



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

Hors D'oeuvres

Minimum 2 - 4 dozen each type Prices range (\$2.50 - \$6.00 each)

Fish & Seafood – Cold

Ontario Corn Cakes with Grilled Shrimp & Avocado Butter (S)
Grilled Garlic Prawns with Summer Gazpacho Shooter (S)
Grilled Curried Shrimp Skewer with Sesame Seeds
Laotian Shrimp Salad Rolls with Aromatic Herbs & Hoisin Dipping Sauce
Shrimp Skewers with Lemon, Garlic & Coriander
Chimichurri Shrimp on Sugarcane
Marinated Grilled Shrimp with Smoked Paprika & Lime with Saffron Aioli
Cajun Spiced Shrimp Skewer with Roasted Garlic Aioli & Trinity Relish
Spicy Coriander Shrimp Wrapped in Snow Peas
Cucumber Cup with Mango & Scallop Ceviche
Mini Crab Tostados with Mango-Avocado Relish
Miniature Lobster Éclair – Mini Éclair Pastry with Lobster Salad
Ontario Corn Pancakes with Lobster Salad & Avocado Mousse
Fingerling Potatoes with Crème Fraîche & Caviar
Asparagus Wrapped with Smoked Salmon & Lemon Infused Goat Cheese
Peruvian Purple Potato with Salmon Tartare Crowned with Salmon Roe & Chives
Maki & Nigiri Sushi with Soy, Wasabi & Pickled Ginger **(100 pieces minimum)**
Smoked Salmon & Whipped Goat Cheese Tart with Roasted Fennel
Buckwheat Blinis with Smoked Salmon, Pickled Onions, Capers & Crème Fraiche
Mini Fish Tacos with Grilled Chipotle Tilapia & Zesty Lime Sour Cream
Petite Salad Nicoise – Mini Potato Cup with Tuna, Tomato, Egg, Green Bean & Olive, Anchovy-Caper Vinaigrette
Sesame Tuna Tartar on Homemade Potato Chip with Ponzu Reduction
Tuna Crudo on House-made Potato Chip with Lemon Shallot, Chili & Caper Vinaigrette
Tuna Tataki with Avocado & Sambal Drizzle
Oysters on the Half Shell with Grapefruit & Pink Peppercorn Mignonette

Fish & Seafood – Hot

Crispy Coconut Shrimp with Sweet & Sour Mango Sauce
Sesame Crusted Shrimp with Lime Ginger Dipping Sauce
Grilled Lime Marinated Shrimp & Chorizo Skewer with Saffron Aioli
Thai Green Curry Single Shrimp with Toasted Coconut, Red Chili & Micro Coriander Leaf
Served in mini cup
Thai BBQ Shrimp with Cilantro Pesto Dip
Vietnamese Shrimp Mousse on Sugar Cane Stick
Mini Crab Cakes with Sambal Lime Aioli or Lemon Caper Dip
Crab Croquettes with Key Lime Dipping Sauce
Double Smoked Bacon Wrapped Scallops on Rosemary Skewer,
dusted with Lemon-Rosemary Gremolata
Grilled Scallop with Ginger-Chili Marmalade
Miniature Brioche Cup with Lobster Thermidor
Lobster Har-Gow Served in Chinese Spoons with Chili Oil **(50 pieces minimum)**
Oyster Rockefeller on the Half Shell with Bacon, Spinach, Shallots & Cream



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Crispy Cod Goujon with Homemade Tartar Sauce

Mini Fish & Chips – Panko Breaded Cod Fingers & Crisp Potato Wedges with Chili Sauce or Lemon Aioli, in a Mini Cedar Cone

Atlantic Salmon Firecrackers with Wasabi Cream

Miso Glazed Salmon Satays with Grilled Scallion Sauce

Potato Latkes with Smoked Salmon, Pickled Onion, Capers, Crème Fraiche & Dill

Panko Crusted Lobster & Crab Cake with Fennel, Olive & Orange Compote

Poultry, Game & Meat – Cold

Rice Paper Rolls with Lemon Basil Chicken served with Sweet & Spicy Chili Dip

Jerk Chicken Coconut Crepe with Jicama, Peppers, Tied with a Scallion, served with Mango Sauce

Mini Crisp Tostadas

- with Chipotle Lime Chicken, Smoked Sour Cream, Tomatillo Salsa & Micro Coriander

- with Asian Spiced Shredded Chicken, Scallions, Hoisin & Sesame Sauce

Cobb Salad – Phyllo Basket or Pastry Shell with Chicken, Blue Cheese, Bacon, Tomato & Avocado Cream

Basil Marinated Chicken Breast wrapped with Grilled Zucchini

Marinated Grilled Chicken Skewer with Cilantro, Ginger & Lemongrass served with Tamarind Dip

Chermoula Spiced Chicken Skewer with Tomato Chili Dip

Rosemary, Cane Sugar & Chili Crusted Chicken Skewer with Orange Glaze (Cold or warm)

Choux Pastry Profiterole with Roasted Turkey, Cranberry Chutney & Lemon Crème Fraiche

Duck Tostada with Avocado and Radish

Duck Confit on Sweet Potato with Guava Jelly

Laotian Duck Salad Rolls with Aromatic Herbs

Duck Confit Fresh Spring Rolls with Pea Shoots, Enoki Mushrooms & Green Herb Sauce

Mini Scone with Smoked Duck Breast & Cherry Compote

Beef Tenderloin Crostini with Rocket, Chervil & Béarnaise Mayo

Peppercorn Crusted Beef Tenderloin on Chive & Stilton Biscuit with Caramelized Shallot Mayo

Beef Carpaccio on Focaccia Crostini with Parmesan Shard, Truffle Oil, Zest of Lemon & Micro Arugula

Thai Basil & Lime Beef in a Cucumber Cup

Thai Beef Salad Nestled in a Belgium Endive Spear

Coffee Chili Spiced Roasted Lamb Loin on Mini Dried Blueberry-Rosemary Biscuits with Blackberry Compote

Prosciutto Wrapped Hearts of Palm with Gorgonzola Cheese & Arugula

Prosciutto, Asian Pear & Date with Mint

Caesar Salad Roll- Rice Paper Filled with Prosciutto, Romaine, Baby Arugula, Parmesan, Topped with Lemony Aioli, Tiny Spiced Croutons & Parmesan Shard

Grilled Asparagus Spears Wrapped with Serrano Ham & Reggiano



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Poultry, Game & Meat – Hot

- Bombay Chicken Skewers** with Major Grey's Mango Puree
- Pancetta Wrapped Chicken Skewer** with Lemon-Sage Dip
- Tandoori Chicken Skewers** with Tamarind Chutney
- Chicken & Marsala Mushroom Skewer** with Marsala Demi Dip
- Five Spice Chicken Lollipop** with Sesame Soy Glaze
- Jerk Chicken Lollipop** with Pineapple Jalapeno Gastrique
- Southwestern Grilled Spring Roll** with Lime-Cumin Black Beans, Chipotle Chicken & Smoked Cheddar
Served with Sweet & Spicy Orange-Chili Jelly
- Spicy Southern Fried Chicken Tenders** with Cajun Aioli
- Tandoori Chicken & Chickpea Samosas** with Coriander Lime Dipping Sauce
- Quesadillas** with Smoked Chicken, Poblano Peppers & Jack Cheese
- Mini Chicken Burger** Served on Brioche Buns with Petite Rocket Salad & Basil Aioli
- Mini Ginger Chicken Burger** with Lime & Sriracha Mayo
- Piri Piri Charred Chicken Breast** on Mini Sesame Brioche Bun with Roasted Red Pepper Aioli & Fresh Pea Shoots
- BBQ Duck on Toasted Brioche** with Kumquat & Ginger Barbecue Sauce
- Asian BBQ Duck Spring Roll** with Orange Hoisin Dip
- Duck Confit Mini Rosti** with Caramelized Onion-Orange Marmalade
- Duck Confit Flatbread** with Fig Preserve, Goat Cheese, Roasted Onions & Arugula
- Barolo Braised Shortrib** with Celeriac Puree, Onion Hay & Horseradish Gremolata
Served in a Pastry Box
- Teriyaki Beef Skewers** with Orange & Thai Chili
- Grilled Teriyaki Beef & Pineapple Skewer**
- Thai Chili Profiteroles** - Spicy Asian Beef Short Ribs, Scallion, Green Pepper Aioli
Garnished with Coriander Cress
- Negimaki** – Grilled Beef Rolls with Scallion & Asparagus
- Steak & Frites** – Grilled Beef Tenderloin & Crisp Potato Disc with Peppercorn Demi & Radish Sprouts
- Chateaubriand Lollipop** – Bacon Wrapped Beef Tenderloin with Béarnaise Dip
- Sunday Roast Dinner** - Mini Yorkshire with Roast Beef & Horseradish Cream
- Mini Angus Beef Burgers** - Served on Brioche Buns with Aged Cheddar & Smokey Ketchup
- Sticky Braised Brisket Slider** - Served on Mini Poppy & Sesame Brioche Buns with Slaw
- Spiced Beef Samosas** with Coriander Lime Chutney
- Mini Shepherd's Pie** – Lamb in a Rich Sauce with Sour Cream & Chive Mashed Potato
- Mini Lamb Burgers** - Served on Brioche Buns with Kashkaval Cheese & Hot House Tomatoes
- Grilled Lamb Lollipops** with Tzatziki / with Dijon Pesto Panko Crust / with Honey Aioli / with Sesame Chili Crust / with Five Spice & Balsamic Soy Reduction (Market Price)
- Moroccan Lamb Kofta Skewers** with Minted Yogurt
- Asian Pork Burger** with Sweet Chili Bok Choy Slaw & Sriracha Mayonnaise
- North Carolina Pulled Pork** served on Mini Sweet Potato Biscuit with Slaw
- Roasted Prosciutto Wrapped Fresh Black Mission Figs** with Port Glaze (S)
- Bacon Wrapped Medjool Date Stuffed** with Gorgonzola with Balsamic Syrup
- Chorizo Stuffed Mushrooms** with Manchego Cheese
- Pancetta, Leek & Chèvre Torte (multiples of 20 pieces)**



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Crispy Belgian Endive Canoes with Creamy Mascarpone Cheese, Tiny Pink Grapefruit Segments & Honey Glazed Pine Nuts

Belgian Endive with Creamy Blue Cheese, Pomegranate & Candied Pecans (S)

Mini Tart with Marinated Smashed White Beans, Roasted Pear Tomato & Micro Basil

Herbed Goat Cheese Mousse in Parmesan Tuille

Fresh Black Mission Fig with Gorgonzola & Honey Drizzle (S)

Caesar Salad Roll - Rice Paper Filled with Romaine, Baby Arugula, Parmesan, Topped with Lemony Aioli, Tiny Spiced Croutons & Parmesan Shard

Grilled Eggplant Rotolo with Lemon-Herb Ricotta & Roasted Pear Tomato Pick & Micro Basil

Parmesan Coin Topped with Port Poached Pear

Parmesan & Pink Peppercorn Shortbread with Goat Cheese & Onion Marmalade

English Cucumber Cups with Petit Greek Salad

Garlic Rubbed Grilled Crostini with Yellow & Red Tomato Bruschetta & Arugula Pesto (S)

Fresh Strawberry with Whipped Goat Cheese, Balsamic Syrup & Micro Basil

Laotian Vegetable Salad Rolls with Rice Noodles, Mango, Jicama, Pickled Carrot, Cucumber, Aromatic Herbs & Orange-Hoisin Dipping Sauce

Candied Tomatoes on Grilled Rosemary Focaccia Squares with Whipped Goat Cheese

Bocconcini, Grape Tomato & Basil Lollipops with Balsamic Glaze

Tomato & Watermelon Skewers with Wild Flower Petals (S)

Cherry Tomatoes with Herbed Cream Cheese OR Basil & Chèvre OR Herbed White Bean Puree

Chilled Soup Sips - Served in a Shooter Glass (S)

Carrot & Cumin Bisque / Summer Gazpacho Soup / Mango, Chipotle-Lime Soup

/ Cool as a Cucumber Soup

Gazpacho Shots with Mini Banderilla (Olive, Pickled Onion & Pepper skewers)

Served in mini recyclable shot glasses

Grilled Wild Mushroom on Rosemary Focaccia with Truffle Oil & Parmesan Shard

Grapes Truffles – Seedless Grapes rolled in Cambozola Cheese & Pecans

Chèvre & Pistachio Truffles

Roasted Beet & Goat Cheese Terrine Bites, Garnished with Candied Pecans, Micro Basil & Balsamic Syrup, Served with a clear pick



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Vegetarian – Hot

Thai Vegetarian Spring Rolls with Spicy Red Pepper Dipping Sauce
Greek Feta & Sun Dried Tomatoes in Phyllo Bundles
Mini Spanakopita - Spinach & Feta in Phyllo
Bouchée with Stilton, Pear & Walnut
Gruyere Gougères
Foraged Mushroom & Ontario Goat Cheese Tartlet with Spring Leek
Wild Mushrooms & Chèvre Tarts with Chives & Truffle Oil
Wild Mushroom & Fontina Spring Roll with Rosemary Mushroom Demi Dip
Marinated Portobello Mushroom Spedieni with Olive Oil, Garlic & Fresh Thyme
Marinated Portobello Mushroom Satays with Ginger, Lemongrass & Soy
Caramelized Onion & Stilton Mini Tarts
French Brie & Roasted Pear in Phyllo
Grilled Polenta Discs with Wild Mushroom Ragu & Blue Cheese Fonduta
Grilled Polenta Triangles with Oven Roasted Pear Tomato, Pesto & Asiago
Three Cheese Tomato Basil Torte (multiples of 20 pieces)
Risotto Arancini with Garden Herbs & Tomato Sauce
Ratatouille Tart with Goat Cheese Fondue
Butternut Squash & Caramelized Onion Torte with Crispy Sage leaves **(multiples of 20 pieces)**
Ten Vegetable Samosas with Coriander Lime Dipping Sauce

Haute Couture Devilled Eggs

3 dozen minimum of each kind

Truffle Infused Mushroom / Smoked Trout with Horseradish / Crispy Pancetta & Chive
Fried Capers & Anchovy / Wasabi & Pickled Ginger / Shrimp & Avocado
Caramelized Onion & Smoked Cheddar / Asparagus & Sundried Tomato
Lobster Devilled Quail Egg “Cobb Salad,” with Blue Cheese, Arugula Cress & Double Smoked Bacon

Noodles

3 dozen minimum of each kind

Served in a mini takeout box with chopsticks

Singapore Noodles - Spicy Vermicelli Noodles with Julienne Vegetables with a Hint of Curry
Pad Thai - Rice Noodles with Chicken, Shrimp or Tofu
Drunken Noodles – Spicy Rice Noodles with Chicken, Shrimp, Egg & Vegetables
Soba Noodles with Pea Shoots & Shitake Mushrooms