



GUSTO 54 CATERING

**WEDDINGS**



# 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



M E N U

# CANAPES

## GIARDINO

FROM THE SOIL | 3.00

### ARANCINI <sup>VG</sup>

Wild mushroom risotto, fontina

### FRIED ARTICHOKEs <sup>VG</sup>

Olive tapenade, pecorino, lemon zest

### BRUSCHETTA <sup>VG</sup>

Roasted mushrooms, herbed ricotta  
taleggio, olive oil, sourdough

### CAVOLO NERO CONE <sup>VG</sup> <sup>GF</sup>

Lacinato kale, currants, toasted pine nuts  
pecorino, parmigiano, lemon vinaigrette, nori

### GNOCCHI SPOON <sup>VG</sup> <sup>GF</sup>

Ricotta dumpling, pecorino, black pepper  
crema

### AVOCADO CROSTINI <sup>V</sup>

Lemon zest, radish, black olive gravel  
olive oil, sourdough

### FRIED POLENTA <sup>V</sup> <sup>GF</sup>

Tomato dust, togarashi

### CAPRESE <sup>VG</sup> <sup>GF</sup>

Heirloom tomatoes, fior di latte  
pink peppercorn cubeb pepper, basil oil

### EGGPLANT CROSTINI <sup>V</sup>

Bomba Calabrese, stracciatella, sourdough

## CARNE & POLLO

FROM THE LAND | 3.25

### GUSTO HAMBURGER

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

### CHICKEN SKEWER <sup>GF</sup>

Gusto spice-brined thigh, salsa verde

### POLPETTE

Beef and pork meatball, smoked provolone  
tomato sauce

### SHORTRIB CROSTINI

Braised beef shortribs, bomba Calabrese, fried kale  
sourdough

### LAMB CROCCHETTE

Braised lamb shanks, Castelvetrano olives chillies,  
caciocavallo, potato

### BEEF TARTARE

Hanger steak, truffle emulsion, parsley, chervil,  
shallots pickled mustard seeds, rosemary cracker

### PROFITEROLE

Savoury egg pastry, mortadella, pistachio mousse

## DAL MAR

FROM THE SEA | 3.50

### SALMON CRUDI <sup>GF</sup>

Citrus-cured salmon, compressed melon  
crispy prosciutto, basil

### COD CAKE <sup>GF</sup>

Cream-poached salt cod, red pepper relish  
smoked crema pickled chillies

### CAPESANTE <sup>GF</sup>

Seared scallops, chickpea purée, marjoram  
pickled mustard seeds

### OYSTERS <sup>GF</sup>

East Coast oysters, prosecco, shallots  
cracked pepper chillies, red wine vinegar

### ANCHOVY CROSTINI

House-cured white anchovies, escarole, celery  
olive oil, sourdough

### OLIVES <sup>V</sup>

Castelvetrano olives, tuna conserva

### LOBSTER SPOON

Olive oil-poached lobster, truffle emulsion, caviar

### SGOMBRO

Cured mackerel, fregola, zucchini, basil

### GAMBERI <sup>GF</sup>

Wild Argentinian shrimp, gremolata, lemon, capers, chillies



M E N U

# PLATED DINNERS

## SALADS

9.00 - 12.00

### CAVOLO NERO <sup>VG</sup> <sup>GF</sup>

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

### RUCOLA <sup>VG</sup> <sup>GF</sup>

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

### GUSTO GREENS <sup>VG</sup> <sup>GF</sup>

Mixed greens, honey mushrooms, pachino tomatoes, drop peppers, goat cheese balsamic vinaigrette

### CAPRESE <sup>VG</sup> <sup>GF</sup>

Heirloom tomatoes, fior di latte pink peppercorn cubeb pepper, basil oil

### CAVOLO CEASAR <sup>GF</sup>

Organic purple kale, shaved parmigiano garlic croutons, crispy salami, avocado

### ROASTED BEET <sup>V</sup>

Heriloom beets, pickled raisins stracciatella, mint, maple seed granola

## MAINS

19.00 - 32.00

### POLLO ALLA GRIGLA <sup>GF</sup>

Roasted mushrooms, artichoke, parsley lemon zest, pecorino

### SALMONE ALLA BRACE

Beluga lentils, pachino tomatoes, escarole vincotto

### FLANK STEAK <sup>GF</sup>

King oyster mushrooms, sautéed greens fingerling potatoes, chimichurri

### CAVOLFIORE <sup>V</sup>

Cauliflower, chickpea purée, field mushrooms hazelnuts, pine nuts, pumpkin seeds, harissa pomegranate

### CHICKEN SUPREME

Butternut squash puree, brussel sprouts roasted carrots, dark chicken jus

### BRANZINO

Fregla, sautéed greens, salmon rigilo

### BRAISED SHORT RIB

Polenta, bomba calabrese, greens

### EGGPLANT PARMESAN <sup>VG</sup>

Caponata, soft polenta, parmigiano smoked provolone, tomato

## DOLCE

10.00 - 12.00

### TIRAMISU

Mascarpone, marsala, espresso, cocoa

### CANNOLLI

Seasonal flavours

### CROSTATA DI PERE

Amaro, pear, almond, dulce de leche

### PANNA COTTA DI CAFFE

Crema di caffe, dolce di latte, toffee flakes

### ARTISANAL COOKIES

Made in house



# PLANNING SERVICES

Want to outsource the day's set-up completely? Day-of coordination is available to add on to your Catering package, which includes but is not limited to:

## DAY-OF COORDINATION - \$1,000 ONLY

- One (1) consultation with you in-person or over the phone to collect information
- One (1) site-visit to the venue *or* Coordination of the 1-hour Wedding Dress Rehearsal during the week before the event at the venue

## Compilation of a Detailed Wedding Itinerary which will include:

- Timing of the movements of the day, as discussed during our meeting 10-day's out.
- All vendor movements for the day-of the event.
- A detailed floor plan of the venue.
- A master contact list for all bridal party members, vendors and Key Players.

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## DAY-OF SERVICES

- Follow-up telephone calls to all contracted vendors the week before wedding day
- Supervision of full set-up of venue, as outlined in the 10-day out meeting including personal décor.
- On-site coordination and supervision at the ceremony site and during the reception until the end of Catering Services.
- Please note that the services listed above do not include running any wedding related errands such as picking up or delivering attire, supplies or equipment, documents, etc.

## Compilation of a Detailed Wedding Itinerary which will include:

- Confirmation that the Venue Coordinator is satisfied with the condition that the space is left in post-event, including the sorting of materials brought to the venue, and your next day pick up.
- I understand that my role will be that of advisor and coordinator. You will make the actual selections of service providers and I will implement those selections.
- You will make payments directly to the service providers/vendors and not to myself. I do not accept any commissions from recommended vendors and cannot guarantee any service provider's performance or product. If litigation occurs, it occurs in the jurisdiction where my office is located and the winning party will be reimbursed for attorney and legal fees and court costs.
- It is your responsibility to provide me with contact names, telephone numbers and any scheduled agreed-upon times for all service providers involved in the wedding ceremony/reception no later than 10-days prior to the wedding or upon the signing of this letter.
- It is also your responsibility to notify me of any changes in a timely manner. I shall not be held liable for any changes made by you or your selected service providers.
- I will use my professional judgment when taking action in regard to changes, weather, tardiness, nonperformance, etc. based on the situation, time limitations and/or your wishes.



BASED ON 100 GUESTS

## SAMPLE PROPOSAL



SAMPLE QUOTE:

# PROPOSAL

## EVENT DETAILS

Guest Arrival & Ceremony	5:00 pm	5:30 pm
Cocktail Reception	5:30 pm	6:30 pm
Seated Dinner	7:00 pm	9:00 pm
Labour	3:30 pm	9:30 pm

## NUMBER OF GUESTS

100

## VENUE LANDMARK FEE

N/A

## SERVICE STYLE

CANAPE & PLATED MEALS

## DELIVERY

WITHIN TORONTO: \$35.00

# PASSED CANAPES

BASED ON 5 PIECES PER GUEST | \$16 PER GUEST | \$1600 IN TOTAL

### ARANCINI <sup>VG</sup>

Wild mushroom risotto, fontina

### LOBSTER SPOON

Olive oil poached lobster, truffle emulsion, caviar

### GUSTO HAMBURGER

Angus beef, herb remoulade, american cheddar  
caramelized onions, dill pickles, arugula

### CAPRESE SPOON <sup>VG</sup> <sup>GF</sup>

Concentrated tomato, basil oil, whipped fior di latte  
pickled red onion

### GNOCCHI SPOON <sup>VG</sup> <sup>GF</sup>

Ricotta dumpling, pecorino, black pepper crema

### POLPETTE

Beef and pork meatball, grana padano, smoked provolone,  
tomato sauce

# PLATED DINNER

PRICE PER PERSON | QUANTITY | SUB-TOTAL

## STARTERS

### FRESHLY-BAKED FOCACCIA AND SOURDOUGH <sup>VG</sup>

Served with olive oil and salt and pepper

3.00 | 100 | 300.00

### INSALATA <sup>VG</sup> <sup>GF</sup>

#### CAVOLO NERO

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

9.00 | 100 | 900.00

## OPTIONAL ADD-ON:

### RIGATONI AI FUNGHI <sup>VG</sup>

Portebello, porcini, cremini, and oyster mushrooms  
parmigiano, truffle paste, cream sauce

20.00 | 100 | 2000.00

## MAINS

Guest's choice of the following:

### SALMONE

Beluga lentils, pachino tomatoes, artichoke  
vincotto

24.00 | 20 | 480.00

### POLLO

Roasted mushrooms and artichoke, parsley  
lemon zest pecorino

24.00 | 30 | 720.00

### BRAISED SHORTRIB

Polenta, bomba, crispy chickpeas, greens

30.00 | 30 | 900.00

### CAVOLFIORE <sup>V</sup>

Cauliflower, chickpea purée, field mushrooms,  
hazelnuts, pine nuts, pumpkin seeds, harissa  
pomegranate

19.00 | 20 | 380.00

## DOLCE

### TIRAMISU

Mascarpone, espresso, kahlua, marsala

10.00 | 100 | 1000.00





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## SWEET STATION

All items are made in-house. Minimum of 50 pieces per variety.  
Not included in final quote.

**7" MINI TIER-TOPPER CAKES 30.00**

**BISCOTTI 1.00**

**BROWNIE BITES 4.00**

**CANNOLI 3.00**

**CHOCOLATE TRUFFLES 3.00**

**CHOCOLATE-COVERED POPCORN 2.00**

**CHOCOLATE-DIPPED PRETZELS 3.00**

**CHOCOLATE-DIPPED STRAWBERRIES 2.00**

**CUPCAKES 4.00**

**DULCE DE LECHE 7.00**

**FLAVOURED MARSHMALLOWS 2.50**

**GELATO STATION 10.00**

**MINI CUPCAKES 2.50**

**MINI NUTELLA BOMBOLONE 3.00**

**MOUSSE CUPS 5.00**

**RICE KRISPIE TREATS 2.00**

**S'MORE STATION 10.00**

**SEASONAL TARTS 3.00**

NOT INCLUDED IN FINAL QUOTE

# LATE NIGHT STATION

## PIZZE

Based on 2-3 (3x3) slices per guest  
Your choice of 3-4 flavors: 7.00

### MARGHERITA VG

Tomato sauce, mozzarella, pecorino, basil

### FUNGHI VG

Wild mushrooms, fontina, taleggio, thyme

### PROSCUITTO E RUCOLA

Tomato sauce, mozzarella, prosciutto, arugula, parmigiano

### POLPETTE

Tomato sauce, mozzarella, meatballs, smoked provolone

### SPINACI VG

Spinach, buffalo mozzarella, pecorino, fresh ricotta, garlic

### SALSICCE

Tomato sauce, mozzarella, ground fennel sausage, roasted peppers

### DIAVOLA

Spicy sun dried tomato pesto, smoked provolone, calabrese salami  
roasted peppers



SAMPLE QUOTE

# LABOUR & RENTALS

LABOUR SUBJECT TO CHANGE BASED ON ACTUAL TIME SPENT ON-SITE

3:30-9:30	RATE	HOURS	SUBTOTAL
HEAD CHEF	50.00	6	300.00
CATERING MANAGER	40.00	6	240.00
COOK	35.00	6	210.00
COOK	35.00	6	210.00
COOK	35.00	6	210.00
COOK	35.00	6	210.00
COOK	35.00	6	210.00

3:30-9:30/12:30AM	RATE	HOURS	SUBTOTAL
LEAD SERVER	35.00	9	315.00
SERVER	30.00	9	270.00
SERVER	30.00	9	270.00
SERVER	30.00	6	180.00
SERVER	30.00	6	180.00
SERVER	30.00	6	180.00
SERVER	30.00	6	180.00

## RENTALS

Based on outlined menu, subject to changes in venue, timeline and decor as per Catering Manager's discretion

### TABLESCAPE

- Dinner fork 110
- Dinner knife 110
- Salad Fork 110
- Dessert fork 110
- Bread plate 110
- 10" Luncheon plate 110
- 12" Dinner plates 110
- 9" Dessert plate 110
- Bread Basket 15
- Salt and Pepper Shakers 15
- Olive Oil Vessel 15
- Wine Glasses (160z) 110
- Water Glasses 110
- Water Pitchers 7
- Serving Trays 7

### FURNITURE

- 8ft Tables - Resin 8
- 6ft Tables - Resin 6
- White Folding Chairs 105

### LINEN

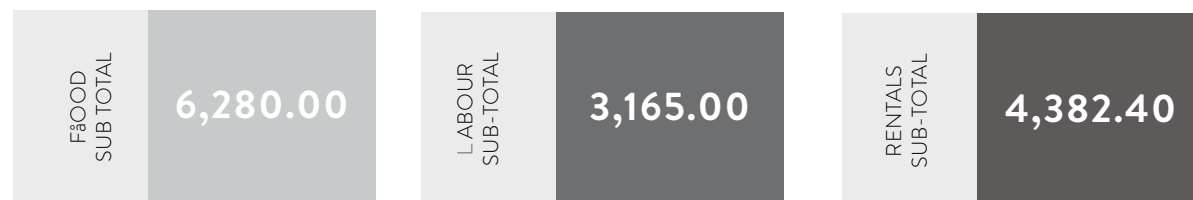
- White Linen 90" X 156" 16
- White Napkins 120

### KITCHEN

- 8ft Tables 2
- 6ft Tables 2
- Table Risers 16
- Convection Oven - Electric 1
- Table Top Deepfryer 1
- Induction Burners 2
- Chaffing Dishes 3
- Garbage Bins 2

# TOTAL PRICE BREAKDOWN

WEDDING FOR 100 GUESTS .



**SERVICE FEE: 553.00**  
**PRICE PER GUEST: 143.80**

**TOTAL: 14,380.08**



**PLEASE REACH OUT TO OUR EVENTS TEAM IF YOU WOULD LIKE SEE  
GUSTO 54 CATERING AT YOUR NEXT EVENT:**

mandy@gusto54catering.com | 416-361-6116

Planning & Design // @shannonbellisle  
Catering & Cocktails // @gusto54catering  
Photography // @scarletoneill  
Florals // @huntandgatherfloral  
Venue // @99sudbury  
Bridal Gown // @ferresposa  
Hair & Makeup // @cassandracampbellbeauty  
Bridal Cape // @bycatalfo

Hotel Accommodations // @thedrake  
Harvest Table // @marvellevents  
Table Toap Decor // @plateoccasions  
Stationery & Calligraphy // @barefootandboho  
Cake & Sweets // @sugarbabybaking  
Models are Tasha Kopoon (@tashakopoon)  
and Ian McWilfred (@blxck\_ixn)