



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

## Decadent Platters

**Vegetable Crudités** w/ Broccoli & Cauliflower Florets, Carrot & Celery Batons, Sweet Peppers, Zucchini & Cherry Tomatoes served w/ your choice of Yogurt Dill, Spinach or Roasted Red Pepper Basil Dip \$3.50

**Carved Fresh Fruit** w/ Seedless Watermelon, Cantaloupe, Honeydew, Pineapple, Seedless Grapes, Orange Segments & Strawberries \$4.50

**Exotic Fruit Platter** – Selection of Tropical Fruit from as far as Southeast Asia to the Caribbean to include Papaya, Mango, Lichee, Watermelon and Pineapple \$6.95

**Fruit Kabobs** w/ Pineapple, Melons, Strawberries & Honey Yogurt Dip  
Small - \$1.95/, Large - \$2.50

**Dessert Platter** - Assorted Cookies, Mini Tarts & Squares, 2 pieces per person \$3.25

**Layered Chèvre Torte** w/Pesto & Sundried Tomato, Crowned w/ Crisp Onion Straw, Served w/ Crostini & Flatbreads  
\$6.50 per person, minimum 10 people

**Assorted Cubed Cheese Platter** w/ Havarti Aged Cheddar, Swiss, Wine Grapes & Crackers \$4.50

### **Five Cheese Platter**

Assortment of Domestic & Imported Cheese, Wine Grapes & Crackers  
(Please inquire about selection) \$7.50

### **Assorted Cheese & Fresh Fruit Platter**

Havarti, Aged Cheddar & Swiss Cheese w/ Cantaloupe, Honeydew, Pineapple, Seedless Grapes & Strawberries \$6.75

### **An Artisan Local Cheese Board**

Chef's choice of Ontario & Quebec Cheese  
Served w/ Ace Baguette & House-made Dried Fruit & Nut Crackers \$12.00

**Grilled Vegetable Platter** w/ Eggplant, Zucchini, Red Onion, Asparagus, Bell Peppers, Mushrooms & Sweet Potato drizzled w/ Aged Balsamic \$5.95

### **Assorted Pâtés**

Garnished w/ Crackers & Baguette, Pickles & Olives \$7.50 , minimum 25 people

### **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 \$5.95, minimum 10 people

**Antipasto** w/ Serrano Ham, Genoa Salami, Assorted Olives, Marinated Artichokes & Mushrooms, Smoky Red Peppers & Basil Bocconcini served w/ Rosemary-Infused Focaccia Wedges, Calabrese & Assorted Flatbreads \$7.95

**Mexican 5-Layered Dip**

Refried Beans, Sour Cream, Guacamole & Tomato Salsa topped w/ Shredded Cheddar Cheese & Fresh Jalapeños, served w/ White & Blue Tortilla Chips \$3.95

**Citrus Marinated Olives**

Medley of Mediterranean Green & Black Kalamata Olives, marinated w/ Garlic, Fresh Orange & Lemon Zest, Hot Chili Peppers & Olive Oil \$3.95

**Pickle Platter**

Selection of Olives, Cornichons, Dill Pickles, Carrot & Celery Batons, Pickled Vegetables, Caper Berries & Hot Chili Peppers \$2.95

**Shrimp Cocktail Platter**

Served w/Lemon Wedges, Caper Berries & Traditional Cocktail Sauce  
50 pieces - \$120.00  
100 pieces @ \$220.00

**BBQ Meat Platter**

Herb Grilled Chicken Breast & Soy Marinated Flank Steak served on Field Greens w/ Pommery Mustard & Lemon Aioli, Dinner Rolls, Flatbreads & Whipped Butter \$12.50 (add Salmon for \$4.00 extra pp)

**Grilled Chicken Breast Platter** w/ Roasted Red Peppers & Crumbled Chèvre, served w/ Lemon Basil Aioli, Dinner Rolls, Flatbreads & Whipped Butter \$10.95

**Rare Beef Tenderloin** served w/ Béarnaise Mayo & Horseradish Crème, Mini Kaisers, Flatbreads & Whipped Butter \$15.95

**Poached or Grilled Atlantic Salmon** served on Field Greens w/ Lemon Dill Mayo, Dinner Rolls, Flatbreads & Whipped Butter \$11.95

**Gourmet Deli Meat Platter**

Rare Roast Beef, Montreal Smoked Meat, Smoked Turkey, Black Forest Ham & Genoa Salami, served w/ Cornichons, Olives, Honey Cup Mustard, Lemon Basil Mayo, Assorted Dinner Rolls & Butter \$7.95

**Dairy Platter**

Tuna, Salmon & Egg Salad, served w/ Cucumber, Tomato, Mini Bagels, Dinner Rolls, Flatbreads & Whipped Butter \$7.95

**Smoked Atlantic Salmon Platter**

Served w/ Whipped Cream Cheese, Red Onion, Capers. Lemon Wedges & Pumpernickel Rounds \$10.50