



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

Three Course Plated Dinner

Option A

Pre-Dinner Hors d'oeuvres

4 pieces per person

Beef Tenderloin Crostini with Rocket, Chervil & Béarnaise Mayo
Grilled Asparagus Spears wrapped with Serrano Ham & Reggiano
Tandoori Chicken & Chickpea Samosas with Coriander Lime Dipping Sauce
Seedless Grapes Truffles rolled in Cambozola Cheese & Pecans

Dinner Menu

At the table:

Rustic Bread Basket including Focaccia, Ciabatta, Baguette & Soft Rolls
Served with Butter & White Bean Herb Spread

Appetizer

Zesty Summer Gazpacho with Poached Shrimp & Avocado

Or

Baby Arugula & Belgian Endive Salad

with Shaved Fennel, Crispy Prosciutto, Parmesan Shards, Sundried Olives & Lemony Vinaigrette

Entrée

Roasted Supreme of Chicken with Herb-Mascarpone Filling, White Wine Tarragon Jus,
Leek Mushroom Risotto & Roasted Cherry Tomato on the Vine

Dessert

Orange Infused Zabaglione with Fresh Summer Berries

Decadent House Blend Coffee & Assorted Teas

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



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Three Course Plated Dinner

Option B

Pre-Dinner Hors d'oeuvres

4 pieces per person

Atlantic Salmon Firecrackers with Wasabi Cream

Caesar Salad Roll - Rice Paper Filled with Romaine, Baby Arugula, Prosciutto, Parmesan
Topped with Anchovy Aioli, Tiny Spiced Croutons & Parmesan Shard

Pancetta, Leek & Chevre Tartlets

Seedless Grapes Truffles rolled in Cambozola Cheese & Pecans

Dinner Menu

At the table:

Rustic Bread Basket including Focaccia, Ciabatta, Baguette & Soft Rolls
Served with Butter & White Bean Herb Spread

Appetizer

Parmesan Timbale with Mushroom Sauté (Cremini, White & Shitake), Sautéed with Garlic,
Shallots & Fresh Herbs in a Marsala-Balsamic Reduction

Or

Roasted Fennel Soup with Stilton & Toasted Walnuts

Entrée

Gamay Braised Short Ribs with Sweet Potato & Root Vegetable Galette

Sauteed Rapini with Garlic & Chili, topped with Shallot Onion Rings & Braising jus

Dessert

Mini Berry Crumble with Mascarpone Quenelle served in a Small Mason Jar

Decadent House Blend Coffee & Assorted Teas

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Three Course Plated Dinner

Option C

Pre-Dinner Hors d'oeuvres

4 pieces per person

Mini Angus Beef Burgers served on Brioche Buns with Aged Cheddar & Smoked Ketchup
Grilled Wild Mushroom on Rosemary Focaccia with Truffle Oil & Parmesan Shard
Crab Croquettes with Key Lime Dipping Sauce
French Brie & Roasted Pear in Phyllo

Dinner Menu

At the table:

Rustic Bread Basket including Focaccia, Ciabatta, Baguette & Soft Rolls
Served with Butter & White Bean Herb Spread

Appetizer

Baby Arugula Salad with Pistachio Crusted Goat Cheese Disc, Grilled Ontario Peaches & Sour Cherry Dressing (Seasonal)

Or

Crispy Duck Springroll with Micro Greens & Hoisin Lime Sauce

Entrée

Lemon Thyme Grilled Pork Tenderloin

with Sweet Garlic-Orange Marmalade, Goat Cheese-Apple Crumble, Buttered Fennel & Haricot Verts

Or

Sea Bass in Saffron White Wine Nage

Dessert

Individual Apple Galette with Caramel Sauce & Vanilla Gelato

Decadent House Blend Coffee & Assorted Teas

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Three Course Plated Dinner

Option D

Pre-Dinner Hors d'oeuvres

4 pieces per person

Ontario Corn Cakes with Grilled Shrimp & Avocado Butter
Jerk Chicken Lollipop with Pineapple Jalapeno Gastrique
Negimaki – Grilled Beef Rolls with Scallion & Asparagus
Risotto Arancini with Garden Herbs & Tomato Sauce

Dinner Menu

At the table:

Rustic Bread Basket including Focaccia, Ciabatta, Baguette & Soft Rolls
Served with Butter & White Bean Herb Spread

Appetizer

Roasted Gorgonzola stuffed Black Mission Fig with Petite Arugula Salad,
Crisp Prosciutto & Balsamic Syrup

Or

Forest Mushroom & Caramelized Onion Phyllo Strudel with Fontina Fonduta
& Truffle Essence, Garnished with Chervil

Entrée

Roasted Rack of Lamb

with Sundried Tomato Tapenade Crust, drizzled with Salsa Verde, Natural Lamb Jus, Chèvre Eggplant
Pave, Fennel, Artichoke & Kalamata Olive Sauté

Dessert

Individual Pavlova

with Fresh Berries & Whipped Cream, sandwiched between Crunchy Almond Meringue
Served with Fresh Raspberry Coulis

Decadent House Blend Coffee & Assorted Teas

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