



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

Holiday Buffets

20 person minimum

Menu A

\$26.50 per person

Traditional Tourtiere served w/ Stone Fruit Chutney
Whole Roast Turkey served w/ Traditional Turkey Gravy & Cranberry Sauce
Roasted Garlic & Buttermilk Whipped Potatoes

Seasonal Greens w/ Candied Walnuts, Quebec Ermite Blue Cheese,
Sundried Cranberries w/ Sherry Vinaigrette

Fresh Breads, Dinner Rolls & Butter Rosettes

A selection of Petit Fours, Tarts & Squares

Menu B

\$30.00 per person

Dried Fruits Stuffed Cornish Game Hens w/ Wild & Brown Rice Pilaf
w/ Dried Cherry Chianti Jus

Roasted Seasonal Vegetables - Parsnips, Carrots, Brussel Sprouts
Mushroom & Herb Laced Mashed Potatoes

Romaine & Young Spinach Salad w/ Roasted Beets, Goat Cheese, Pine Nuts
w/ Shallot Citrus Vinaigrette

Fresh Breads, Dinner Rolls & Butter Rosettes
A selection of Petit Pours, Minced Meat Tarts & Lemon Coconut Squares

Menu C

\$43.00 per person

Herb Crusted Beef Tenderloin w/ Peppercorn Whiskey Sauce
Miso-mustard Glazed Roasted Salmon Fillet w/ Fried Leek Hay
Potatoes Savoyard – Luscious Potatoes Layered & Baked
w/ Chicken Stock, Herbs, Garlic & Gruyere Cheese
Green Beans w/ Crispy Shallots & Lemon Zest
Caramelized Root Vegetables – Rutabaga, Turnip, Carrot,
Celeriac & Parsnip w/ Sage, Parsley & Thyme

Bib Lettuce, Bosc Pear, Fresh Cranberry, Dolce Gorgonzola
w/ Nut & Seed Brittle & Rosemary Dressing

Assorted Fresh Baked breads w/ unsalted butter

Individual Trifle Parfaits
Assorted Christmas Cookies

Price for Chefs, Wait Staff, Rentals, Delivery and Taxes are not included in the above prices.

Holiday Cocktail Party Menu Suggestions

30 person minimum

Menu A

\$21.00 per person

Stationary Display

Sea Salt & Lime Lotus Crisps
Prosciutto & Parmesan Reggiano Twists

Layered Chèvre Torte w/Pesto & Sundried Tomato,
Crowned w/ Crisp Onion Straw, Served w/ Crostini & Flatbreads

Beef Tenderloin Canapés w/ Béarnaise Aioli & Daikon Sprouts

Individual Cups of Crudite & Dip

Lollipops

Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans
Indian Chicken – Curried Chicken Rolled in Coconut w/ Raiti Dip
Smoked Salmon & Cream Cheese w/ Dill & Lemon Zest

Bite-size Festive Desserts

Mini Mincemeat Tarts w/ Whipped Cream
Mini Chocolate Cups w/ Grand Marnier Mousse

Menu B

\$24.50 per person

Passed Hors D'oeuvres

Cold

Shrimp Skewers w/Lemon, Garlic & Coriander
Belgian Endive w/Creamy Blue Cheese, Pomegranate & Candied Pecans

Hot

Mini Turkey Burgers w Cranberry Compote
Butternut Squash & Caramelized Onion Galette w/Crispy Sage Leaves

Stationary

Baked Brie

10" Wheel of Brie Baked with a topping of Apricot & Almonds
Served w/ Baguette & Crackers

Smoked Atlantic Salmon Platter

w/ Whipped Cream Cheese, Red Onion, Capers, Lemon Wedges
& Pumpernickel Rounds

Assorted Pâtés

Black Peppercorn, Country Pate w/ Pistachios, and Duck Liver w/ Grand Marnier
Garnished w/ Crackers & Baguette, Gherkins & Olives

Individual Caramelized Orange Trifle Parfait
Served in Glass Cylinders

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Holiday Cocktail Party Menu Suggestions

30 person minimum

Menu C

\$26.50 per person

Cold

Herbed Goat Cheese Mousse in Parmesan Tuille
Peruvian Purple Potato w/Salmon Tartare Crowned w/ Salmon Roe & Chives
Seedless Grapes Truffles Rolled in Cambozola Cheese & Pecans

Hot

Mini Crab Cakes w/ Sambal Lime Aioli
Mini Tourtiere Pie w/ Stone Fruit Chutney
Roasted Fennel Soup Shooter

Festive Kiosk

Christmas Dinner in a Glass

Buttery Mashed Yukon Gold Potatoes, Roast Turkey, Stuffing,
Gravy & Orange-Cranberry Sauce
Served in a Cosmo Glass
Requires a Chef

Desserts

Mini Christmas Plum Puddings
Assorted Christmas Cookies

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