



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

Room Temperature Lunch Menus – Duo Protein

**Minimum 12 people for each menu*

Meals include 1/2 portions of each salad & 1 1/2 pieces of dessert

Proteins are 3oz each

Chicken & Salmon Duo - \$24.95/person

Ancho Chili & Lime Rubbed Chicken Breast

Atlantic Salmon Filet with Grilled Pineapple and Jalapeño Salsa

Cashew Rice & Asparagus Salad w/ Rice Wine Vinaigrette

Four Leaf Salad (Boston, Radicchio, Watercress & Endive) w/ Grape Tomatoes, Carrot Ribbons & Balsamic Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Chicken Breast w/ Chèvre (Goat's Cheese) & Roasted Red Peppers & Basil Aioli

Roasted Atlantic Salmon Filet w/ Olive, Capers & Tomato Relish

Herbed Capellini Pasta w/ Sun Dried Tomato & Pesto

Mixed Greens w/ Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Ginger & Coriander Marinated Chicken Breast w/ Spicy Tomato Coriander Salsa

Pacific Rim Herb & Spice Crusted Salmon Filet w/ Daikon & Snow Pea Slaw Garnish

Asian Slaw w/ Red Cabbage, Julienne Vegetables & Sesame Soy Vinaigrette

Baby Spinach Salad with Mango, Roasted Red Pepper & White Wine Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Lemon & Peppercorn Crusted Chicken Breast

Grilled Salmon Filet w/ Salsa Verde

Buttermilk Pasta Salad w/ Tomato Buttermilk Dressing, Fresh Basil & Diced Tomato

Mixed Greens w/ Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Chicken Breast w/ Mango Salsa

Tandoori Spiced Salmon Filet w/ Cucumber Raita

Green Bean & Carrot Salad w/ Grainy Mustard Dressing

Cashew Rice & Asparagus Salad w/ Rice Wine Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Flank Steak & Chicken Duo - \$26.95/person

****Note – Flank Steak & Salmon Duo @ \$28.95 per person**

BBQ Meat Platter: Herb Grilled Chicken Breast, Soy Marinated Flatiron Steak
w/ Pommery Mustard & Lemon Aioli

Dijon Dill Potato Salad

Mixed Greens w/ Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Lime & Chipotle Marinated Flatiron Steak w/ Roasted Red Pepper Mayo

Chicken Breast w/ Jalapeño Mango Salsa

Green Bean Salad w/ Red & Yellow Peppers & Honey Mustard Vinaigrette

Baby Spinach, Mixed Berries, Toasted Almonds & White Balsamic Vinaigrette

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

3-Peppercorn Rubbed Flatiron Steak w/ Crispy Onion Stack & Blistered Grape Tomatoes

Herb Crusted Grilled Chicken Breast w/ Aioli

Boston Lettuce & Endive Salad w/ Blue Cheese, Candied Walnuts, Julienne Pear & Sherry Vinaigrette

Roasted Mini Potato Salad w/ Roasted Shallots, Peppers, Olive Oil, Aged Balsamic & Rosemary

Dinner Rolls & Flatbreads w/ Butter

Decadent Tarts, Squares & Cookies

Additional Executive Room Temperature Lunch Menus
Minimum 12 people for each menu
Proteins are 3oz each, Side Dishes are ½ Servings of each
1½ Pieces of Dessert

Flank Steak & Chicken Duo - \$26.95 per person
Flank Steak & Salmon Duo - \$29.95 per person

Lime Zest, Chilies & Coriander Marinated, Grilled Skirt Steak
Grilled Chicken Breast w/ Tomato Coriander Salsa
Vermicelli Noodle Salad

w/ Bok Choy, Julienne Vegetables & Rice Wine-Sweet Chili Vinaigrette
Green Bean & Sweet Pepper Salad w/ Caramelized Garlic Dressing
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Harissa Crusted Flank Steak
Cumin Marinated Grilled Chicken Breast w/ Preserved Lemon
Freekeh (roasted green wheat) Salad w/ Dried Fruits, Toasted Almonds & Fresh Herbs
Field Greens w/ Pear Slivers, Pear-cider Vinaigrette & Pomegranate Seeds
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Korean Style Grilled Flank Steak
Grilled Chicken w/ Mango Salsa
Snow Pea Salad & Sweet Pepper Salad w/ Sesame Soy Vinaigrette
Cashew Rice & Asparagus Salad w/ Rice Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Red Wine & Rosemary Marinated Grilled Flank Steak w/ Aioli
Chicken Breast w/ Sundried Tomato Pesto,
Topped with Black & Green Olives, Roasted Red Peppers & Fresh Basil
Red Skinned Potato Salad w/ Dijon & Dill
Mixed Greens with Tomato, Cucumber & Red Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Adobo Crusted Flank Steak w/ Chimmichuri Mayo
Herb & Spice Crusted Chicken Breast w/ Lemon Spiked Yogurt
Roasted Sweet Potato, Corn & Chickpea Salad w/ Honey-Lime Dressing
Mixed Greens & Baby Spinach Salad w/ Mango, Cucumber & White Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Salmon & Chicken Duo
\$29.95 per person

Grilled Salmon w/ Honey Lime Rum Glaze
Caribbean Spiced Rubbed Chicken Breast w/ Pineapple, Radish & Pepper Salsa
Calypso Bean Salad w/ Sweet Potato, Mano & Coriander-Lime Dressing
Grilled Potato Salad w/ Smoked Bacon, Chives & White Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Ginger Coriander Crusted Salmon Filet w/ Pink Grapefruit & Charred Red Onion Salsa
Grilled Tamarind Glazed Chicken Breast
Asian Noodle Salad w/ Peppers, Snow Peas, Carrots & Ginger Soya Dressing
Baby Spinach Salad w/ Mango, Cucumber, Fresh Basil, Mint & Rice Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Basil & Sundried Tomato Pesto Crusted Grilled Salmon Filet w/ Red Pepper, Olive & Caper Salsa
Lemon-Peppercorn Crusted Chicken Breast
Orzo Pasta Salad w/ Yellow & Red Cherry Tomatoes, Dill, Parsley & Lemon Zest Vinaigrette
Romaine, Arugula & Radicchio Salad w/ Shaved Parmesan & Honey Dijon Dressing
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Grilled Salmon w/ Shaved Fennel & Orange Petite Salad Garnish
Chicken Breast w/ Sundried Tomato Pesto
Red Skinned Potato Salad w/ Dijon-Dill Dressing
Sugar Snap Peas & Green Bean Salad w/ Cherry Tomatoes
& French Shallot-White Wine Vinaigrette
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies

Grilled Filet of Atlantic Salmon w/ Salsa Verde
Chicken Breast w/ Chèvre (Goat's Cheese), Roasted Red Peppers & Basil Aioli
Grilled Vegetable Pasta Salad w/ Balsamic & Herb Dressing
Broccoli & Asparagus Salad w/ Red Peppers & Caramelized Shallot Dressing
Dinner Rolls, Flatbread & Butter
Assorted Tarts, Squares & Cookies