



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

Cocktail Party Sample Menus

30 person minimum

A) Stationary Hors D'oeuvres & Platters

Served Cold

Cherry Tomatoes w/ Shrimp Cocktail in a Horseradish Cream w/ Daikon Sprouts

Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans

Fresh Strawberry w/ Whipped Goat Cheese, Balsamic Syrup & Micro Basil

Smoked Sesame Chicken Wrapped In Snow Peas

Stationary Platters

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

Five Cheese Platter

Assorted Five Cheese Platter w/ an array of Domestic & Imported Cheeses, Wine Grapes & Crackers (please enquire about selection)

\$18.00 p/person

B) Passed Hors D'oeuvres

Served Cold

Caesar Salad Roll- Rice Paper Filled w/ Romaine, Baby Arugula, Prosciutto, Parmesan, Topped w/ Anchovy Aioli, Tiny Spiced Croutons & Parmesan Chard

Ontario Corn Cakes w/Grilled Shrimp & Avocado Butter

Thai Basil & Lime Beef in a Cucumber Cup

Chilled Soup Sip – Summer Gazpacho Served in a Shooter Glass

Mini Cones Filled w/Sea Salt & Lime Lotus Frites

Served Hot

Chicken Tikka Papadum Bites w/ Lime Chutney

Asian Pork Burger w/ Sweet Chili Bok Choy Slaw & Sriracha Mayonnaise

Pancetta, Leek & Chevre Tartlets

Atlantic Salmon Firecrackers w/Wasabi Cream

Manhattan Clam Chowder Served in a Clam Shell Topped w/ Spanish Chorizo
Grilled Lamb Lollipop w/ Five Spice & Balsamic Soy Reduction

Drunken Noodles – Spicy Rice Noodles w/Chicken, Shrimp, Egg & Vegetables
Served in a Mini Take Away Box w/ Chop Sticks

\$36.00 p/person

C) Passed Hors D'oeuvres & Kiosks

Served Cold

Mini Fish Tacos w/ Grilled Chipotle Tilapia & Zesty Lime Sour Cream

Spiced Lamb Loin w/ Blackberry Compote on Mini Crumpet w/Chervil

English Cucumber Cups w/ Petit Greek Salad

Sesame Tuna Tartar on Homemade Potato Chip w/ Wasabi Cream

Served Hot

Jerk Chicken Lollipop w/Pineapple Jalapeno Gastrique

Sunday Roast Dinner - Mini Yorkshire w/ Roast Beef & Horseradish Cream

Wild Mushroom and Fontina Spring Roll w/ Rosemary Mushroom Demi Dip

Roasted Tomato-Herb Risotto Served In a Parmesan Frico Cup

Kiosks

Poutine (translation - fries w/ cheese & gravy) Choose 2

Toppings; Duck Confit, Pulled Pork, Beer Braised Short Ribs, Caramelized Onions, & Mushroom Ragu

Served w/ a Rich Demi-Sauce & Your Choice of Fresh Cheese Curds or Pecorino Cheese

Small Plate (Mini Entrée)

Masala Spiced Shrimp w/ Braised Lentils & Grilled Indian Eggplant & Garlic Naan

\$39.00 p/person

*Please note that these are just a suggestion and that substitutions are welcome – surcharge may apply.
Rentals & Staffing available upon request.*