



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

Three Course Plated Dinner

Option A \$52.50 Per Person

Pre-Dinner Hors d'oeuvres

4 pieces per person

Petite Salad Nicoise

– Mini Potato Cup w/ Tuna, Tomato, Egg, Green Bean, Olive, Anchovy-Caper Vinaigrette

Salt Cod Croquette w/ Smoked Pepper Jam & Saffron Aioli

Beef Tenderloin Crostini served w/ Rocket, Chervil & Béarnaise Mayo

Grilled Asparagus Spears Wrapped w/ Serrano Ham & Reggiano

Tandoori Chicken & Chickpea Samosas w/ Coriander Lime Dipping Sauce

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

Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans

Dinner Menu

At The Table:

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

Butter & White Bean Herb Spread

Appetizer

Zesty Summer Gazpacho w/ Poached Shrimp & Avocado

Or

Baby Arugula and Belgian Endive Salad w/ Shaved Fennel,

Crisp Prosciutto Disc, Parmesan Chards, Sundried Olives

& Lemony Vinaigrette

Entree

Roasted Supreme of Chicken w/ Herb-Mascarpone Filling,

White Wine Tarragon Jus, Leek Mushroom Risotto

Roasted Cherry Tomato on the Vine

Or

Oven Roasted Atlantic Salmon Filet Topped w/ Lemon-Ginger Butter

On a Fennel & Yukon Gold Potato Rosti w/ Wilted Spinach

Roasted Cherry Tomato on the Vine

Or

Vegetarian Entree

Fresh Cannelloni w/ White Beans, Swiss Chard, Shitake & Cremini Mushrooms,

w/ Roasted Garlic Mushroom Broth,

Topped w/Organic Seedlings & Truffle Oil

Dessert

Orange Infused Zabaglione w/ Fresh Summer Berries

Decadent Blend Coffee & Assorted Teas

Three Course Plated Dinner

Option B

\$57.00 Per Person

Pre-Dinner Hors d'oeuvres

4 pieces per person

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

Duck Confit on Sweet Potato w/Guava Jelly

Pancetta, Leek & Chevre Tartlets

Candied Tomatoes on Grilled Rosemary Focaccia Squares w/ Whipped Goat Cheese

Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans

Greek Feta & Sun Dried Tomatoes in Phyllo Bundles

Dinner Menu

At The Table:

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

Butter & White Bean Herb Spread

Appetizer

Parmesan Timbale w/ Mushroom Sauté

Cremini, White & Shitake, Sautéed w/ Garlic, Shallots & Fresh Herbs,
In a Marsala-Balsamic Reduction

Seared Asparagus w/ Prosciutto Ribbons

Or

Roasted Fennel Soup w/Stilton & Toasted Walnuts

Entree

Gamay Braised Short Ribs w/ Sweet Potato & Root Vegetable Galette,
Sautéed Rapini w/ Garlic & Chili, Topped w/ Shallot Onion Rings

Or

Game Hen Cacciatore

Rich Red Wine Sauce, Forest Mushrooms w/ Orzo & Rocket Salad

Or

Vegetarian Entree

Crisp Polenta Cake Topped w/ Mixed Bean & Mushroom Cassoulet, Truffle Essence,
Roasted Cherry Tomatoes on the Vine & Arugula Seedlings

Dessert

Mini Dessert Trio

Cheesecake Lollipop w/ Cherry Compote

Mini Berry Crumble w/ Mascarpone Quenelle

Chocolate Cup w/ Sherry Trifle

Decadent Blend Coffee & Assorted Teas

Three Course Plated Dinner

Option C

\$61.00 Per Person

Pre-Dinner Hors D'oeuvres

4 pieces per person

Mini Angus Beef Burgers served on Brioche Buns w/ Aged Cheddar & Smoked Ketchup

Grilled Wild Mushroom on Rosemary Focaccia w/ Truffle Oil & Parmesan Shard

Miniature Lobster Éclair – Mini Éclair Pastry w/ Lobster Salad

Pancetta Wrapped Chicken Skewer w/ Lemon-Sage Dip

Crab Croquettes w/ Key Lime Dipping Sauce

Ratatouille Tart w/ Goat Cheese Fondue

French Brie & Roasted Pear in Phyllo

Dinner Menu

At The Table:

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

Butter & White Bean Herb Spread

Appetizer

Baby Arugula Salad

Pistachio Crusted Goat Cheese Disc w/ Grilled Ontario Peaches

& Sour Cherry Dressing (Seasonal) or

Crispy Duck Springroll w/ Micro Greens & Hoisin Lime

Entree

Lemon Thyme Grilled Pork Tenderloin w/ Sweet Garlic-orange Marmalade Goat Cheese-Apple Crumble,
Buttered Fennel & Haricot Verts

Or

Sea Bass in a Saffron White Wine Nage

w/ Roasted Garlic Whipped Cannellini Beans, Chorizo & Roasted Cherry Tomato Confit

Drizzled w/ Herb-Olive Oil

Or

Vegetarian Entree

Butternut Squash Rotolo

– Pasta Roll w/ Roasted Squash, Warm Spices, Ricotta & Parmesan

w/ Brown Butter Sauce & Crispy Sage Leaves

Dessert

Individual Apple Galette w/ Caramel Sauce

& Vanilla Gelato

Decadent Blend Coffee & Assorted Teas

Three Course Plated Dinner

Option D

\$63.00 Per Person

Pre-Dinner Hors D'oeuvres

4 pieces per person

Ontario Corn Cakes w/ Grilled Shrimp & Avocado Butter
Spiced Lamb Loin w/ Blackberry Compote on Mini Crumpet w/ Chervil
Jerk Chicken Lollipop w/ Pineapple Jalapeno Gastrique
Negimaki – Grilled Beef Rolls w/ Scallion & Asparagus
Fresh Strawberry w/ Whipped Goat Cheese, Balsamic Syrup & Micro Basil
Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans
Risotto Arancini w/ Garden Herbs & Tomato Sauce

Dinner Menu

At The Table:

Rustic Bread Basket including Focaccia, Ciabatta, Baguette and Soft Rolls
Butter & White Bean Herb Spread

Appetizer

Roasted Gorgonzola Stuffed Black Mission Fig
w/ Petite Arugula Salad, Crisp Prosciutto & Balsamic Syrup
Or
Forest Mushroom & Caramelized Onion Phyllo Strudel
w/ Fontina Fonduta & Truffle Essence, Garnished w/Chervil

Entree

Roasted Rack of Lamb
w/ Sundried Tomato Tapenade Crust, Drizzled w/ Salsa Verda, Natural Lamb Jus,
Chèvre Eggplant Pave, Fennel, Artichoke & Kalamata Olive Sauté
Or
Miso Caramelized Black Cod
on Sticky Rice w/ Spinach & Napa Cabbage Rolls Soya-Lime Drizzle & Sesame Seeds,
Garnished w/ Daikon Sprouts
Or
Vegetarian Entree
Grilled Portobello Topped w/ Lemon-Basil Angel Hair Pasta Twirl,
Tossed in a Blend of Sundried Tomatoes & Roasted Garlic
Crowned w/ Micro Basil Salad & Parmesan Shards

Dessert

Individual Toasted Almond Meringue
Fresh Berries & Whipped Cream Sandwiched Between
Crunchy Almond Meringue Served w/ Fresh Raspberry Coulis
Decadent Blend Coffee & Assorted Teas