



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

\$31.00 per person

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

\$34.00 per person.

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



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Cocktail Party Sample Menus

30 person minimum

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

\$42.00 per person

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.