



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

## Three Course Plated Dinner

### Option A

#### Pre-Dinner Hors d'oeuvres

*4 pieces per person*

**Beef Tenderloin Crostini** with Rocket, Chervil & Béarnaise Mayo  
**Grilled Asparagus Spears** wrapped with Serrano Ham & Reggiano  
**Tandoori Chicken & Chickpea Samosas** with Coriander Lime Dipping Sauce  
**Seedless Grapes Truffles** rolled in Cambozola Cheese & Pecans

#### Dinner Menu

##### **At the table:**

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

#### Appetizer

**Zesty Summer Gazpacho** with Poached Shrimp & Avocado

Or

**Baby Arugula & Belgian Endive Salad**

with Shaved Fennel, Crispy Prosciutto, Parmesan Shards, Sundried Olives & Lemony Vinaigrette

#### Entrée

**Roasted Supreme of Chicken** with Herb-Mascarpone Filling, White Wine Tarragon Jus,  
Leek Mushroom Risotto & Roasted Cherry Tomato on the Vine

#### Dessert

**Orange Infused Zabaglione** with Fresh Summer Berries

Decadent House Blend Coffee & Assorted Teas

**\$ 54.00 Per Person**

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



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## Three Course Plated Dinner

### Option B

#### Pre-Dinner Hors d'oeuvres

*4 pieces per person*

**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

**Pancetta, Leek & Chevre Tartlets**

**Seedless Grapes Truffles** rolled in Cambozola Cheese & Pecans

#### Dinner Menu

##### **At the table:**

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

#### Appetizer

**Parmesan Timbale** with Mushroom Sauté (Cremini, White & Shitake), Sautéed with Garlic,  
Shallots & Fresh Herbs in a Marsala-Balsamic Reduction

Or

**Roasted Fennel Soup** with Stilton & Toasted Walnuts

#### Entrée

**Gamay Braised Short Ribs** with Sweet Potato & Root Vegetable Galette

**Sauteed Rapini** with Garlic & Chili, topped with Shallot Onion Rings & Braising jus

#### Dessert

**Mini Berry Crumble** with Mascarpone Quenelle served in a Small Mason Jar

Decadent House Blend Coffee & Assorted Teas

**\$ 61.00 Per Person**

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## Three Course Plated Dinner

### Option C

#### Pre-Dinner Hors d'oeuvres

*4 pieces per person*

**Mini Angus Beef Burgers** served on Brioche Buns with Aged Cheddar & Smoked Ketchup  
**Grilled Wild Mushroom on Rosemary Focaccia** with Truffle Oil & Parmesan Shard  
**Crab Croquettes** with Key Lime Dipping Sauce  
**French Brie & Roasted Pear in Phyllo**

#### Dinner Menu

##### **At the table:**

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

#### Appetizer

**Baby Arugula Salad** with Pistachio Crusted Goat Cheese Disc, Grilled Ontario Peaches & Sour Cherry Dressing (Seasonal)

Or

**Crispy Duck Springroll** with Micro Greens & Hoisin Lime Sauce

#### Entrée

##### **Lemon Thyme Grilled Pork Tenderloin**

with Sweet Garlic-Orange Marmalade, Goat Cheese-Apple Crumble, Buttered Fennel & Haricot Verts

Or

**Sea Bass in Saffron White Wine Nage**

#### Dessert

**Individual Apple Galette** with Caramel Sauce & Vanilla Gelato

Decadent House Blend Coffee & Assorted Teas

**\$ 65.00 Per Person**

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## Three Course Plated Dinner

### Option D

#### Pre-Dinner Hors d'oeuvres

*4 pieces per person*

**Ontario Corn Cakes** with Grilled Shrimp & Avocado Butter  
**Jerk Chicken Lollipop** with Pineapple Jalapeno Gastrique  
**Negimaki** – Grilled Beef Rolls with Scallion & Asparagus  
**Risotto Arancini** with Garden Herbs & Tomato Sauce

#### Dinner Menu

##### **At the table:**

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

#### Appetizer

**Roasted Gorgonzola stuffed Black Mission Fig** with Petite Arugula Salad,  
Crisp Prosciutto & Balsamic Syrup

Or

**Forest Mushroom & Caramelized Onion Phyllo Strudel** with Fontina Fonduta  
& Truffle Essence, Garnished with Chervil

#### Entrée

##### **Roasted Rack of Lamb**

with Sundried Tomato Tapenade Crust, drizzled with Salsa Verde, Natural Lamb Jus, Chèvre Eggplant  
Pave, Fennel, Artichoke & Kalamata Olive Sauté

#### Dessert

##### **Individual Pavlova**

with Fresh Berries & Whipped Cream, sandwiched between Crunchy Almond Meringue  
Served with Fresh Raspberry Coulis

Decadent House Blend Coffee & Assorted Teas

**\$ 71.00 Per Person**

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