



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

Small Plates & Stations

SMALL PLATES – A small version of an entrée
30 person minimum

Chianti Braised Short Rib with Parsnip Puree, Garlic Kale & Crispy Onions

Harissa Spiced Moroccan Chicken Tagine

with Apricot Confit, Saffron Jeweled Couscous & Cilantro Chutney

Chicken N' Waffles – Buttermilk Fried Chicken, Braised Collard Greens & Cornmeal Waffle
with Smoked Black Pepper Gastrique

Jerk Tamarind Glazed Chicken Skewers with Soy Braised Greens, Yam Puree & Pickled Mango

Seared Scallop with Truffled Cauliflower, Wilted Brussel Sprout Leaves & Citrus Brown Butter

Thai Shrimp & Scallops Skewer with Lemongrass, Coconut Green Curry Reduction & Almond Rice

Fresh Lobster Mac n' Cheese

with Fresh Nova Scotia Lobster in a Creamy Mornay Sauce of Gruyère & Fontina Cheese

Bourbon Street Jambalaya with Shrimp, Andouille Sausage, Onion, Bell Pepper & Louisiana Rice

Pasta with Assorted Foraged Mushrooms, Truffle Oil, Cream, Mushroom Jus & Pecorino Cheese

STATIONS

Starts at a minimum of 40 people

Taco Bar

Pulled Chicken Tinga Queso Fresco, Tomato Pico de Gallo & Pickled Red Onion

Grilled Pork “El Pastor” Style, Grilled Pineapple & Onion Salsa, Queso Fresco & Pickled Red Onion

All Tacos served with

Decadent Taco Sauce, Lime Wedges, Cilantro, Habanera Crème, Queso Fresco & Shredded Cabbage

Mini Burger/Slider

Choose 3

Black Angus Burgers with Aged Cheddar, Smokey Ketchup with Mini Dill Pickle

Chicken Burgers with Chipotle-Lime Mayo

Lamb Burgers with Caramelized Onions & Blue Cheese

Asian Pork Burger with Sweet Chili Bok Choy Slaw & Sriracha Mayo

Pulled Pork Slider with Creamy Coleslaw & House Blend Barbecue Sauce

Crab Cake Slider with Mango Slaw & Chipotle Aioli

Mini Portobello with Roasted Red Pepper, Pesto Mayo & Goat Cheese



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"Here's The Beef" Carvery

Chef will carve to order

AAA Beef Tenderloin with a Shallot Peppercorn Crust
Soft Kaiser Rolls

Choice of Toppings to include:

Béarnaise Mayonnaise, Horseradish Cream & Roasted Red Pepper Aioli

Risotto

Choose 2

Fresh Pea & Asparagus
Heirloom Tomatoes & Fresh Herbs
Lemon Shrimp & Zucchini
Butternut Squash, Blue Cheese & Sage
Forest Mushrooms, Hazelnuts & Truffle Oil
Sausage & Roasted Tomato-Herb

Noodles

Chef will prepare to order

Pad Thai or Chow Mein

with Succulent Wok Fried Vegetables & Choice of Chicken, Shrimp or Tofu
Served in Chinese Take Out Containers with Chopsticks

Sushi & Dim Sum

A Certified Sushi Chef Works Magic in Front of Your Eyes, Slicing, Dicing & Assembling the Freshest Fish & Vegetables Into Works of Art.
Dim Sum Means, "Heart's Delight." Our Version Includes a Variety of Mouth-Watering Snacks, Steamed & Sautéed for Your Guests in Large Woks & Bamboo Baskets.

Perogies

Potato & Cheese stuffed Perogies

Served with Sauteed Onions, Cheddar Cheese, Sour Cream & Bacon Bits

Mac'N Cheese All Grown Up

Chef will prepare to order

Pasta in a Mornay Sauce of Gruyère, Sharp White Cheddar, Fontina with a hint of Roquefort

Guests can add any of the following to their dish:

Seafood Blend (Lobster, Crab & Shrimp), Crispy Double Smoked Bacon, Truffled Mushrooms, Caramelized Shallots, Bruschetta Tomatoes, Savory Herbs, Fresh Chilies & Toasted Garlicky Bread Crumbs



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"La Cucina" Pasta

Chef will prepare your choice of pasta with your favourite sauce & accompaniments.

Choice of Pasta - Penne, Farfalle, Agnolotti with Mushrooms & Leeks

Choice of Sauce - House-made Tomato Sauce, Rose Sauce, White Wine Sauce, Pesto, Extra Virgin Olive Oil with Garlic

Choice of Accompaniments:

Grilled Chicken, Clams, Garlic Shrimp, Grilled Vegetables, Artichokes, Onions, Chilies, Sautéed Mushrooms, Sundried Tomatoes, Caramelized Onions, Black Olives, Chèvre & Parmesan

Porchetta

Traditional Slow Roasted Pork with Crackling

Carved at the Buffet

Served with Mini Ciabatta Buns, Hot Pickled Peppers, Mustards & Salsa Verde

Oysters

Three Kinds of Oysters, from East to West Coast

Freshly shucked at the station by a Chef

Garnish to Include:

Hot Sauce, Lemon Wedges, Fresh Horseradish, Cocktail Sauce, Champagne Mignonette, Shallot, Capers, Chili & Lemon Vinaigrette

Flatbread Pizza

Baked Fresh On-Site (requires full-size oven)

Sautéed Mushroom, Braised Leeks, Shaved Asiago, Fresh Thyme with Housemade Tomato Sauce
And/Or

Spicy Italian Sausage, Sautéed Spinach, Caramelized Onion, Roasted Garlic & Crumbled Goat Cheese with Housemade Tomato Sauce

Meatball Station

The Classic Italian Meatball with Veal, Pork & Beef

Served in a Mini Ciabatta Bun

Piled High with Mozzarella, Parmesan, Tomato Sauce, Roasted Red Pepper, Rapini & Pepperoncini

Salmon

50 person minimum

House-cured Sides of Tequila-Citrus Salmon & Traditional Gravlax with Dill

Freshly Sliced by a Chef

Served with a Choice of Fresh Pumpernickel Rounds, Assorted Flatbreads & Crispy Potato Cakes

Toppings Include: Mustard Sauce, Sour Cream, Avocado Cream, Capers, Pickled Shallots, Red Onion & Chopped Egg



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Bar Snacks

3 dozen minimum

Prosciutto Twists with Honey Mustard

Parmesan Reggiano Shortbread Coins with Rosemary

3 bowl minimum

Lime & Sea Salt Lotus Crisps

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

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