



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

Salads

*Minimum 6 Servings per Salad - Priced by Serving
(S) seasonal*

LEAFY

- Mixed Greens** with Cucumber, Tomato & House Vinaigrette **\$3.50**
- Classic Caesar** with Romaine, Croutons, Reggiano & Lemon Caper Dressing **\$4.50**
- Baby Spinach Salad** with Mango, Roasted Red Pepper & White Wine Vinaigrette **\$4.50**
- Mesclun Greens** with Julienne Vegetables & Purple Basil Vinaigrette **\$4.50**
- Romaine, Arugula & Radicchio Salad** with Shaved Parmesan & Honey Dijon Dressing **\$4.50**
- South Western Caesar Salad** with Ancho-lime Dressing & Jalapeno Cornbread Croutons **\$4.95**
- Mixed Greens** with Candied Pecans, Dried Cranberries, Crumbled Goat Cheese & Sherry Vinaigrette **\$4.95**
- Mixed Greens** with Radicchio, Watercress & Radishes, Cucumber, Chickpeas & Lemon Miso Dressing **\$4.95**
- Mixed Greens** with Radicchio, Raspberries, Blueberries, Strawberries, Toasted Almonds & Purple Basil Vinaigrette **\$4.95 (S)**
- Mixed Greens**, Spinach, Strawberries, Toasted Almond Slices, Black Pepper & Balsamic Vinaigrette **\$4.95 (S)**
- Baby Spinach Leaves** with Grilled Portobello, Grilled Red Onions & Charred Smokey Tomato Dressing **\$4.95**
- Field Greens** with Pear Slivers, Pomegranate Seeds & Pear-Cider Vinaigrette **\$4.95 (S)**
- Romaine Salad** with Feta Cheese, Kalamata Olives, Sun-dried Tomatoes, Artichoke Hearts & Red Wine Oregano Vinaigrette **\$4.95**
- Mesclun Greens** with Artichoke Hearts, Chèvre, Roasted Red Peppers & Sherry Vinaigrette **\$4.95**
- Four Leaf Salad** with Boston, Radicchio, Watercress & Endive with Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette **\$5.50**
- Romaine Hearts** with Celery, Radishes, Sugar Snap Peas, Parmesan Chards & Lemon-Dijon Dressing **\$4.95**
- Seasonal Greens** with Shaved Fennel, Radish, Cucumber, Grape Tomatoes & White Balsamic Vinaigrette **\$4.95**
- Summer Greens** with Mango, Papaya, Jicama, Peppers, Scallions, Cilantro & Chili-Lime Dressing **\$4.95 (S)**
- Mixed Greens & Kale Salad with Belgian Endive**, Julienne Green Apple, Celery, Candied Pecans, Bleu Ermite &, Maple-Cider Vinaigrette **\$5.50**
- Boston Lettuce & Endive Salad** with Julienne Pear, Blue Cheese, Candied Walnuts & Sherry Vinaigrette **\$5.50**
- Arugula Salad with Summer Peaches**, Crumbled Goat Cheese, Toasted Almonds & White Balsamic Vinaigrette **\$5.95 (S)**
- Seasonal Greens with Kale**, Foraged Mushrooms, Lentils, Roasted Parsnips, Roasted Squash & Lemon-Maple Dressing **\$5.95 (S)**
- Baby Arugula Salad** with Shaved White Mushrooms, Shaved Parmesan & Lemon-Truffle Vinaigrette **\$5.95**

COMPOSED

- Greek Village Salad** with Sweet Peppers, Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta & Red Wine Vinaigrette **\$5.50**
- Grilled Vegetable Salad** with Eggplant, Zucchini, Mushrooms, Onions, Peppers, Parsley, Crumbled Feta & Black Olive Vinaigrette **\$5.50**
- New Potato Salad** with Smoked Bacon, Chives & White Wine Vinaigrette **\$4.95**
- Grilled Baby New Potato Salad** with Caramelized Shallots, Rosemary, Black Pepper & Aged Balsamic Vinegar **\$4.50**
- Red Skin Potato Salad** with Dijon Dill Dressing **\$4.50**
- Potato Nicoise** – New Potatoes, Green Beans, Grape Tomatoes, Olives, Capers, Shallots & Green Herb Dressing **\$5.50**
- Sweet Potato Nicoise Salad** with Olives, Capers, Pear Tomatoes, Shallots, Green Beans & Fresh Herb Dressing **\$4.95**
- Marinated Tomato, Cucumber & Chickpea Salad** with Purple Basil Vinaigrette **\$4.95**
- Summer Salad** with Asparagus, Hearts of Palm, Artichoke Hearts, Charred Corn, Parsley & Lemony Vinaigrette **\$5.50 (S)**
- Broccoli & Asparagus Salad** with Red Peppers & Caramelized Shallot Dressing **\$5.50**
- Asparagus Spears** with Tarragon Orange Vinaigrette **\$5.50**
- Steamed Asparagus Spears** on a Bed of Baby Spinach & Boston Lettuce, with Orange Segments, Black & White Sesame Seeds & Citrus-Soy Vinaigrette **\$5.50**
- Marinated Green Bean & Carrot Salad** with Grainy Mustard Dressing **\$4.95**
- Green Bean & Sweet Pepper Salad** with Caramelized Garlic Dressing **\$4.95**
- Bocconcini & Tomato Salad** with Purple Basil Dressing & Fresh Basil **\$5.95**
- Waldorf Salad** with Apples, Red Grapes, Toasted Pecans, Aged Cheddar, Celery & Honey Lemon Dressing **\$5.50**
- Chickpea, Tomato, Bulgar & Arugula Salad** with Lemon Sumac Dressing **\$5.50**
- Snow Pea & Sweet Pepper Salad** with Sesame Soy Vinaigrette **\$4.95**
- Crunchy Asian Coleslaw** with Shredded Cabbage, Slivered Snow Peas, Celery, Shredded Carrots, Bean Sprouts, Green Onions, Cilantro, Sesame Seeds & Sesame-Ginger Vinaigrette **\$4.50**
- Traditional Coleslaw** with Herb Vinaigrette **\$3.50**
- Tex-Mex Coleslaw** with Red Cabbage, Kidney Beans, Sweet Corn, Coriander & Sweet & Sour Vinaigrette **\$4.00**
- Creamy Coleslaw** with Ranch Style Dressing **\$3.50**
- Napa Slaw** – Napa Cabbage, Red Cabbage, Shredded Carrots, Red Pepper, Scallions with Cream, Dijon-Lime Dressing & Poppy Seeds - **\$4.00**
- Chopped Mexican Salad** with Roasted Peppers, Corn, Tomatoes & Avocado, with a Citrus-Cumin Vinaigrette - **\$6.00**
- Chopped Shrimp Waldorf Salad** with Apples, Red Seedless Grapes, Celery, Toasted Almonds & Buttermilk-Tarragon Dressing - **\$7.00**

PASTA

- Bowtie Pasta Salad** with Pine Nuts, Roasted Red Peppers, Sun Dried Tomatoes, Parmesan Cheese & Pesto **\$4.95**
- Greek Penne** with Bell Pepper, Red Onion, Plum Tomato, Feta & Red Wine Vinegar **\$4.95**
- Tomato & Buttermilk Pasta Salad** with Fresh Basil **\$4.95**
- Tri-Colour Fusilli** with Mixed Veggies & Creamy Pesto Dressing **\$4.95**
- Asian Noodle Salad** with Peppers, Snow Peas, Carrots & Ginger Soy Dressing **\$4.95**
- Grilled Vegetable Pasta Salad** with Balsamic Basil Dressing **\$4.95**
- Orzo with Wild Rice**, Grilled Eggplant, Roasted Red Peppers, Charred Red Onion, Sweet Corn & Sweet & Sour Dressing **\$4.95**
- Orzo Pasta Salad** with Yellow & Red Cherry Tomatoes, Dill, Parsley & Lemon Zest Vinaigrette **\$4.95**
- Vermicelli Noodle Salad** with Julienne Carrots, Peppers & Scallions,

tossed in a Lemon-Lime Sweet Chili Vinaigrette **\$4.95**

Smoked Salmon Pasta Salad with Dill & Yogurt Dressing **\$6.00**

Orecchiette Pasta Salad with Fresh Basil, Shaved Asiago & Bruschetta Dressing **\$4.95**

Southwest Fusilli Pasta Salad with Charred Corn, Black Beans, Roasted Poblano, Sweet Peppers, Roasted Pear Tomatoes, Cilantro & Chipotle-Lime Dressing **\$4.95**

Farfalle with Asparagus, Peas, Artichokes & Lemon-Basil Pesto Dressing **\$5.50**

BEANS & GRAIN

Couscous with Diced Cucumber, Tomato, Olives, Feta Cheese & Citrus Vinaigrette **\$4.95**

Cashew Rice & Asparagus Salad with Rice Wine Vinaigrette **\$4.95**

Five Bean Salad with Herb Vinaigrette **\$4.95**

Summer Bean & Legume Salad – Yellow Waxed Beans, Green Beans, Edamame, Azuki, Lentils, Roasted Red Peppers, Roasted Poblano Pepper with Sun-dried Tomato-Herb Vinaigrette **\$4.95**

Mediterranean Crunch Salad - Garbanzo Beans, Cucumber, Broccoli, Grape Tomatoes, Chopped Kale, Red Onion, Kalamata Olives with Red Wine-Thyme Vinaigrette **\$4.95**

Organic Quinoa Salad with Cherry Tomatoes, Feta, Chives, Parsley, Smoked Paprika & Citrus Vinaigrette **\$5.95**

Organic Quinoa Salad with Dried Fruits: Apricots, Figs, Cranberries, Toasted Pepitas, Almonds & Orange-Sherry Vinaigrette **\$5.95**

Black & White Organic Quinoa Tabouleh with Kale, Grape Tomatoes, Roasted Squash, Black Olives, Fresh Herbs & Lemony Vinaigrette **\$5.95**

Black Bean, Lentils & Edamame Beans with Grape Tomatoes, Julienne Peppers & Cilantro Chili-Lime Dressing **\$4.95**

Rice Salad with Bok Choy, Julienne Vegetables, Lemongrass & Orange-Shallot Vinaigrette **\$4.95**

Mediterranean Rice Salad with Sundried Tomatoes, Olives, Marinated Artichokes, Red & Green Peppers, Tomatoes, Capers, Basil, Rosemary, Garlic & Parmesan **\$5.50**

White & Wild Rice Salad with Roasted Mushrooms, Sweet Peas, Sundried Tomatoes, Fresh Herbs & Truffle Vinaigrette **\$5.50**

Barley Salad with Roasted Mushrooms, Sautéed Leeks, Fresh Herbs, Walnuts & Grainy-Mustard Sherry Vinaigrette **\$5.50**

Lentil & Fennel Salad with Marinated Mushrooms, Roasted Tomatoes, Olives, Feta & Oregano-Honey Vinaigrette **\$5.50**

Organic Quinoa with Julienne Spinach, Blistered Tomatoes, Charred Corn, Grilled Artichokes & Sweet 'n Sour Vinaigrette **\$5.95**

Couscous Salad with Saffron, Dried Apricot, Roasted Squash, Feta, Pistachios, Mint & Tahini Vinaigrette **\$5.95**