



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

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

FUNGI

wild mushrooms, fontina, taleggio

ARRABBIATA

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

DIAVOLA

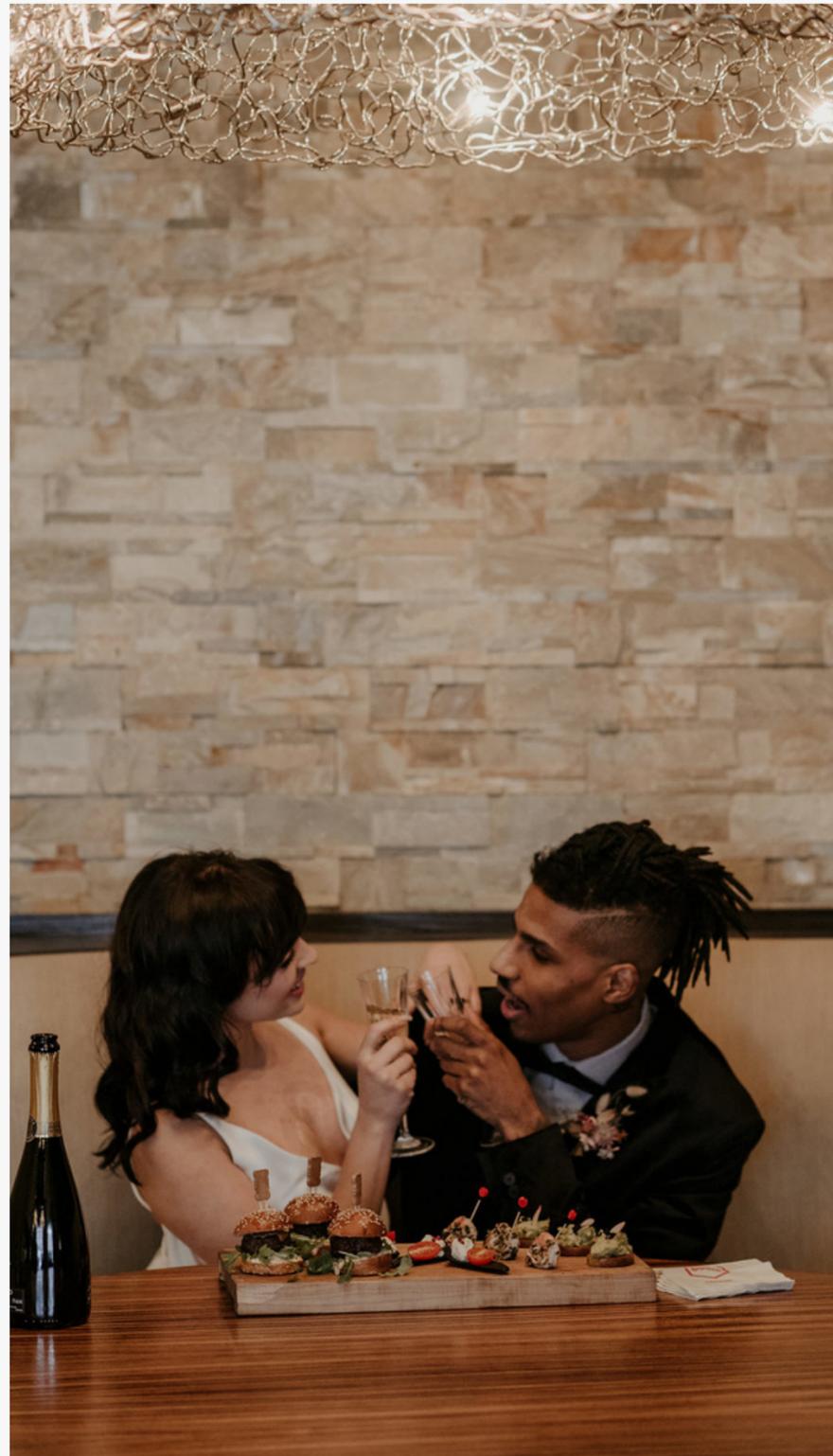
spicy sundried tomato, smoked provolone, calabrese salami, roasted red pepper, arugula

PROSCUITTO

tomato sauce, mozzarella, prosciutto, arugula, parmigiano

PATATA (V)

potato, thyme, rosemary, caramelized onion



MORE LATE NIGHT

SOFT PRETZELS

rosemary butter, queso
\$8

POUTINE

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

POPCORN STATION

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

MAC N' CHEESE

baked, quattro formaggi
her infused macaroni
\$8

AMERICANO SLIDER

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

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 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

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

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

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