



GUSTO 54 CATERING

DROP-OFF MENU



IT'S SIMPLE, WE JUST DO IT DIFFERENTLY.

Delicious food and soulful hospitality are at the centre 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.

OUR FAMILIA



SAMPLE MENUS

DROP-OFF MENU



SANDWICHES, SALADS & DESSERTS

SANDWICHES 12

Prepared on Gusto 54’s freshly baked bread

PROSCIUTTO

Arugula, buffalo mozzarella, olive oil

ROAST BEEF

Oyster mushrooms, bibb lettuce, pecorino, horseradish black pepper, aioli

HOUSE-CURED TURKEY PASTRAMI

Crispy pancetta, roma tomato jam, lettuce havarti salsa verde, crema

GRILLED CHICKEN BREAST

Roasted pepper, arugula, salsa verde truffle aioli

GRILLED VEGETABLES

Herbed ricotta, bomba calabrese

SALADS 9

CAVOLO NERO

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

LENTICCHIE

Lentils, zucchini, pachino tomato, crispy salami, vincotto

CAVOLO CAESAR

Organic purple kale, shaved parmigiano, garlic croutons crispy salami, avocado, house-made caesar dressing

WHEATBERRY

Roasted cauliflower, artichoke, roasted peppers pickled radicchio, sherry vinaigrette

GUSTO GREENS

Mixed greens, honey mushrooms pachino tomatoes, drop peppersgoat cheese, balsamic vinaigrette

CAPRESE

Fior di latte, heirloom cherry tomatoes, pink peppercorn, cubeb peppercorn basil oil olive oil

RUCOLA

Arugula, heirloom tomatoes, drop peppers avocado pecorino, balsamic vinaigrette

DOLCE

AMARETTI COOKIES

Soft orange, vanilla bean, almond 30 | per dozen

BISCOTTI

Seasonal flavours 15 | per dozen

CANNOLI

Seasonal flavours 36 | per dozen

DOLCI PLATTER

CORPORATE PLATTER

Mini carrot cake, gluten free brownies assorted cookies, cannoli 80 | serves 10

FRUIT PLATTER

65 | serves 10

FORMAGGI PLATTER

Handpicked artisanal soft and hard cheeses chunks of dark and milk chocolate, seasonal berries 125 | serves 10

PLATTERS, PASTA & PIZZA

PLATTERS

GRILLED CHICKEN
Quinoa, zucchini, olives, pachino tomatoes
salsa verde
16 | per person

LASAGNE ALLE VERDURE
Grilled eggplant, zucchini, fior di latte
pomodoro, ricotta
55 | per tray

ROASTED SALMON
Shaved fennel, artichokes, beluga lentils
raddichio, pistachio, chili oil
18 | per person

ROASTED BEEF
Grilled little gem, pickled radicchio
salsa verde
20 | per person

SALUMI
Assorted Italian cured meats, pickled cruditee
and antipasti vegetables, olives tapenade
chimichurri puree, mostarda di frutti
10 | per person

VERDURE ALLA GRIGLIA
Selection of grilled vegetables, baba ganoush red
pepper and hummus dips, house-made crackers
focaccia, sourdough breads 8 | per person

PASTA

RIGATONI AI FUNGHI
Portobello, porcini, crimini, and oyster
mushrooms parmigiano, truffle paste
cream sauce
20 | per person

RAVIOLI ALLA NORMA
Ricotta, spinach, marinated eggplant, basil
tomato oregano garlic, ricotta salata
18 | per person

RIGATONI POMODORO
Tomato sauce, basil, buffalo mozzarella
16 | per person

LASAGNE ALLA BOLOGNESE
Beef, sausage, fior di latte, pomodoro, ricotta
60 | per tray

PIZZA SICILIANA

Prepared on Gusto 54’s freshly baked foccica

MARGHERITA
Tomato sauce, mozzarella, pecorino, basil
55 | per pizza

FUNGHI
Wild mushrooms, fontina, taleggio, thyme
60 | per pizza

PROSCIUTTO E RUCOLA
Tomato sauce, fresh mozzarella san daniele
prosciutto arugula, shaved parmigiano
55 | per pizza

DIAVOLA
Spicy sun dried tomato pesto, smoked
provolone, calabrese salami, roasted peppers
55 | per pizza



