



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

Decadent Catering Hot Menu Selections

Minimum orders 10 people, selected vegetarian choices 1-10 people.

Beef & Pork

Beef Tenderloin Bourguignon

Braised in a Rich Red Wine Sauce with Sautéed Mushrooms & Pearl Onions

Buttered Fettuccine

Four Leaf Salad with Boston, Radicchio, Watercress & Endive with Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Cookies

\$21.95 Per Person

Beef Stroganoff – Tender Strips of Beef Tenderloin with Button Mushrooms in a Rich Sauce Finished with Sour Cream

Egg Noodles with Parsley

Four Leaf Salad with Boston, Radicchio, Watercress & Endive with Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Cookies

\$21.95 Per Person

Hoisin Vegetable & Beef Stir Fry

Steamed Jasmine Rice with Vegetable Confetti

Nappa Cabbage, Jicama & Mango Salad with Sweet & Sour Dressing topped with Roasted Peanuts

Dinner Rolls & Flatbreads with Butter

Assorted Tarts

\$19.95 Per Person

Marinated Beef Skewers

with Ginger, Garlic, Turmeric, Lime Leaf & Lemon Grass

Steamed Jasmine Rice Sprinkled with Fresh Coriander

Nappa Cabbage Slaw Tossed with Sesame Peanut Lime Dressing

Dinner Rolls & Flatbreads with Butter

Assorted Cookies

\$19.95 Per Person

Beef Kabobs with Lemon & Fresh Herbs served with Tzatziki

Roasted Parsley Potatoes

Greek Village Salad with Tomato, Cucumber, Peppers, Red Onion, Kalamata Olives, Feta with Red Wine Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Squares & Cookies

\$19.50 Per Person

Shepherd's Pie

Braised Ground Beef with a Topping of Yukon Gold Mashed Potato with Aged Cheddar

Mixed Greens with Cucumber & Tomato with a Chianti Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Tarts, Squares & Cookies

\$16.95 Per Person

Roast Maple Pork Loin with Thyme Jus

Yukon Gold Scallop Potatoes with Caramelized Onion & Gruyère

Baby Spinach Salad with Goat Cheese, Almonds,

Sundried Cranberries & Champagne Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Tarts, Squares & Cookies

\$18.95 Per Person

Chicken

Grilled Boneless Breast of Chicken

with Forest Mushroom Ragu & Red Wine Sauce

Winter Greens with Red & Yellow Tomatoes, Cucumber & Chianti Vinaigrette

Roasted Mini Potatoes with Rosemary

Dinner Rolls & Flatbreads with Butter

Assorted Tarts, Squares & Cookies

\$18.50 Per Person

Grilled Boneless Chicken Breast with Mango Sauce

Steamed Jasmine Rice

Green Bean & Carrot Salad

Dinner Rolls & Flatbreads with Butter

Assorted Tarts, Squares & Cookies

\$18.50 Per Person

Greek Style Chicken Skewers with Lemon & Fresh Herbs served with Tzatziki

Roasted Parsley Potatoes

Greek Village Salad with Tomato, Cucumber, Peppers, Red Onion, Kalamata Olives,

Feta with Red Wine Vinaigrette

Dinner Rolls & Flatbreads with Butter

Assorted Squares & Cookies

\$18.50 Per Person

Chicken Scaloppini with Lemon White Wine Mushroom Sauce

Roasted New Potatoes with Garlic Cloves, Extra Virgin Olive Oil & Fresh Garden Herbs

Romaine & Arugula Salad with Sourdough Croutons, Freshly Grated Parmesan, Lemon Caper Dressing

Dinner Rolls & Flatbreads with Butter

Assorted Biscotti

\$18.95 Per Person

Chicken Parmigiana with House-made Tomato Sauce & Mozzarella

Capellini Bundles tossed in Pesto with Sundried Tomatoes & Black Olives

Mixed Greens with Tomato, Cucumber & Chianti Vinaigrette

Dinner Rolls & Flatbreads with Butter

Pistachio & Cranberry Biscotti

\$18.50 Per Person

Chicken Cacciatore (Hunter's Style) with Mushrooms, Onions, Tomatoes, Herbs & White Wine Sauce
Basil & Olive Oil Infused Pasta Bundles
Romaine, Radicchio & Arugula Salad with Fresh Reggiano, Croutons & Honey Mustard Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$18.50 Per Person

Chicken Marsala—Tender Chicken Morsels in a Wine & Mushroom sauce
Roasted Garlic Mashed Potatoes
Mixed Green Salad with Tomato, Cucumbers & Chianti Vinaigrette
Dinner Rolls & Flatbreads with Butter
Tarts & Squares
\$18.50 Per Person

South Indian Chicken Curry with Tomato, Ginger Coconut Sauce
Basmati Rice infused with Cinnamon & Cloves
Chickpea, Tomato & Cucumber Salad
Dinner Rolls & Flatbreads with Butter
Fruit Kabobs
\$18.95 Per Person

Chicken Tarragon —Braised Chicken Breast Morsels with Button Mushrooms, Leeks & Bell Peppers and a Tarragon White Wine Cream Sauce
Chive Butter Short Egg Noodles
Mixed Greens with Blue Cheese, Toasted Pecans, Grape Tomatoes & Sherry Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$18.50 Per Person

Coq au Vin - Chicken pieces marinated in Red Wine and Braised with Double Smoked Bacon, Pearl Onions & Mushrooms
Roasted Red Skin Potatoes with Fresh Rosemary
Mixed Winter Greens with Dried Cranberries, Goat Cheese, Walnuts & Champagne Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$19.95 Per Person

Pan Roasted Chicken Breast with Pancetta, Fig & Port Sauce
Roasted Red Skin Potatoes
Summer Greens with Grape Tomatoes, Goat Cheese, Pine Nuts & Balsamic Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$20.95 Per Person

Moroccan Spiced Chicken with Dried Fruit & Olives
Turmeric Scented Cous Cous Salad with Tomato, Cucumber, Feta & Herbs
Mixed Green Salad with Pine Nuts, Goat Cheese, Grape Tomatoes & Scallion Vinaigrette
Dinner Rolls & Flatbreads with Butter
French Pastries & Cookies
\$18.95 Per Person

Sweet & Sour Pineapple Chicken
Steamed Jasmine Rice infused with Lemongrass & Ginger
Three Cabbage Slaw with Lime Sweet Chili Vinaigrette
Dinner Rolls & Flatbreads with Butter
Tarts, Squares & Cookies
\$17.95 Per Person

Drunken Japanese Chicken – Sake Marinated
Steamed Sticky Rice
Grilled Sesame Eggplant with Shitake Mushrooms
Cucumber & Daikon Salad
Dinner Rolls & Flatbreads with Butter
Cookies
\$20.95 Per Person

Chicken Pot Pie with Puff Pastry Crust
Mixed Greens with Cucumber, Tomato, Shaved Carrots & Chianti Vinaigrette
Dinner Rolls & Flatbreads with Butter
Key Lime Tarts
\$17.95 Per Person

Fish

Pan Roasted Salmon Filet with Lemon Chive Butter Sauce
Roasted Mini Potatoes with Fresh Herbs
4 Leaf Salad with Boston, Watercress, Radicchio & Endive tossed in a Sherry Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$19.95 Per Person

Sesame Crusted Atlantic Salmon Filet
Basmati Rice with Coriander
Bok Choy & Carrot Batons with Oyster Sauce
Baby Spinach Salad with Mango, Roasted Red Pepper & Rice Wine Shallot Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Cookies
\$21.95 Per Person

Teriyaki Glazed Salmon
Jasmine Rice with Vegetable Confetti
Snow Pea Salad & Sweet Pepper Salad with Sesame Soy Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$19.95 Per Person

Roasted Atlantic Salmon Filet with Black Olives, Grape Tomatoes, Capers, White Wine & Fresh Herbs
Mixed Greens with Shaved Fennel, Radish & Cucumber with Chianti Vinaigrette
New Potato Salad with Smoked Bacon, Chives & White Wine Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$20.95 Per Person

Grilled Tilapia Piccata en Papillote with Capers, Lemon & White Wine Butter Sauce
Long Grain White Rice Pilaf with Herbs & Mushrooms
Marinated Green Bean & Carrot Salad with Grainy Mustard Dressing
Dinner Rolls & Flatbreads with Butter
Assorted Tarts, Squares & Cookies
\$21.95 Per Person

Pasta

Beef Lasagna
Hearts of Romaine with Toasted Croutons & Light Caesar Dressing
Dinner Rolls & Flatbreads with Butter
Assorted Cookies
\$14.95 Per Person

Ricotta & Spinach Stuffed Cannelloni with House-made Rose Sauce
Mixed Greens with Cucumber, Tomato & Balsamic Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Biscotti & Cookies
\$14.95 Per Person

Mushroom Leek Agnolotti with Tomato Coulis
Or
Black Olive & Feta Agnolotti with Rustic Roasted Tomato Sauce
Mixed Greens with Shaved Fennel, Radish, Cucumber & Chianti Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Biscotti & Cookies
\$14.95 Per Person

Penne Pasta with Grilled Chicken, Rapini & Black Olives, in Tomato Basil Sauce
Romaine, Radicchio & Arugula Salad with Honey Dijon Dressing
Dinner Rolls & Flatbreads with Butter
Pistachio & Cranberry Biscotti
\$16.50 Per Person

Farfalle – Bowtie Pasta with Chicken & Mushrooms in a White Wine Sauce
Mixed Greens with Candied Pecans, Dried Cranberries, Crumbled Goat's Cheese & Sherry Vinaigrette
Dinner Rolls & Flatbreads with Butter
Assorted Tarts & Cookies
\$16.50 Per Person

Penne Pasta with Smoked Chicken, Roasted Tomato, Red & Yellow Peppers In a Chipotle Rose Sauce
South Western Caesar Salad
with Chipotle-Lime Dressing & Chili Cornbread Croutons
Dinner Rolls & Flatbreads with Butter
Assorted Tarts & Cookies
\$18.50 Per Person

Vegetarian Options

Priced a la carte – \$18.50 Per Person for full meal with Salad, Dinner Rolls & Desserts

Greek-Style Vegetable Kebobs

with Lemon & Fresh Herbs, Served with Tzatziki

\$9.95 Per Person

No Minimum

Tofu & Portobello Mushroom Stack

with Sundried Tomato Pesto

\$9.95 Per Person

No Minimum

Ricotta & Spinach Stuffed Cannelloni with House-made Rose Sauce

\$9.95 Per Person

No Minimum

Mushroom Leek Agnolotti with Tomato Coulis

\$9.95 Per Person

No Minimum

Black Olive & Feta Agnolotti with Rustic Roasted Tomato Sauce

\$9.95 Per Person

No Minimum

Traditional Eggplant Parmesan

\$9.95 Per Person

10 Person Minimum

Roasted Vegetable Lasagna

\$9.95 Per Person

10 Person Minimum

Vegetable Pot Pie w/ Puff Pastry Crust

\$9.95 Per Person

10 Person Minimum

Mac'N Cheese

\$9.95 Per Person

10 Person Minimum