



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

Sample Buffet Menu

Option A

Passed Hors d'oeuvres

Choose 4

Thai BBQ Shrimp with Cilantro Pesto Dip

Southwestern Grilled Spring Roll with Lime-Cumin Black Beans, Chipotle Chicken & Smoked Cheddar
Served with Sweet & Spicy Orange-Chili Jelly

Mini Beef Burgers served on Brioche Buns with Choice of Toppings

Seedless Grapes Truffles rolled in Cambozola Cheese & Pecans

Wild Mushrooms & Chèvre Torte with Chives & Truffle Oil

Grilled Asparagus Spears wrapped with Serrano Ham & Reggiano

Spiced Lamb Loin with Blackberry Compote on Dried Blueberry Biscuit

Buffet Menu

At the table

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

Served with Butter & White Bean Herb Spread

Baby Spinach Salad

with Strawberries, Crumbled Chèvre, Almond Brittle & Black Pepper

Dressed with Aged Balsamic Vinaigrette

Summer Salad with Asparagus, Corn, Hearts of Palm, Sugar Snap Peas, Artichoke Hearts & Red Pepper
with Sweet Red Onion & Lemon Dressing

Prosciutto Wrapped Chicken Breast stuffed with Chèvre & Forest Mushrooms

Served with Sage infused Madeira Demi Glace. Garnished with Crispy Sage Leaves

Cedar Planked Grilled Salmon Fillets with Grilled Lemon Slices & Lemon-Ginger Glaze

Farfalle Pasta with Sundried Tomato Cream Sauce

Roasted Mini Red & White Skinned Potatoes with Thyme

Desserts

An Assortment of Decadent Miniature Desserts including:

Fresh Fruit & Pastry Cream Tarts, Key Lime Tarts, Lemon Tarts with Fresh Raspberry, Maple Pecan Tarts,
French Petit Fours, Decadent Brownies, Lemon Coconut Squares & Cheesecake Squares

Decadent Carved Fruit Platter

with Seedless Watermelon, Cantaloupe, Honeydew, Pineapple, Seedless Grapes,
Orange Segments & Strawberries

Decadent House Blend Coffee & Assorted Teas

\$ 69.00 per person

This menu requires staff & rentals. Please inquire for more information.



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Sample Buffet Menu

Option B

Passed Hors d'oeuvres

Choose 4

Sesame Tuna Tataki on Homemade Potato Chip with Ponzu Drizzle

Atlantic Salmon Firecrackers with Wasabi Cream

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

Jerk Chicken Lollipop with Pineapple Jalapeno Gastrique

Chorizo Stuffed Mushrooms with Manchego Cheese

Bocconcini, Grape Tomato & Basil Lollipops with Balsamic Glaze

Sea Salt & Lime Lotus Frites served in Cedar Cones

Buffet Menu

At the table

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

Served with Butter & White Bean Herb Spread

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

Beef Tenderloin Roast – *Carved at the table by a Chef*

Served with Cognac-Peppercorn Sauce & Crisp Buttermilk Shallot Rings

Pan Roasted Halibut with Braised White Beans & Roasted Tomatoes

Butternut Squash Rotolo – Pasta Roll with Roasted Squash, Warm Spices, Ricotta & Parmesan
finished with Brown Butter Sauce. Garnished with Crispy Sage Leaves

Yukon Gold & Root Vegetable Pave with Gruyère Cheese & Thyme

Haricot Verts & Mushroom Sauté with Hazelnut-Tarragon Butter

Desserts

An Assortment of Decadent Miniature Desserts including:

Fresh Fruit & Pastry Cream Tarts, Key Lime Tarts, Lemon Tarts with Fresh Raspberry, Maple Pecan Tarts,
French Petit Fours, Decadent Brownies, Lemon Coconut Squares & Cheesecake Squares

Decadent Carved Fruit Platter

with Seedless Watermelon, Cantaloupe, Honeydew, Pineapple, Seedless Grapes,
Orange Segments & Strawberries

Decadent House Blend Coffee & Assorted Teas

\$ 82.00 per person

This menu requires staff & rentals. Please inquire for more information.

Please note that these are just a suggestion and that substitutions are welcome – surcharge may apply.