



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

Decadent's Executive Room Temperature Lunch Menus

Minimum 10 people

Meals include 1/2 portions of each salad & 1 1/2 pieces of dessert

Chicken

Ancho Chili & Lime Rubbed Chicken Breast

Cashew & Asparagus Rice with Rice Wine Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Chicken Breast with Chèvre (Goat's Cheese) & Roasted Red Peppers

Herbed Capellini Pasta with Sun Dried Tomato & Pesto

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Ginger & Coriander Marinated Chicken Breast with Spicy Tomato Coriander Salsa

Asian Slaw with Red Cabbage, Julienne Vegetables & Sesame Soy Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Lemon & Peppercorn Crusted Chicken Breast

Buttermilk Pasta Salad with Tomato Buttermilk Dressing, Fresh Basil & Diced Tomato

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Chicken Breast with Mango Salsa

Green Bean & Carrot Salad with Grainy Mustard Dressing

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Grilled Chicken Breast with Cumin, Preserved Lemon, Garnished with Charred Lemon & Caper Berries

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Couscous Salad with Leek, Dried Cranberry & Orange Cumin Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

\$18.50 per/person

Thai Herb Marinated Chicken with Ginger & Mint
Rice Salad with Lemongrass, Bok Choy, Julienned Vegetables & Orange-Shallot Vinaigrette
Baby Spinach Salad with Strawberries, Toasted Almonds & Sherry Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Piri Piri Marinated Chicken Breast
Couscous Salad with Leek, Dried Cranberry & Orange Cumin Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Chinese Five Spice Chicken Breast
Nappa Cabbage Slaw with Sesame Peanut Dressing
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Grilled Tamarind Glazed Chicken Breast
Nappa Cabbage Slaw with Jicama, Snow Peas, Carrots & Sweet & Sour Dressing
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Caribbean Spice Rubbed Chicken Breast with Pineapple, Radish & Pepper Salsa
Three Cabbage Slaw, Mango & Papaya, Black Beans, Peppers with Cilantro Lime Vinaigrette
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Chicken Breast with Sundried Tomato Pesto, Topped with Black & Green Olives, Roasted Red Peppers & Fresh Basil
Mediterranean Salad with Kale, Garbanzo Beans, Tomatoes, Chives, Parsley & Olives Dressed with Lemon & Olive Oil
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Southwest Spiced Rubbed Chicken Breast with Green Grapes, Scallion & Mint Salsa
Black Bean, Lentils & Soya Beans with Grape Tomatoes, Julienne Bell Peppers, Tossed in a Cilantro Chilli Lime Dressing
Mixed Greens with Tomato, Cucumber, House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Fish

Atlantic Salmon Filet with Grilled Pineapple & Jalapeño Salsa
Curried Coconut Rice with Sweet Peas
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50 per/person

Grilled Salmon Served with Roasted Sweet Corn & Tomato Salsa
Chick Pea Salad with Peppers & Basil
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50 per/person

Poached Atlantic Salmon Filet with Citrus Dill Mayo on a Bed of Greens
Orzo Pasta Salad with Grilled Eggplant, Charred Red Onion, Cherry Tomato & Fresh Herbs
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50 per/person

Grainy Mustard Crusted Salmon
White Skin Potato Salad with Scallions & Peppers Tossed in a Creamy Dressing
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Black Olive Tapenade Crusted Salmon
Grilled Vegetable Salad with Romaine Hearts & Balsamic Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Tandoori Spiced Salmon with Cucumber Raita
Romaine & Arugula Salad with Honey Dijon Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Roasted Atlantic Salmon Filet with Olive, Capers & Tomato Relish
Fusilli Pasta Salad with Fresh Peas & Mushrooms
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Pacific Rim Herb & Spice Crusted Salmon Filet with Daikon & Snow Pea Slaw Garnish
Vermicelli Rice Noodle Salad with Julienne Carrots, Peppers, & Scallions Tossed in a Lemon Lime Sweet Chili Vinaigrette
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

Beef

BBQ Meat Platter: Herb Grilled Chicken Breast, Soy Marinated Flank Steak with Pommery Mustard & Lemon Aioli
Dijon Dill Potato Salad
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$20.50/person

Lime & Chipotle Marinated Flank Steak with Roasted Red Pepper Mayo
Green Bean Salad with Red & Yellow Peppers & Honey Mustard Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$18.50/person

3-Peppercorn Rubbed Striploin with Crispy Onion Ring Stack & Blistered Grape Tomatoes
Boston Lettuce & Endive with Blue Cheese, Candied Walnuts, Julienne Pear & Sherry Vinaigrette
Roasted Mini Potato Salad with Roasted Shallots & Peppers with Olive Oil, Aged Balsamic & Rosemary
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies
\$20.50/person

VEGETARIAN OPTIONS

\$8.95/person

Grilled Ginger & Soy Marinated Tofu Served on a Bed of Chinese Vegetables

Grilled Portobello Mushroom Tower with Grilled Eggplant & Roasted Red Pepper Layered with Pesto, on a Roasted Tomato Coulis
Sprinkled with Goat Cheese (optional)

Singapore Noodle Salad
Curried Noodles with Julienned Vegetables & Crispy Tofu

Vegetable Pad Thai with a Hint of Curry

*If included in the above listed menus, then same price (per person) as that menu
\$18.50/person with Salad, Dinner Rolls & Desserts