



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

## Hot Menu Selections

*Minimum order 10 people*

### Beef & Pork

#### **Beef Tenderloin Bourguignon**

Braised in a Rich Red Wine Sauce with Sautéed Mushrooms & Pearl Onions

#### **Buttered Fettuccine**

**Four Leaf Salad** with Boston, Radicchio, Watercress & Endive with Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

#### **Assorted Cookies**

\$25.50 Per Person

**Beef Stroganoff** – Tender Strips of Beef Tenderloin with Button Mushrooms in a Rich Sauce Finished with Sour Cream

**Egg Noodles** with Parsley

**Four Leaf Salad** with Boston, Radicchio, Watercress & Endive with Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

#### **Assorted Cookies**

\$25.50 Per Person

#### **Hoisin Vegetable & Beef Stir Fry**

**Steamed Jasmine Rice** with Vegetable Confetti

**Nappa Cabbage, Jicama & Mango Salad** with Sweet & Sour Dressing topped with Roasted Peanuts

**Dinner Rolls & Flatbreads** with Butter

#### **Assorted Tarts, Squares & Cookies**

\$25.50 Per Person

#### **Marinated Beef Skewers**

with Ginger, Garlic, Turmeric, Lime Leaf & Lemon Grass

**Steamed Jasmine Rice** Sprinkled with Fresh Coriander

**Napa Cabbage Slaw** Tossed with Sesame Peanut Lime Dressing

**Dinner Rolls & Flatbreads** with Butter

#### **Assorted Cookies**

\$25.50 Per Person

**Beef Kabobs** with Lemon & Fresh Herbs served with Tzatziki

#### **Roasted Parsley Potatoes**

**Greek Village Salad** with Tomato, Cucumber, Peppers, Red Onion, Kalamata Olives, Feta with Red Wine Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

#### **Assorted Tarts, Squares & Cookies**

\$25.50 Per Person

### **Shepherd's Pie**

Braised Ground Beef with a Topping of Yukon Gold Mashed Potato with Aged Cheddar

**Mixed Greens** with Cucumber & Tomato with a Chianti Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

**Assorted Tarts, Squares & Cookies**

\$21.95 Per Person

**Roast Maple Pork Loin** with Thyme Jus

**Yukon Gold Scallop Potatoes** with Caramelized Onion & Gruyère

**Baby Spinach Salad** with Goat Cheese, Almonds,

Sundried Cranberries & Champagne Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

**Assorted Tarts, Squares & Cookies**

\$22.95 Per Person

### **Chicken**

**Grilled Boneless Breast of Chicken**

with Forest Mushroom Ragu & Red Wine Sauce

**Winter Greens** with Red & Yellow Tomatoes, Cucumber & Chianti Vinaigrette

**Roasted Mini Potatoes** with Rosemary

**Dinner Rolls & Flatbreads** with Butter

**Assorted Tarts, Squares & Cookies**

\$22.95 Per Person

**Grilled Boneless Chicken Breast** with Mango Sauce

**Steamed Jasmine Rice**

**Marinated Green Bean & Carrot Salad** with Grainy Mustard Dressing

**Dinner Rolls & Flatbreads** with Butter

**Assorted Tarts, Squares & Cookies**

\$22.95 Per Person

**Greek Style Chicken Skewers** with Lemon & Fresh Herbs served with Tzatziki

**Roasted Parsley Potatoes**

**Greek Village Salad** with Tomato, Cucumber, Peppers, Red Onion, Kalamata Olives,

Feta with Red Wine Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

**Assorted Tarts, Squares & Cookies**

\$22.95 Per Person

**Chicken Scaloppini** with Lemon White Wine Mushroom Sauce

**Roasted New Potatoes** with Garlic Cloves, Extra Virgin Olive Oil & Fresh Garden Herbs

**Romaine & Arugula Salad** with Sourdough Croutons, Freshly Grated Parmesan, Lemon Caper Dressing

**Dinner Rolls & Flatbreads** with Butter

**Assorted Biscotti**

\$22.95 Per Person

**Chicken Parmigiana** with House-made Tomato Sauce & Mozzarella

**Capellini Bundles tossed in Pesto** with Sundried Tomatoes & Black Olives

**Mixed Greens** with Tomato, Cucumber & Chianti Vinaigrette

**Dinner Rolls & Flatbreads** with Butter

**Pistachio & Cranberry Biscotti**

\$22.95 Per Person

**Chicken Cacciatore (Hunter's Style)** with Mushrooms, Onions, Tomatoes, Herbs & White Wine Sauce  
**Basil & Olive Oil Infused Pasta Bundles**  
**Romaine, Radicchio & Arugula Salad** with Fresh Reggiano, Croutons & Honey Mustard Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**Chicken Marsala** –Tender Chicken Morsels in a Wine & Mushroom Sauce  
**Roasted Garlic Mashed Potatoes**  
**Mixed Green Salad** with Tomato, Cucumbers & Chianti Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**South Indian Chicken Curry** with Tomato, Ginger Coconut Sauce  
**Basmati Rice infused** with Cinnamon & Cloves  
**Chickpea, Tomato & Cucumber Salad**  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**Chicken Tarragon** – Braised Chicken Breast Morsels with Button Mushrooms, Leeks, Bell Peppers and a Tarragon White Wine Cream Sauce  
**Chive Butter Short Egg Noodles**  
**Mixed Greens** with Blue Cheese, Toasted Pecans, Grape Tomatoes & Sherry Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**Coq au Vin** - Chicken pieces marinated in Red Wine and Braised with Double Smoked Bacon, Pearl Onions & Mushrooms  
**Roasted Red Skin Potatoes** with Fresh Rosemary  
**Mixed Winter Greens** with Dried Cranberries, Goat Cheese, Walnuts & Champagne Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$24.50 Per Person

**Pan Roasted Chicken Breast** with Pancetta, Fig & Port Sauce  
**Roasted Red Skin Potatoes**  
**Summer Greens** with Grape Tomatoes, Goat Cheese, Pine Nuts & Balsamic Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$24.50 Per Person

**Moroccan Spiced Chicken** with Dried Fruit & Olives  
**Turmeric Scented Cous Cous Salad** with Tomato, Cucumber, Feta & Herbs  
**Mixed Green Salad** with Pine Nuts, Goat Cheese, Grape Tomatoes & Scallion Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**Sweet & Sour Pineapple Chicken**  
**Steamed Jasmine Rice** infused with Lemongrass & Ginger  
**Three Cabbage Slaw** with Lime Sweet Chili Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$22.95 Per Person

**Drunken Japanese Chicken** – Sake Marinated  
**Steamed Sticky Rice**  
**Grilled Sesame Eggplant** with Shitake Mushrooms  
**Cucumber & Daikon Salad**  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Cookies**  
\$24.95 Per Person

**Chicken Pot Pie** with Puff Pastry Crust  
**Mixed Greens** with Cucumber, Tomato, Shaved Carrots & Chianti Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$21.95 Per Person

## Fish

**Pan Roasted Salmon Filet** with Lemon Chive Butter Sauce  
**Roasted Mini Potatoes** with Fresh Herbs  
**Four Leaf Salad** with Boston, Watercress, Radicchio & Endive tossed in a Sherry Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$26.95 Per Person

**Sesame Crusted Atlantic Salmon Filet**  
**Basmati Rice** with Coriander  
**Bok Choy & Carrot Batons** with Oyster Sauce  
**Baby Spinach Salad** with Mango, Roasted Red Pepper & Rice Wine Shallot Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$26.95 Per Person

**Teriyaki Glazed Salmon**  
**Jasmine Rice** with Vegetable Confetti  
**Snow Pea Salad & Sweet Pepper Salad** with Sesame Soy Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$26.95 Per Person

**Roasted Atlantic Salmon Filet** with Black Olives, Grape Tomatoes, Capers, White Wine & Fresh Herbs  
**Mixed Greens** with Shaved Fennel, Radish & Cucumber with Chianti Vinaigrette  
**New Potato Salad** with Smoked Bacon, Chives & White Wine Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$26.95 Per Person

**Grilled Tilapia Piccata en Papillote** with Capers, Lemon & White Wine Butter Sauce  
**Long Grain White Rice Pilaf** with Herbs & Mushrooms  
**Marinated Green Bean & Carrot Salad** with Grainy Mustard Dressing  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$26.95 Per Person

## Pasta

**Beef Lasagna**  
**Hearts of Romaine** with Toasted Croutons & Light Caesar Dressing  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Cookies**  
\$21.95 Per Person

**Ricotta & Spinach Stuffed Cannelloni** with House-made Rose Sauce  
**Mixed Greens** with Cucumber, Tomato & Balsamic Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Biscotti & Cookies**  
\$20.95 Per Person

**Mushroom Leek Agnolotti** with Tomato Coulis  
Or  
**Black Olive & Feta Agnolotti** with Rustic Roasted Tomato Sauce  
**Mixed Greens** with Shaved Fennel, Radish, Cucumber & Chianti Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Biscotti & Cookies**  
\$20.95 Per Person

**Penne Pasta** with Grilled Chicken, Rapini & Black Olives, in Tomato Basil Sauce  
**Romaine, Radicchio & Arugula Salad** with Honey Dijon Dressing  
**Dinner Rolls & Flatbreads** with Butter  
**Pistachio & Cranberry Biscotti**  
\$20.95 Per Person

**Farfalle – Bowtie Pasta** with Chicken & Mushrooms in a White Wine Sauce  
**Mixed Greens** with Candied Pecans, Dried Cranberries, Crumbled Goat's Cheese & Sherry Vinaigrette  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$20.95 Per Person

**Penne Pasta** with Smoked Chicken, Roasted Tomato, Red & Yellow Peppers, in a Chipotle Rosé Sauce  
**South Western Caesar Salad** with Chipotle-Lime Dressing & Chili Cornbread Croutons  
**Dinner Rolls & Flatbreads** with Butter  
**Assorted Tarts, Squares & Cookies**  
\$21.95 Per Person

## Vegetarian Options

*Priced a la carte – Contact us for pricing for full meal with Salad, Dinner Rolls & Desserts*

### **Greek-Style Vegetable Kebobs**

with Lemon & Fresh Herbs, Served with Tzatziki

\$14.95 Per Person

**No Minimum**

### **Tofu & Portobello Mushroom Stack**

with Sundried Tomato Pesto

\$14.95 Per Person

**No Minimum**

### **Ricotta & Spinach Stuffed Cannelloni** with House-made Rose Sauce

\$14.95 Per Person

**No Minimum**

### **Mushroom Leek Agnolotti** with Tomato Coulis

\$14.95 Per Person

**No Minimum**

### **Black Olive & Feta Agnolotti** with Rustic Roasted Tomato Sauce

\$14.95 Per Person

**No Minimum**

### **Traditional Eggplant Parmesan**

\$14.95 Per Person

**10 Person Minimum**

### **Roasted Vegetable Lasagna**

\$14.95 Per Person

**10 Person Minimum**

### **Vegetable Pot Pie with Puff Pastry Crust**

\$14.95 Per Person

**10 Person Minimum**

### **Mac'N Cheese**

\$14.95 Per Person

**10 Person Minimum**