



Decadent Catering | 416-755-4344 | info@decadentcatering.ca

Corporate Decadent Platters

Minimum 6

Vegetable Crudités w/ Broccoli & Cauliflower Florets, Carrot & Celery Batons, Sweet Peppers, Zucchini & Cherry Tomatoes served w/ your choice of Yogurt Dill, Spinach or Roasted Red Pepper Basil Dip **\$3.50**

Carved Fresh Fruit w/ Seedless Watermelon, Cantaloupe, Honeydew, Pineapple, Seedless Grapes, Orange Segments & Strawberries **\$4.50**

Exotic Fruit Platter – Selection of Tropical Fruit from as far as Southeast Asia to the Caribbean to include Papaya, Mango, Lichee, Watermelon and Pineapple **\$6.95**

Fruit Kabobs w/ Pineapple, Melons, Strawberries & Honey Yogurt Dip
Small - \$1.95/, Large - \$2.50

Dessert Platter - Assorted Cookies, Mini Tarts & Squares, 2 pieces per person **\$3.25**

Layered Chèvre Torte w/ Pesto & Sundried Tomato, Crowned w/ Crisp Onion Straw, Served w/ Crostini & Flatbreads
\$6.50 per person, minimum 10 people

Assorted Cubed Cheese Platter w/ Havarti, Aged Cheddar, Swiss, Wine Grapes & Crackers **\$4.50**

Five Cheese Platter

Assortment of Domestic & Imported Cheese, Wine Grapes & Crackers (Please enquire about selection) **\$7.50**

Assorted Cheese & Fresh Fruit Platter

Havarti, Aged Cheddar & Swiss Cheese w/ Cantaloupe, Honeydew, Pineapple, Seedless Grapes & Strawberries **\$6.75**

An Artisan Local Cheese Board

Chef's choice of Ontario & Quebec Cheese
Served w/ Ace Baguette & House-made Dried Fruit & Nut Crackers
\$12.00

Grilled Vegetable Platter w/ Eggplant, Zucchini, Red Onion, Asparagus, Bell Peppers, Mushrooms & Sweet Potato drizzled w/ Aged Balsamic **\$5.95**

Assorted Pâtés

Garnished w/ Crackers & Baguette, Pickles & Olives **\$7.50**
Minimum 25 people

Deluxe Mediterranean Platter

- Medley of dips including Hummus, Taramasalata, Tzatziki & Baba Ganouche, served w/ freshly cut Vegetables, Kalamata Olives, Feta Cheese, White & Whole Wheat Pita Chards
\$5.95, minimum 10 people

Antipasto w/ Serrano Ham, Genoa Salami, Assorted Olives, Marinated Artichokes & Mushrooms, Smoky Red Peppers & Basil Bocconcini served w/ Rosemary-Infused Focaccia Wedges, Calabrese & Assorted Flatbreads **\$7.95**

Mexican 5-Layered Dip

Refried Beans, Sour Cream, Guacamole & Tomato Salsa topped w/ Shredded Cheddar Cheese & Fresh Jalapeños, served w/ White & Blue Tortilla Chips **\$3.95**

Citrus Marinated Olives

Medley of Mediterranean Green & Black Kalamata Olives, marinated w/ Garlic, Fresh Orange & Lemon Zest, Hot Chili Peppers & Olive Oil **\$3.95**

Pickle Platter

Selection of Olives, Cornichons, Dill Pickles, Carrot & Celery Batons, Pickled Vegetables, Caper Berries & Hot Chili Peppers **\$2.95**

Shrimp Cocktail Platter

Served w/Lemon Wedges, Caper Berries & Traditional Cocktail Sauce
50 pieces - \$120.00
100 pieces @ \$220.00

BBQ Meat Platter

Herb Grilled Chicken Breast & Soy Marinated Flank Steak served on Field Greens w/ Pommery Mustard & Lemon Aioli, Dinner Rolls, Flatbreads & Whipped Butter **\$12.50 (add Salmon for \$4.00 extra pp)**

Grilled Chicken Breast Platter w/ Roasted Red Peppers & Crumbled Chèvre, served w/ Lemon Basil Aioli, Dinner Rolls, Flatbreads & Whipped Butter **\$10.95**

Rare Beef Tenderloin served w/ Béarnaise Mayo & Horseradish Crème, Mini Kaisers, Flatbreads & Whipped Butter **\$15.95**

Poached or Grilled Atlantic Salmon served on Field Greens w/ Lemon Dill Mayo, Dinner Rolls, Flatbreads & Whipped Butter **\$11.95**

Gourmet Deli Meat Platter

Rare Roast Beef, Montreal Smoked Meat, Smoked Turkey, Black Forest Ham & Genoa Salami, served w/ Cornichons, Olives, Honey Cup Mustard, Lemon Basil Mayo, Assorted Dinner Rolls & Butter **\$7.95**

Dairy Platter

Tuna, Salmon & Egg Salad, served w/ Cucumber, Tomato, Mini Bagels, Dinner Rolls, Flatbreads & Whipped Butter **\$7.95**

Smoked Atlantic Salmon Platter

Served w/ Whipped Cream Cheese, Red Onion, Capers. Lemon Wedges & Pumpnickel Rounds **\$10.50**