



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

Room Temperature Lunch Menus

**Minimum 10 people*

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

Chicken Menus - \$25.00/per person

Ancho Chili & Lime Rubbed Chicken Breast

Cashew & Asparagus Rice Salad with Orange-Shallot Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Chicken Breast with Chèvre (Goat's Cheese) & Roasted Red Peppers, served with Lemon Basil Aioli

Herbed Capellini Pasta with Sun Dried Tomato & Pesto

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Ginger & Coriander Marinated Chicken Breast with Spicy Tomato Coriander Salsa

Asian Slaw with Red Cabbage, Julienne Vegetables & Sesame Soy Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Lemon & Peppercorn Crusted Chicken Breast

Buttermilk Pasta Salad with Tomato Buttermilk Dressing, Fresh Basil & Diced Tomato

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Chicken Breast with Mango Salsa

Green Bean & Carrot Salad with Grainy Mustard Dressing

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Grilled Chicken Breast with Cumin, Preserved Lemon,

Garnished with Charred Lemon & Caper Berries

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Couscous Salad with Leek, Dried Cranberry & Orange Cumin Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Thai Herb Marinated Chicken with Ginger & Mint
Rice Salad with Lemongrass, Bok Choy, Julienned Vegetables & Orange-Shallot Vinaigrette
Baby Spinach Salad with Strawberries, Toasted Almonds & Sherry Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Piri Piri Marinated Chicken Breast
Orzo Pasta Salad with Grilled Eggplant, Sweet Corn, Roasted Red Peppers & Sweet 'n Sour Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Chinese Five Spice Chicken Breast
Napa Cabbage Slaw with Sesame Peanut Dressing
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Grilled Tamarind Glazed Chicken Breast
Napa Cabbage Slaw with Jicama, Snow Peas, Carrots & Sweet & Sour Dressing
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter

Caribbean Spice Rubbed Chicken Breast with Pineapple, Radish & Pepper Salsa
Three Cabbage Salad with Mango, Papaya, Black Beans, Peppers & Cilantro Lime Vinaigrette
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Chicken Breast with Sundried Tomato Pesto, Topped with Black & Green Olives, Roasted Red Peppers & Fresh Basil
Mediterranean Salad with Kale, Garbanzo Beans, Tomatoes, Chives, Parsley & Olives Dressed with Lemon & Olive Oil
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Southwest Spiced Rubbed Chicken Breast with Green Grapes, Scallion & Mint Salsa
Black Bean, Lentils & Soya Beans tossed with Grape Tomatoes, Julienne Bell Peppers, Tossed in a Cilantro Chilli Lime Dressing
Mixed Greens with Tomato, Cucumber, House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Fish Menus - \$31.00/person

Atlantic Salmon Filet with Grilled Pineapple & Jalapeño Salsa

Curried Coconut Rice with Sweet Peas

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Grilled Salmon Served with Roasted Sweet Corn & Tomato Salsa

Chick Pea Salad with Peppers & Basil Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Poached Atlantic Salmon Filet with Citrus Dill Mayo on a Bed of Greens

Orzo Pasta Salad with Grilled Eggplant, Charred Red Onion, Cherry Tomato & Fresh Herbs

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Grainy Mustard Crusted Salmon

White Skin Potato Salad with Scallions & Peppers Tossed in a Creamy Dressing

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Black Olive Tapenade Crusted Salmon

Grilled Vegetable Salad with Romaine Hearts & Balsamic Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Tandoori Spiced Salmon with Cucumber Raita

Romaine & Arugula Salad with Honey Dijon Vinaigrette

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Roasted Atlantic Salmon Filet with Olive, Caper & Tomato Relish

Fusilli Pasta Salad with Fresh Peas & Mushrooms

Mixed Greens with Cucumber, Tomato & House Vinaigrette

Dinner Rolls & Flatbreads with Butter

Decadent Tarts, Squares & Cookies

Pacific Rim Herb & Spice Crusted Salmon Filet with Daikon & Snow Pea Slaw Garnish
Vermicelli Rice Noodle Salad with Julienne Vegetables, tossed in a Citrus Sweet Chili Vinaigrette
Mixed Greens with Tomato, Cucumber & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Beef Menus - \$31.00/person

BBQ Meat Platter: Herb Grilled Chicken Breast, Soy Marinated Flatiron Steak
with Pommery Mustard & Lemon Aioli
Dijon Dill Potato Salad
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Lime & Chipotle Marinated Flatiron Steak with Roasted Red Pepper Mayo
Green Bean Salad with Red & Yellow Peppers & Honey Mustard Vinaigrette
Mixed Greens with Cucumber, Tomato & House Vinaigrette
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

3-Peppercorn Rubbed Flatiron Steak with Onion Hay & Blistered Grape Tomatoes
Boston Lettuce & Endive Tossed with Blue Cheese, Candied Walnuts & Julienne Pear
with Sherry Vinaigrette
Roasted Mini Potato Salad with Roasted Shallots & Peppers
with Olive Oil, Aged Balsamic & Rosemary
Dinner Rolls & Flatbreads with Butter
Decadent Tarts, Squares & Cookies

Vegetarian Options - \$13.95/person (Hot or Room Temperature)

Grilled Portobello Mushroom Tower with Grilled Eggplant & Roasted Red Pepper
Layered with Pesto, on a Roasted Tomato Coulis, Sprinkled with Goat Cheese (optional)
Singapore Noodle Salad - Curried Noodles with Julienned Vegetables & Crispy Tofu
Vegetable Pad Thai – Rice Noodles with Crispy Tofu, Vegetables, Bean Sprouts, Egg Aromatic Herbs
with Sweet & Sour tamarind Sauce
Roasted and stuffed pepper with rice, squash, spinach, peppers and aromatic herbs served with tomato
coulis
Southwest roasted stuffed pepper with quinoa, kale, fried tofu, charred corn, black beans, red onion
and cilantro
Asian Roasted and Stuffed peppers with Jasmine Rice, Marinated Fried Tofu, Baby Corn, Long Bean,
Peppers, Ginger & Fresh Coriander