



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 - \$18.50/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 - \$21.00/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 - \$22.00/person

BBQ Meat Platter: Herb Grilled Chicken Breast, Soy Marinated Flank 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 Flank 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 Flank 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 - \$9.95/person

Grilled Ginger & Soy Marinated Tofu Served on a Bed of Chinese Vegetables

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 with a Hint of Curry