



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 Ragù 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 Gravalx with Dill, Freshly Sliced at the Kiosk by one of our Chefs. Served with a Choice of Fresh Pumpernickle 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**