



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

Sample Buffet Menu

Option A

Passed Hors d'oeuvres

Please Choose 4

Thai BBQ Shrimp w/ Cilantro Pesto Dip

Southwestern Grilled Spring Roll

w/ Lime-Cumin Black Beans, Chipotle Chicken & Smoked Cheddar

Served w/ Sweet & Spicy Orange-Chili Jelly

Mini Kobe Beef Burgers served on Brioche Buns w/ Choice of Toppings

Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans

Wild Mushrooms & Chevre Tarts w/ Chives and Truffle Oil

Grilled Asparagus Spears Wrapped w/ Serrano Ham & Reggiano

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

Buffet Menu

At The Table

Rustic Bread Basket including Focaccia, Ciabatta, Baguette and Soft Rolls

Butter & White Bean Herb Spread

Baby Spinach Salad

w/ Strawberries, Crumbled Chevre, Almond Brittle & Black Pepper,

Dressed w/ Aged Balsamic Vinaigrette

Summer Salad w/ Asparagus, Corn, Hearts of Palm, Sugar Snap Peas,

Artichoke Hearts, Red Pepper, Sweet Red Onion

& Lemon Dressing

Prosciutto Wrapped Stuffed Chicken Breast w/ Chevre & Forest Mushrooms,

w/ Sage Infused Madeira Demi. Garnished w/ Crispy Sage Leaves

Cedar Planked Grilled Salmon Filets w/ Grilled Lemon Slices & Lemon-Ginger Glaze

Farfalle Pasta w/ Sundried Tomato Light Cream Sauce

Roasted Mini Red & White Skinned Potatoes w/ Thyme

Desserts

An assortment of Decadent miniature desserts including: Fresh Fruit & Pastry Cream Tarts,

Key Lime Tarts, Lemon Tarts w/ Fresh Raspberry, Maple Pecan Tarts, French Petit Fours,

Decadent Brownies, Lemon Coconut Squares & Cheesecake Squares

Decadent Carved Fruit Platter

w/ Seedless Watermelon, Cantaloupe, Honeydew, Pineapple,

Seedless Grapes, Orange Segments & Strawberries

Decadent House Blend Coffee & Assorted Teas

\$76.00 Per Person

Option B

Passed Hors d'oeuvres

Please Choose 4

Sesame Tuna Tataki on Homemade Potato Chip w/ Ponzu Drizzle

Atlantic Salmon Firecrackers w/Wasabi Cream

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

Jerk Chicken Lollipop w/ Pineapple Jalapeno Gastrique

Chorizo Stuffed Mushrooms w/ Manchego Cheese

Bocconcini, Grape Tomato & Basil Lollipops w/ Balsamic Glaze

Sea Salt & Lime Lotus Frites Served in Paper Cones

Buffet Menu

At The Table

Rustic Bread Basket including Focaccia, Ciabatta, Baguette and Soft Rolls

Butter & White Bean Herb Spread

Fall Greens w/ Roasted Pumpkin Seeds, Dried Cranberries, Asiago Cheese & Honey-Mustard Cider Dressing

Beef Tenderloin Roast – carved at the table by a chef.

Served w/ Cognac-Peppercorn Sauce & Crisp Shallot Onion Rings

Pan Roasted Halibut w/ Braised White Beans & Roasted Tomatoes

Butternut Squash Rotolo – Pasta Roll w/ Roasted Squash, Warm Spices, Ricotta & Parmesan w/ Brown Butter Sauce and Crispy Sage Leaves

Yukon Gold & Root Vegetable Pave w/ Cream & Gruyere Cheese

Haricot Verts & Mushroom Sauté w/ Hazelnut-Tarragon Butter

Desserts

An assortment of Decadent miniature desserts including: Fresh Fruit & Pastry Cream Tarts, Key Lime Tarts, Lemon Tarts w/ Fresh Raspberry, Maple Pecan Tarts, French Petit Fours, Decadent Brownies, Lemon Coconut Squares & Cheesecake Squares

Decadent Carved Fruit Platter

w/ Seedless Watermelon, Cantaloupe, Honeydew, Pineapple, Seedless Grapes, Orange Segments & Strawberries

Decadent House Blend Coffee & Assorted Teas

\$79.00 Per Person