



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

## Stationary Platters

**Assorted Cubed Cheese Platter** with Havarti, Aged Cheddar, Swiss, Wine Grapes & Crackers  
**\$4.95 (minimum 6 portions)**

**Assorted Cheese & Fresh Fruit Platter**

Havarti, Aged Cheddar & Swiss Cheese with Cantaloupe, Honeydew, Pineapple, Seedless Grapes & Strawberries

**\$6.95 (minimum 6 portions)**

**Five Cheese Platter**

Assortment of Domestic & Imported Cheese, Wine Grapes & Crackers

**(Please enquire about selection)**

**\$7.95 per person (minimum 10 portions)**

**Artisan Local Cheese Board**

Chef's choice of Ontario & Quebec Cheese

Served with Ace Baguette & House-made Dried Fruit & Nut Crackers

**\$12.00 per person (minimum 20 portions)**

**Citrus Marinated Olives**

Medley of Mediterranean Green & Black Kalamata Olives, marinated with Garlic, Fresh Orange, Lemon Zest, Hot Chili Peppers & Olive Oil

**\$4.95 (minimum 10 portions)**

**Vegetable Crudités** with Broccoli & Cauliflower Florets, Carrot & Celery Batons, Sweet Peppers, Zucchini & Cherry Tomatoes served with Roasted Red Pepper Hummus  
**\$3.95 (minimum 6 portions)**

**Deluxe Mediterranean Platter**

Medley of dips including Hummus, Taramasalata, Tzatziki & Baba Ganouche,

served with freshly cut Vegetables, Kalamata Olives, Feta Cheese, White & Whole Wheat Pita Shards

**\$6.95 (minimum 10 portions)**

**Mexican 5-Layered Dip**

Refried Beans, Sour Cream, Guacamole & Tomato Salsa topped with Shredded Cheddar Cheese & Fresh Jalapeños, served with White & Blue Tortilla Chips

**\$4.50 (minimum 10 portions)**

**Shrimp Cocktail Platter**

Served with Lemon Wedges, Caper Berries & Traditional Cocktail Sauce

**\$140.00 - 50 pieces & \$275.00 - 100 pieces**

**Maki Sushi & Nigiri Board**

Assorted Maki Rolls - California Rolls, Tuna, Salmon and Vegetarian

Nigiri – Tuna, Salmon, Ebi and Unagi, Served with Soy Sauce, Wasabi and Pickled Ginger

**\$250.00 (minimum 25 portions, 4 pieces per person)**

**Antipasto**

Serrano Ham, Genoa Salami, Assorted Olives, Marinated Artichokes & Mushrooms, Smoky Red Peppers & Basil Bocconcini, served with Rosemary-Infused Focaccia Wedges, Calabrese & Assorted Flatbreads  
**\$9.95 (minimum 10 portions)**

**Decadent's Market Charcuterie**

Sweet & Hot Italian Grilled Sausages, Parma Prosciutto, Capicola, Genoa Salami & Soppressata, English Smoked Cheddar, Cave-Aged Gruyere, Quebec Ermite Blue Cheese  
Gherkin Pickles, Pickled Onions, Spiced Olives, Dijon, Grainy Mustard  
Ace Baguette, Flatbreads, Focaccia & Crackers  
**\$18.00 (minimum 20 portions)**

**Assorted Pâtés**

Garnished with Crackers & Baguette, Pickles & Olives  
**\$9.95 (minimum 25 portions)**

**Smoked Atlantic Salmon Platter**

Served with Whipped Cream Cheese, Red Onion, Capers. Lemon Wedges  
& Pumpnickel Rounds & Flatbreads  
**\$10.95 (minimum 10 portions)**

**BBQ Meat Platter**

Herb Grilled Chicken Breast & Soy Marinated Flank Steak served on Field Greens  
with Pommery Mustard & Lemon Aioli, Dinner Rolls, Flatbreads & Whipped Butter  
**\$15.50 (minimum 10 portions) (add Salmon for \$7.00 extra per person)**

**Grilled Chicken Breast Platter** with Roasted Red Peppers & Crumbled Chèvre,  
served with Lemon Basil Aioli, Dinner Rolls, Flatbreads & Whipped Butter  
**\$11.95 (minimum 10 portions)**

**Rare Beef Tenderloin** served with Béarnaise Mayo & Horseradish Crème,  
Mini Kaisers, Flatbreads & Whipped Butter  
**Market Price (minimum 10 portions)**

**Poached or Grilled Atlantic Salmon** served on Field Greens with Lemon Dill Mayo,  
Dinner Rolls, Flatbreads & Whipped Butter  
**\$15.50 (minimum 10 portions)**

**Grilled Vegetable Platter** with Eggplant, Zucchini, Red Onion, Asparagus, Bell Peppers,  
Mushrooms & Sweet Potato drizzled with Aged Balsamic  
**\$5.95 (minimum 6 portions)**

**Gourmet Deli Meat Platter**

Rare Roast Beef, Montreal Smoked Meat, Smoked Turkey, Black Forest Ham & Genoa Salami,  
served with Cornichons, Olives, Honey Cup Mustard, Lemon Basil Mayo,  
Assorted Dinner Rolls & Butter  
**\$9.95 (minimum 10 portions)**

**Dairy Platter**

Tuna, Salmon & Egg Salad, served with Cucumber, Tomato,  
Mini Bagels, Dinner Rolls, Flatbreads & Whipped Butter  
**\$9.95 (minimum 10 portions)**

**Pickle Platter**

Selection of Olives, Cornichons, Dill Pickles, Carrot & Celery Batons,  
Pickled Vegetables, Caper Berries & Hot Chili Peppers

**\$3.95 per person (minimum 6 portions)**

**Carved Fresh Fruit** with Seedless Watermelon, Cantaloupe, Honeydew, Pineapple,  
Seedless Grapes, Orange Segments & Strawberries

**\$4.50 (minimum 6 portions)**

**Exotic Fruit Platter** – Selection of Tropical Fruit from as far as Southeast Asia  
to the Caribbean, to include Papaya, Mango, Lichee, Watermelon & Pineapple

**(minimum 6 portions) \$7.50**

**Fruit Kabobs** with Pineapple, Melons, Strawberries & Honey Yogurt Dip

**Small - \$1.95, Large - \$2.50**

**(minimum 6 portions)**

**Dessert Platter** - Assorted Cookies, Mini Tarts & Squares **(2 pieces per person)**

**\$3.25 (minimum 6 portions)**