



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

## Passed Hors D'oeuvres

\$2.50 - \$4.50 Minimum 2-4 doz. each

Seasonal (S)

### Fish & Seafood – Cold

**Ontario Corn Cakes** with Grilled Shrimp & Avocado Butter (S)  
**Cherry Tomatoes** with Shrimp Cocktail in a Horseradish Cream with Daikon Sprouts  
**Grilled Garlic Prawns** with Summer Gazpacho Shooter (S)  
**Laotian Shrimp Salad Rolls** with Aromatic Herbs & Hoisin Dipping Sauce  
**Shrimp Skewers** with Lemon, Garlic & Coriander  
**Spicy Coriander Shrimp Wrapped** in Snow Peas  
**Cucumber Cup** with Mango & Scallop Ceviche  
**Mini Crab Tostados** with Mango-Avocado Relish  
**Miniature Lobster Éclair** – Mini Éclair Pastry with Lobster Salad  
**Fingerling Potatoes** with Crème Fraîche & Caviar  
**Asparagus Wrapped** with Smoked Salmon & Lemon Infused Goat Cheese  
**Peruvian Purple Potato** with Salmon Tartare Crowned with Salmon Roe & Chives  
**Smoked Salmon & Curried Potato Nori Roll** with Black Mustard Seeds  
**Buckwheat Blinis** with Smoked Salmon, Pickled Onions, Capers & Crème Fraiche  
**Mini Fish Tacos** with Grilled Chipotle Tilapia & Zesty Lime Sour Cream  
**Plantain Chips** with Yellow Snapper Ceviche  
**Petite Salad Nicoise** – Mini Potato Cup with Tuna, Tomato, Egg, Green Bean, Olive, Anchovy-Caper Vinaigrette  
**Sesame Tuna Tartar on Homemade Potato Chip** with Wasabi Cream  
**Tuna Tataki** with Avocado & Sambal Drizzle  
“TLT –UNA” Tomato, Lettuce & Grilled Rare Tuna on a Thin Golden Crostini with Pesto Wasabi Mayo

### Fish & Seafood – Hot

**Crispy Coconut Shrimp** with Sweet & Sour Mango Sauce  
**Sesame Crusted Shrimp** with Lime Ginger Dipping Sauce  
**Thai BBQ Shrimp** with Cilantro Pesto Dip  
**Vietnamese Shrimp Mousse** on Sugar Cane Stick  
**Mini Crab Cakes** with Sambal Lime Aioli or Lemon Caper Dip  
**Crab Croquettes** with Key Lime Dipping Sauce  
**Manhattan Clam Chowder** Served in a Clam Shell Topped with Spanish Chorizo  
**Double Smoked Bacon** Wrapped Scallops on Rosemary Skewer Dusted with Lemon-Rosemary Gremolata  
**Seared Scallop on Chorizo Cake** with Saffron Aioli  
**Miniature Brioche Cup** with Lobster Thermidor  
**Lobster Har-Gow** Served in Chinese Spoons with Chili Oil  
**Oyster & Bacon Yaki** – Oysters Wrapped in Bacon & Grilled  
**Oyster Rockefeller on the Half Shell** with Bacon, Spinach, Shallots & Cream  
**Crispy Cod Goujon** with Homemade Tartar Sauce  
**Mini Fish & Chips** – Panko Breaded Cod Fingers & Crisp Potato Wedges with Chili Sauce or Lemon Aioli, in a Mini Paper Cone

## **Fish & Seafood – Hot**

**Salt Cod Croquette** with Smoked Pepper Jam & Saffron Aioli

**Mini Fish Pie** - in a Potato Cup with Fried Caper

**Atlantic Salmon Firecrackers** with Wasabi Cream

**Miso Glazed Salmon Satays** with Grilled Scallion Sauce

**Potato Latkes** with Smoked Salmon, Pickled Onion, Capers, Crème Fraiche & Dill

**Sockeye Salmon Cakes** with Beet Confit & Horseradish Jelly

**Pancetta Wrapped Monkfish** on Bubble & Squeak Cake with Saffron Aioli

**Poor Man's Lobster Spiedini** - Pancetta Wrapped Monkfish on Rosemary Skewer with Saffron Aioli

## **Poultry, Game & Meat – Cold**

**Smoked Sesame Chicken** Wrapped in Snow Peas

**Rice Paper Rolls** with Lemon Basil Chicken & Sweet & Spicy Chili Dip

**Mini Crisp Tacos**

with Grilled Lime Chicken, Chipotle Aioli & Tex Mex Slaw

with Asian Spiced Shredded Chicken, Scallions, Hoisin & Sesame Sauce

**Cobb Salad** – Phyllo Basket with Chicken, Blue Cheese, Bacon, Tomato & Avocado Cream

**Petite Cone** with Roasted Chicken, Green Olives & Preserved Lemon

**Basil Marinated Chicken Breast Wrapped** with Grilled Zucchini

**Duck Confit on Sweet Potato** with Guava Jelly

**Laotian Duck Salad Rolls** with Aromatic Herbs

**Mini Scone** with Smoked Duck Breast & Cherry Compote

**Beef Tenderloin Crostini** served with Rocket, Chervil & Béarnaise Mayo

**Thai Basil & Lime Beef** in a Cucumber Cup

**Thai Beef Salad** Nestled in a Belgium Endive Spear

**Vitello Tonato** - Rare Roast Veal, Tuna Mayo, Caper Berry on Sourdough Crostini

**Spiced Lamb Loin** with Blackberry Compote on Mini Crumpet with Chervil

**Prosciutto Wrapped Hearts of Palm** with Gorgonzola Cheese & Arugula

**Prosciutto, Asian Pear & Date** with Mint

**Grilled Asparagus Spears Wrapped** with Serrano Ham & Reggiano

## **Poultry, Game & Meat – Hot**

**Bombay Chicken Skewers** with Major Grey's Mango Puree

**Jerk Chicken Lollipop** with Pineapple Jalapeno Gastrique

**Pancetta Wrapped Chicken Skewer** with Lemon-Sage Dip

**Southwestern Grilled Spring Roll** with Lime-Cumin Black Beans, Chipotle Chicken & Smoked Cheddar

Served with Sweet & Spicy Orange-Chili Jelly

**Spicy Southern Fried Chicken Tenders** with Cajun Aioli Sauce

Tandoori Chicken Skewers with Tamarind Chutney

**Chicken Tikka Papadum Bites** with Lime Chutney

**Tandoori Chicken & Chickpea Samosas** with Coriander Lime Dipping Sauce

**Quesadillas** with Smoked Chicken, Poblano Peppers & Jack Cheese

**Mini Chicken Burger** Served on Brioche Buns with Petite Rocket Salad

**Five Spice Chicken Lollipop** with Sesame Soy Glaze

**Hen Ballotine** with Cranberry-Pecan Stuffing on a Parsnip Cake with Orange Compote

## **Poultry, Game & Meat – Hot**

**BBQ Duck with Kumquat on Toasted Brioche** with Ginger Barbecue Sauce  
**Asian BBQ Duck Spring Roll** with Orange Hoisin Dip  
**Teriyaki Beef Skewers** with Orange & Thai Chili  
**Negimaki** – Grilled Beef Rolls with Scallion & Asparagus  
**Steak & Frites** – Grilled Beef Tenderloin, Crisp Potato Disc with Peppercorn Demi & Radish Sprouts  
**Chateaubriand Lollipop** – Bacon Wrapped Beef Tenderloin with Béarnaise Dip  
**Sunday Roast Dinner** - Mini Yorkshire with Roast Beef & Horseradish Cream  
**Mini Kobe Beef Burgers** Served on Brioche Buns with Aged Cheddar & Smokey Ketchup  
**Spiced Beef Samosas** with Coriander Lime Chutney  
**Beef Empanada** with Raisins, Egg & Green Olive  
**Mini Lamb Burgers** Served on Brioche Buns with Kashkaval Cheese & Hot House Tomatoes  
**Grilled Lamb Lollipops** - with Tzatziki / with Dijon Pesto Panko Crust / with Honey Aioli / with Sesame Chili Crust / with Five Spice & Balsamic Soy Reduction  
**Moroccan Lamb Kofta Skewers** with Minted Yogurt  
**Asian Pork Burger** with Sweet Chili Bok Choy Slaw & Sriracha Mayonnaise  
**Twice Cooked Pork Belly on Crisp Potato Disc** with Cider Reduction  
**Smoked Ham Hock Croquette** with Spring Pea Puree  
**Roasted Prosciutto Wrapped Fresh Black Mission Figs** with Port Glaze (S)  
**Bacon Wrapped Medjool Date Stuffed** with Gorgonzola with Balsamic Syrup  
**Chorizo Stuffed Mushrooms** with Manchego Cheese  
**Pancetta, Leek & Chevre Tartlets**

## **Vegetarian – Cold**

**Crispy Belgian Endive Canoes** with Creamy Mascarpone Cheese, Tiny Pink Grapefruit Segments & Honey Glazed Pine Nuts  
**Belgian Endive** with Creamy Blue Cheese, Pomegranate & Candied Pecans (S)  
**Mini Tart** with Marinated Smashed White Beans, Roasted Pear Tomato & Basil Oil  
**Herbed Goat Cheese Mousse in Parmesan Tuille**  
**Fresh Black Mission Fig** with Gorgonzola & Honey Drizzle (S)  
**Caesar Salad Roll- Rice Paper Filled** with Romaine, Baby Arugula, Parmesan, Topped with Lemony Aioli, Tiny Spiced Croutons & Parmesan Chard  
**Grilled Eggplant Rotolo** with Lemon-herb Ricotta & Roasted Pear Tomato Pick & Basil Oil  
**Parmesan Coin Topped** with Port Poached Pear  
**Mini Beet Basket filled** with Roasted Beets, Candied Pecan & Goat Cheese Salad  
**Cool Cucumber Cup Filled** with Diced Apple, Radish, Red Onion & Fresh Mint with Sweet & Sour Honey Syrup  
**English Cucumber Cups** with Petit Greek Salad  
**Garlic Rubbed Grilled Crostini** with Yellow & Red Tomato Bruschetta & Arugula Pesto  
**Fresh Strawberry** with Whipped Goat Cheese, Balsamic Syrup & Micro Basil  
**Laotian Vegetable Salad Rolls** with Aromatic Herbs & Asian Pesto Dipping Sauce  
**Tomato & Watermelon Skewers** with Wild Flower Petals (S)  
**Candied Tomatoes on Grilled Rosemary Focaccia Squares** with Whipped Goat Cheese  
**Bocconcini, Grape Tomato & Basil Lollipops** with Balsamic Glaze  
**Cherry Tomatoes** with Herbed Cream Cheese or Basil & Chèvre or Herbed White Bean Puree  
**Chilled Soup Sips** Served in a Shooter Glass (S)  
Carrot & Cumin Bisque / Summer Gazpacho Soup / Mango, Chipotle-Lime Soup / Cool as a Cucumber Soup  
**Grilled Wild Mushroom on Rosemary Focaccia** with Truffle Oil & Parmesan Shard  
**Seedless Grapes Truffles** Rolled in Cambozola Cheese & Pecans  
**Chèvre & Pistachio Truffles**

## **Vegetarian – Hot**

**Thai Vegetarian Spring Rolls** with Spicy Red Pepper Dipping Sauce

**Greek Feta & Sun Dried Tomatoes** in Phyllo Bundles

**Mini Spanakopita** - Spinach & Feta in Phyllo

**Bouchee** with Stilton, Pear & Walnut

**Wild Mushrooms & Chevre Tarts** with Chives & Truffle Oil

**Wild Mushroom & Fontina Spring Roll** with Rosemary Mushroom Demi Dip

**Marinated Portobello Mushroom Spedieni** with Olive Oil, Garlic & Fresh Thyme

**Marinated Portobello Mushroom Satays** with Ginger, Lemongrass & Soy

**Caramelized Onion & Stilton Mini Tarts**

**French Brie & Roasted Pear in Phyllo**

**Grilled Polenta Discs** with Wild Mushroom Ragu & Blue Cheese Fonduta

**Grilled Polenta Triangles** with Oven Roasted Pear Tomato, Pesto & Asiago

**Mini Pizzettes** – Roasted Red Pepper & Chevre / Grilled Vegetable & Asiago Cheese /Mushroom, Fontina & Caramelized Onion

**Three Cheese Tomato Basil Tart**

**Oven Roasted Cherry Tomatoes** with Parmesan Custard & Micro Basil

**Risotto Arancini** with Garden Herbs & Tomato Sauce

**Roasted Tomato-Herb Risotto** Served In a Parmesan Frico Cup

**Ratatouille Tart** with Goat Cheese Fondue

**Butternut Squash & Caramelized Onion Galette** with Crispy Sage Leaves

**Vegetarian Samosas** with Coriander Lime Dipping Sauce

## **Haute Couture Devilled Eggs**

Truffle Infused Mushroom / Smoked Trout with Horseradish / Crispy Pancetta & Chive

Fried Capers & Anchovy / Wasabi & Pickled Ginger / Shrimp & Avocado

Caramelized Onion & Smoked Cheddar / Asparagus & Sundried Tomato

## **Cones**

with Truffle French Fries

with Madras Sweet Potato Frites

with Sea Salt & Lime Lotus Frites

## **Noodles**

Served in a mini takeout box with chopsticks

**Singapore Noodles** -Spicy Vermicelli Noodles with Julienne Vegetables

**Pad Thai - Rice Noodles** with Chicken, Shrimp or Tofu

**Drunken Noodles** – Spicy Rice Noodles with Chicken, Shrimp, Egg & Vegetables

**Soba Noodles** with Pea Shoots & Shitake Mushrooms

## **Kiosks & Small Plates**

*Please speak with your account manager regarding prices and other options*

### **Mini Pies**

Served in small ramekins, Choose 2

**Fish Pies** - Bass, Cod, Salmon & Prawn, White Wine Sauce & Topped with Grilled Fennel Mash

**Chicken Pot Pie** – Tender Chicken in a White Wine Sauce with Peas Leeks & Carrots with Biscuit Topping

**Steak & Mushroom** – Beef, Ale Sauce &/ Mushrooms with Puff Pastry Top

**Tourniere** – Ground Pork & Beef with Warm Spices & Buttery Flakey Crust

**Shepherd's Pie** – Ground Lamb with Carrots & Onions in a Rich Brown Sauce, Topped with Mashed Potatoes

**Cottage Pie** – Ground Beef with Carrots & Onions in a Rich Sauce Topped with Cheddar Mashed Potatoes

### **Mini Burger/Slider**

Choose 3

**Kobe Beef Burgers** with Aged Cheddar & Shallot Onion Ring

**Chicken Burgers** with Chipotle-Lime Mayo

**Lamb Burgers** with Caramelized Onions Blue Cheese

**Asian Pork Burger** with Sweet Chili Bok Choy Slaw & Sriracha Mayo

**Pulled Pork Slider** with Creamy Coleslaw & House Blend Barbecue Sauce

**Crab Cake Slider** with Mango Slaw & Chipotle Aioli

**Mini Portobello** with Roasted Red Pepper, Pesto Mayo & Goat Cheese

### **"Here's The Beef" Carvery**

Our Chef will carve to order AAA Beef Tenderloin with a Shallot Peppercorn Crust. Served with Soft Kaiser Rolls, with Choice of Toppings to include Béarnaise Mayonnaise, Horseradish Cream & Roasted Red Pepper Aioli.

### **Mashed Potato Martini**

Create your own Mashed Potato "Martini" Roasted Garlic-Herb Mashed Potatoes & Mashed Sweet Potatoes with Pancetta. Assorted Toppings to Include: Wild Buttered Mushrooms, Lobster &/or Crab Sauce, "Boursin" Cheese & Cheddar Cheese, Salsa, Sour Cream, Chives, Spring Onions, Toasted Pine Nuts & Crispy Pancetta

### **Poutine (translation - fries with cheese & gravy) Choose 2**

Toppings; Duck Confit, Pulled Pork, Beer Braised Short Ribs, Caramelized Onions, & Mushroom Ragu Served with a Rich Demi-Sauce & Your Choice of Fresh Cheese Curds or Pecorino Cheese

**Sushi & Dim Sum** A Certified Sushi Chef Works Magic in Front of Your Eyes, Slicing, Dicing & Assembling the Freshest Fish & Vegetables Into Works of Art. Dim Sum Means, "Heart's Delight." Our Version Includes a Variety of Mouth-Watering Snacks, Steamed & Sautéed for Your Guests in Large Woks & Bamboo Baskets.

### **Risotto - Choose 2**

Fresh Pea & Asparagus

Heirloom Tomatoes & Fresh Herbs

Lemon Shrimp & Zucchini

Lobster & Corn (\$12)

Butternut Squash, Blue Cheese, & Sage

Forest Mushrooms, Hazelnuts & Truffle Oil

Sausage & Roasted Tomato-Herb

**Noodles** One of our Chefs will Prepare Pad Thai or Chow Mein with Succulent Wok Fried Vegetables & Choice of Chicken, Shrimp or Tofu to Order. Served in Chinese Take Out Containers with Chopsticks.

**Salmon  
minimum 50**

House-cured Sides of Tequila-citrus Salmon & Traditional Gravlax with Dill, Freshly Sliced at the Kiosk by one of our Chefs. Served with a Choice of Fresh Pumpnickle Rounds, Assorted Flatbreads & Crispy Potato Cakes with a Variety of Toppings Including Mustard Sauce, Sour Cream, Avocado Cream, Capers, Pickled Shallots, Red Onion, & Chopped Egg

**"La Cuccina" Pasta**

One of our Chefs will prepare your choice of pasta with your favourite sauce and accompaniments.

**Choice of Pasta** - Penne, Farfalle, Agnolotti with Mushrooms & Leeks

**Choice of Sauce** - House-made Tomato Sauce, Rose Sauce, White Wine Sauce, Pesto, Extra Virgin Olive Oil with Garlic

**Choice of Accompaniments** - Grilled Chicken, Clams, Garlic Shrimp, Grilled Vegetables, Artichokes, Onions, Chillies, Sautéed Mushrooms, Sundried Tomatoes, Caramelized Onions, Black Olives, Chèvre, &/or Parmesan

**Crêpes**

Crêpes Made to order with Choice of Chicken Tarragon Cream, Ratatouille with Tomatoes, Exotic Mushrooms in a White Wine Sauce, & Seafood in a Vodka Cream Sauce.

**Fajitas**

6" Tortillas (3pp), Nacho Chips, Ancho-lime Chicken, & Beef, Sautéed Peppers & Onions, Shredded Monterey Jack Cheese, Cheddar Cheese, Jalapenos, Sour Cream, Guacamole & Tangy Tomato Salsa

**Tex-Mex**

Carrot & Cumin Soup Shooter, Guacamole with Organic Corn Chips, Aztec 5-Layer Dip with Refried Beans, Sour Cream, Guacamole & Tomato Salsa topped off with Cheese & Jalapenos,

Mini Chicken Empanadas with Mango Salsa, and our famous Guava Sticky Back Ribs & Tex-Mex Triple Slaw with Charred Sweet Corn & Black Beans

**Lollipop Lollipop!**

Please Choose 3

**Caprese Salad** – Pear Tomato, Mini Bocconcini & Fresh Basil Leaf with Balsamic Syrup

**Indian Chicken** – Curried Chicken Rolled in Coconut with Raiti Dip

**Smoked Salmon** & Lemon-Dill Cream Cheese

**Chorizo & Shrimp** – Grilled Spanish Chorizo & Marinated Grilled Shrimp

## Small Plates – A small version of an entrée

“Rack Em Up” Individual Rack of Lamb Chops

Choose 1

**Dijon Herb Crust** with Red Wine Reduction Sauce on Top of Bran Cassoulet with Rosemary

**Five Spice** with Balsamic Soya Reduction on Sticky Rice with Baby Bok Choy Jewel

**Moroccan Spiced** with Pomegranate Glaze on Cous Cous with Saffron & Dried Fruits

**Slow Braised Kobe Short Rib -**

with Barley Risotto, Caramelized Cipollini Onions & Chianti Demi, Sprinkled with Daikon Sprouts

**Surf & Turf -** Miniature Fillet Mignon, Lobster Mashed Potatoes with Grilled Corn-Chive Butter

**Oxtail Agnolotti** with Winter Squash & Wild Mushrooms Sauté, Red Reduction & Parmesan Foam

**Maple Candied Braised Pork Belly** on Sweet Potato Pave with Buttered Brussel Sprout Leaves & Smoked Bacon Braising Jus

**Thai Chicken Curry** with Sticky Rice Ball Served in Individual Tiny Pots

**Boneless Roasted Quail on Crispy Spätzle** with Caramelized Onion & Port Soaked Cherry Sauce

**Pan Roasted Black Cod on Sweet Potato Pave** with Buttered Asparagus and Lemon Beurre Blanc

**Masala Spiced Shrimp** with Braised Lentils & Grilled Indian Eggplant & Garlic Naan

**Seared Sea Scallop & Crispy Chorizo** on Ontario Corn Succotash, Garnished with Popcorn Shoots

**Asian Fish & Chips**

Crispy Tempura Tuna & Salmon on Mini Roll with Asian Salad, Pickled Ginger, Wasabi Mayonnaise & Lime-Sesame Dressing. Served with Crispy Lotus Chips with Lime Sea Salt

**Mushroom Magic**

Sautéed Cremini, White & Shitake Mushrooms with Garlic, Shallots, Fresh Herbs, in a Marsala-Balsamic Reduction. Served with a Mini Parmesan Custard, Seared Asparagus & Julienne Prosciutto

**Panko Crusted Five Spice Tofu Steak** with Jump-fried Salad of Bok Choy, Carrots, Soya Beans with Mushroom Konbu Broth

## Grazing/Bar Snacks

**(2 dozen minimum excluding nuts & peas)**

Prosciutto Twists with Honey Mustard - **\$2.50**

Parmesan Reggiano Shortbread Coins with Rosemary - **\$3.00**

Aged Cheddar Shortbreads - **\$3.00**

Lime & Sea Salt Lotus Crisps - **\$5.00 per basket**

Spiced Nuts (litre minimum) - **\$20.00**

Asian Wasabi Peas (litre minimum) - **\$18.00**