

**CAPELANTE**  
torched scallop, green onion, aioli  
preserved lemon curd

**LOBSTER CROQUETTE**  
potato croquette, charred leek top aioli

**GAMBERI**  
cold-poached Argentinian shrimp, gremolata

**SALMON CRUDO**  
cucumber, dill, Everything Bagel spice

**POLIPO**  
grilled octopus, roast potato, olive

**SMOKED TROUT BITE**  
smoked trout, buttermilk chive biscuit  
crema, dill dust, chive

**JERK SHRIMP**  
Chubby’s Jamaican marinated jerk shrimp, hard



M E N U

# PLATED DINNERS

## ON THE TABLE

### FRESHLY-BAKED FOCACCIA

served with extra virgin olive oil  
salt, pepper 4 (V)

### WARM OLIVES

marinated Calamarata, black  
Castelvetrano olive 4 (V)

### POPCORN

truffle, rosemary  
smoked chilis 3 (V)

## PRIMI

### CAVOLO NERO

organic lacinato kale, zante currants  
toasted pine nuts pecorino, parmigiano  
lemon vinaigrette 17 (VG)

### HERITAGE BLEND

heritage blend lettuce, maple balsamic  
vinaigrette, cranberry, goat cheese  
candied walnut 14 (VG)

### CAPRESE

heirloom tomatoes, fior di latte  
pink peppercorn cubeb pepper, basil oil 20 (VG)

### CUCUMBER RICOTTA

ricotta, cucumber, zucchini, dill  
toasted seed, caraway crumb 18 (VG)

### PESCA E RADICCHIO

preserved ontario peaches, radicchio  
peach vinn, seeds 18 (V)

### BURRATA

chef's seasonal burrata 23 (VG)

### CAESAR

romaine, focaccia crouton, pancetta  
caesar dressing 14 (VG)

### FRIED GREEN TOMATO

bib lettuce, lardon, fried  
green tomato dressing 25

## MID

### RIGATONI AI FUNGHI

portobello, porcini, cremini, and oyster  
mushrooms, parmigiano, truffle paste cream  
sauce 22 (VG)

### RIGATONI AL POMODORO

eggplant, zucchini soffrito, basil 20 (VG)

### ROASTED CAROTE

whole roasted heirloom carrot, labneh  
fresh herbs, honey, beet dirt 18 (VG)

### GNOCCHI

ricotta gnocchi, pesto cream sauce 22 (VG)

### CARPACCIO

beef carpaccio, caper, lemon vinaigrette  
parmigiana, truffle aioli 22

### GAMBERI

soft polenta, parmigiano  
Argentinian shrimp, herbs 22

### ANTIPASTO

individually plated assortment of cured  
meats assorted cheeses and crudite 22

### ZUPPA DI FUNGHI

mixed mushroom medley cream soup 18 (VG)

M E N U

# PLATED DINNERS

## MAINS

### POLLO

Gusto-brined chicken breast  
pepperonata, roast potato medallions 28

### CHICKEN SUPREME

butternut squash, carrot, sprout, jus 32

### TORTINO DI CARNE

duck confit, potato, root vegetable pie  
jus 34

### BISTECCA

potato, bitter green, salsa verde, jus 30

### STRIPLOIN

panzanella, lemon vinn, jus 36

### SHORT RIB

rutabaga puree, roast root veg, jus 35

### SALMONE

rapini garlic puree, fregola  
confit cherry tomato 27

### SEA BREAM

shaved fennel, chimichurri, olives 28

### CAVOLFIORE

cauliflower, harissa, mushroom, chickpea puree  
nut medley, pomm 24 (V)

### FUNGHI

maitake mushroom, seasonal  
bitter greens, fingerlings 27 (V)

### EGGPLANT PARMIGIANA

eggplant, polenta, caponata  
provolone 25

### POLIPO

grilled octopus, merguez, potato  
bitter greens, harissa 32

### AGNELLO

lamb shank, potato pave  
cabbage ketchup 33

## DOLCE

### TIRAMISU

mascarpone, lady fingers  
espresso, cocoa 12

### MERINGA AL LIMONE

shortbread, lemon curd, meringue 13

### PANNA COTTA

vanilla panna cotta  
blood orange marmalade 10

### TORTA AL CIOCCOLATO

chocolate torte, cocoa 10 (GF)

### CHOCOLATE MOUSSE

avocado based chocolate  
mousse 10 (V) (GF)

### STICKY TOFFEE PUDDING

sticky toffee pudding, caramel  
whipped cream 15

### BAKED APPLE

whole apple, crumble topping  
creme anglaise 12

### CANNOLI, BISCOTTI E BOMBOLONI

seasonal flavours served family-style 11

### DOLCE STATION


includes seasonal cannoli, espresso buttercream brownies biscotti, amaretti, lemon squares 15

*Add Candy Bar 6 | Add Mini Cupcakes 3*

## FOOD STATIONS

## PRIMI

**BRUSCHETTA AI FUNGHI**

roasted mushrooms, herbed ricotta, taleggio  
olive oil, sourdough 10 


**DIAVOLA FLATBREAD**

spicy sun dried tomato pesto, smoked provolone  
calabrese salami, roasted peppers 10

**MUFFULETTA**

mortadella, capicola, soppressata  
tapenade, red pepper, bun 12

**NSALATA DI CAVOLO NERO**

organic lacinato kale, zante currants, toasted pine  
nuts pecorino, parmigiano, lemon vinaigrette 15 

**ANTIPASTO**


assorted Italian cured meats, hand-picked assorted  
local and imported cheeses 25

**MARE BAR**


a variety of chilled and cured seafood 18

## PASTA


**RIGATONI AI FUNGHI**

portobello, porcini, cremini, and oyster  
mushrooms, parmigiano, truffle paste,  
cream sauce 20 

**MEZZI RIGATONI**

pomodoro, zucchini soffritto  
eggplant, basil 16 

**RISOTTO AGLI ASPARAGI**

fresh peas, asparagus, parmigiano  
parmesan broth 16 

**GNOCCHI**

pancetta, pesto cream 18

## SECONDI

**FLANK STEAK**

panzanella, heirloom cherry tomato sourdough, basil  
lemon vinaigrette, garlic oil, demi glaze 15


**CHUBBY'S JERK QUARTER CHICKEN**

served with Chubby's slaw 13

**POLPETTE DI CARNE**

beef & pork meatballs, tomato sauce  
stracciatella, grilled tuscan bread 12

**CAVOLFIORE**

cauliflower, chickpea puree, field mushrooms,  
hazelnuts pine nuts, pumpkin seeds, harissa  
pomegranate 11 

**POLIPO**

grilled octopus, chimichurri  
olive tapenade piquillo purée  
lemon potatoes, fried capers 18

**PORCHETTA**

rapini, fermented chilli  
marinated anchovy, shallots, olive oil 17



L A T E N I G H T S T A T I O N

# PIZZA SICILIANA STATION

\$ 1 0

Prepared on Gusto 54's freshly-baked focaccia. Your choice of 1-2 flavors:

**MARGHERITA**

tomato sauce, mozzarella pecorino, basil 10 (VG)

**PEPPERONI**

pomodoro, fior di latte, pepperoni, fennel oil, buckwheat honey 10

**FUNGI**

wild mushrooms, fontina taleggio, thyme 10 (VG)

**SPINACI**

spinach, buffalo mozzarella, pecorino fresh ricotta, garlic 10 (VG)

**DIAVOLA**

spicy sun dried tomato pesto, smoked provolone  
calabrese salami roasted peppers 10

**PROSCIUTTO E RUCOLA**

tomato sauce, mozzarella, prosciutto, arugula, parmigiano 10

**PATATA**

potato, thyme, rosemary, olive oil, caramelized onion 10 (V)





# 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 traveling to the 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 difference being added to the final bill:

*Saturdays:* \$7,500

*Fridays and Sunday:* \$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 the trying the Gusto menu prior to 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 within 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 fee.





B A S E D   O N   1 0 0   G U E S T S

## SAMPLE PROPOSAL

EVENT DETAILS

2:00PM - serving staff arrival & set-up  
5:00PM - 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

LABOUR

	RATE	HOURS	# OF STAFF	SUB-TOTAL
HEAD CHEF	65.00	5	1	\$325
CATERING MANAGER	50.00	5	1	\$250
COOK	40.00	5	5	\$1000
BARTENDER	40.00	12	2	\$960
SUPERVISOR	40.00	12	1	\$480
SERVER	35.00	7	9	\$2205

COCKTAIL RECEPTION

Based on 5 pieces per guest

APPROXIMATELY \$20 PER GUEST

FALAFEL  
Azhar’s falafel, pickled turnip  
tahini sauce, herbs (V)

CAVOLFIORE  
Fried cauliflower, buffalo sauce  
gorgonzola aioli

AMERICANO SLIDER  
Angus beef, herb remoulade, American  
cheddar, caramelized onions, dill pickles  
arugula

CHORIZO-WRAPPED DATE  
chorizo bacon-wrapped dat  
bomba calabrese

LOBSTER CROQUETTE  
potato croquette, charred leek top aioli

POLIPO  
grilled octopus, roast potato, olive

SEATED DINNER

APPROXIMATELY \$65 PER GUEST

PRIMI  
  
FRESHLY-BAKED FOCACCIA  
served with extra virgin olive oil, salt and pepper (V)

CAVOLO NERO  
organic lacinato kale, zante currants, toasted pine  
nuts pecorino, parm, lemon vinaigrette (VG)

SECONDI  
guests choose from:

CHICKEN SUPREME  
butternut squash, carrot, sprout, jus

SEA BREAM  
shaved fennel, tomato, chimichurri, olives

FUNGHI  
maitake mushrooms, seasonal bitter  
greens, fingerlings (V)

DOLCE  
  
BAKED APPLE  
whole apple, crumble topping, creme anglaise

TABLESIDE COFFEE SERVICE

RENTALS

APPROXIMATELY \$40 PER GUEST

Rental coordination includes but is not limited to:

- Dining Tables and Chairs

- Linen

- Flatware

- Plates, and serving platters

- Glassware and Bar Materials

- Coffee Service Materials

- Cooking and Service Equipment

SUMMARY

	SUB-TOTAL
PASSED CANAPÉS	\$2000
SEATED DINNER	\$6500
SERVING STAFF	\$3645
COOKING STAFF	\$1575
RENTED MATERIALS	\$4000

SUB-TOTAL:	\$17,720.00
SERVICE FEE (15%):	\$2,658.00
HST (13%):	\$2,649.14
TOTAL:	\$23,027.14
PRICE PER PERSON:	\$230.27







