



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

## Cocktail Party Sample Menus

*30 person minimum*

### DROP OFF Stationary Cold Hors D'oeuvres & Platters

**Chermoula Spiced Chicken Skewer** with Tomato Chili Dip  
**Peppercorn Crusted Beef Tenderloin on Chive & Stilton Biscuit** with Caramelized Shallot Mayo  
**Duck Salad Rolls** with Crisp Vegetables, Aromatic Herbs & Orange Hoisin Dip  
**Grilled Asparagus Spears** Wrapped with Serrano Ham & Parmesan Reggiano  
**Buckwheat Blinis** with Smoked Salmon, Pickled Onions, Capers & Crème Fraîche  
**Deville Eggs** with Smoked Trout & Horseradish with Micro Cress  
**Grilled Curried Shrimp** with Sesame Seeds  
**Grilled Rosemary Focaccia** with Grilled Foraged Mushrooms, Truffle Oil & Parmesan Shard

#### **Five Cheese Platter**

Assorted Five Cheese Platter with an array of Domestic & Imported Cheeses, Wine Grapes & Crackers (please enquire about selection)

**Vegetable Crudités** with Broccoli & Cauliflower Florets, Carrot & Celery Batons, Sweet Peppers, Zucchini & Cherry Tomatoes served with your choice of Dip

**Lotus Crisps with Sea Salt & Lime Zest**

### PASSED Hors D'oeuvres

#### Served COLD

**Caesar Salad Roll**- Rice Paper Filled with Romaine, Baby Arugula, Prosciutto, Parmesan Topped with Anchovy Aioli, Tiny Spiced Croutons & Parmesan Shard  
**Grilled Curried Shrimp Skewer** with Sesame Seeds  
**Thai Basil & Lime Beef** in a Cucumber Cup

#### Served HOT

**Jerk Chicken Lollipop** with Pineapple Gastrique  
**Risotto Arancini** with Garden Herbs & Marinara Sauce  
**BBQ Pulled Pork Slider** with BBQ Sauce and Slaw  
**Mini Crab Cakes** with Sambal Lime Aioli  
**Moroccan Lamb Kofta Skewers** with Minted Yogurt  
**Oyster Rockefeller** – Oyster on the Half Shell with Bacon, Spinach, Shallots & Cream

#### Pad Thai

**Rice Noodles with Julienned Vegetables**, Bean Sprouts, Tofu, Fresh Cilantro & Tamarind Sauce  
Garnished with Roasted Peanuts & Lime Wedge  
Served in a Mini Take Away Box with Chop Sticks

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



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### COCKTAIL STYLE DINNER MENU

#### Served COLD

**Spiced Lamb Loin** with Blackberry Compote on a Blueberry Biscuit with Chervil

**Duck Tostada** with Avocado & Radish

**Cajun Spiced Shrimp Skewer** with Roasted Garlic Aioli & Trinity Relish

**Grilled Eggplant Rotolo** with Lemon-herb Ricotta & Roasted Pear Tomato Pick & Basil Leaf

#### Served HOT

**Jerk Chicken Lollipop** with Pineapple Jalapeno Gastrique

**Thai Chili Profiteroles** with Spicy Asian Beef Short Ribs, Scallions, Green Peppercorn & Aioli  
Garnished with Coriander Cress

**Potstickers – Bok Choy, Shitake Mushrooms, Pea Tendrils, Candied Shallot & Garlic**  
with Scallion & Vinegar Sauce

**Butternut Squash Risotto** with Blue Cheese & Crispy Sage Leaves

Served in a Small Cup with a Spoon

#### **Mini Fish & Chips**

Panko Crusted Cod Fingers & Crisp Potato Wedges

with Chili Sauce or Lemon Aioli

Served in a Mini Cedar Cone

#### Small Plate (Mini Entrée)

**Zinfandel Braised Pulled Lamb Shanks**

Served on Soft Three Cheese Polenta with Red Wine Reduction & Gremolata

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

*Please note that these are just a suggestion and that substitutions are welcome – surcharge may apply.*