



the
IDIECO
CATERING



Deco operates with passion and purpose to ensure that any special event is the source of delightful memories, unquestionable and unmatched value and delicious food. Our talented international chefs take pride in bringing their own flair and creativity to every event. Plus, Deco Catering is proud to be one of the select few Kosher caterers in the Twin Cities. We welcome the opportunity to work with you in planning your next event!

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APPETIZERS

Minimum order is 36 pieces per appetizer.

BITE-SIZED BEEF PASTIES

A northern Minnesota classic. Delicate bite-sized pastry filled with pork, beef, rutabaga, carrots, onions and potatoes. \$1.5 each

ASIAN BBQ SLIDERS

Pulled pork marinated with Asian BBQ sauce. Served with mayo, grilled red onions, and fried wontons on a ciabatta bun. \$3.5 each

SPANAKOPITA

Phyllo triangles filled with spinach, onions and feta cheese. \$1.5 each

APRICOT BRIE PUFFS

Bite-sized puff pastry filled with warm brie and apricot chutney. \$3.5 each

BRUSCHETTA

Balsamic marinated roma tomato and fresh basil on a crostini with parmesan cheese and reduced balsamic. \$1.5 each

MEATBALLS

Your choice of BBQ, marinara, or Swedish. \$1 each

BACON-WRAPPED CHORIZO STUFFED DATES

Sweet dates filled with spicy chorizo and wrapped with smoky bacon. \$1.5 each

BACON AND DUCK WRAPPED STUFFED JALAPEÑOS

Goat cheese stuffed jalapeños wrapped with thinly sliced duck breast and bacon. \$2.5 each

CHICKEN EMPANADAS

Spicy chicken filling with a delicate pastry dough. \$1.5 each

SEAFOOD QUESADILLAS

Topped with chipotle sour cream and pepper relish. \$2.5 each

MUSHROOM PHYLLO

Mushroom purée wrapped in flakey buttery phyllo dough. \$1.5 each

STUFFED RED POTATOES

Red potatoes filled with our signature dill sauce and topped with capers. \$1 each

SALMON CAKES WITH DILL SOUR CREAM

Seared mini fish cakes with dill sour cream and capers. \$2.5 each

BACON-WRAPPED SHRIMP

Baked shrimp on a pick wrapped in crispy bacon. \$3.5 each

CHICKEN SKEWERS

Skewered seasoned chicken served with sweet chili sauce. \$2 each

CHICKEN SLIDERS

Grilled chicken topped with lettuce, tomato, onion, and mayo on a toasted bun. \$3.5 each

CALIFORNIA SLIDERS

Seasoned ground beef, cheddar, lettuce, tomato, sweet and tangy Deco sauce, served on an egg bun. \$3.5 each

SWEET PEA CROSTINI

Sweet pea purée, parmesan cheese, and prosciutto on a crostini. \$1.5 each

SUNDRIED TOMATO BRUSCHETTA

Crostini topped with a sundried tomato tapenade. \$1.5 each

SHRIMP BRUSCHETTA

Jalapeño cream cheese, shrimp, chives, and queso fresco. \$2.5 each

WASABI TUNA WONTONS

Seared ahi tuna with wasabi aioli and micro greens on a crispy wonton. \$3 each

STUFFED MUSHROOMS

Bite-sized mushrooms with your choice of wild rice or mushroom purée stuffing. \$2.5 each

OPEN-FACED CANAPES

HAM: Deli ham, bread, cucumber slices, grape tomatoes, stone ground mustard, and parsley. \$1.5 each

TURKEY: Herb cream cheese, deli turkey, cucumber slices, grape tomatoes, and parsley. \$1 each

BEEF TENDERLOIN: Sliced beef tenderloin, horseradish, and cream cheese. \$2.5 each

LOX SALMON: Smoked salmon, rye bread, dill, cucumber, rice wine vinaigrette, salt, sugar, and dill cream cheese. \$4 each

ENTRÉES

Entrées include bread and butter, chef's choice seasonal vegetable, choice of starch, and choice of green salad. Buffets also include a tiered fruit display, baked brie with fresh berries, and a deli salad.



Mango Salsa Salmon



Stuffed Squash

BEEF

BRAISED BEEF BRISKET WITH BBQ

Slow-roasted brisket with tangy BBQ sauce. \$30 plated/\$33 buffet

BEEF SHORT RIBS

Braised short ribs served with a cabernet cremini sauce. \$31 plated/\$34 buffet

BEEF TENDERLOIN FILET WITH HERB BUTTER

Beef tenderloin served medium rare topped with basil butter. \$32 plated/\$35 buffet

FISH

MANGO SALSA SALMON

Seared salmon topped with our signature mango salsa. Our Deco rice pilaf makes a great pairing. \$31 plated/\$34 buffet

CREAMY LEMON WALLEYE

Walleye slow-cooked in a savory lemon cream sauce. \$30 plated/\$33 buffet

CRUSTED WALLEYE WITH LEMON AIOLI

Walleye with a crispy crust and served with lemon aioli. \$30 plated/\$33 buffet

ROASTED SALMON FILLET

Atlantic salmon with lemon pepper and served with dill sauce. \$29 plated/\$32 buffet

PORK

WILD RICE STUFFED PORK ROULADES

Savory wild rice stuffing in a pork loin. \$26 plated/\$29 buffet

POULTRY

AIRLINE CHAMPAGNE CHICKEN

Roasted airline chicken breast smothered in a champagne cream sauce. \$28 plated/\$31 buffet

WILD RICE STUFFED CHICKEN BREAST

Sliced chicken breast with savory wild rice stuffing topped with white wine sauce. \$25 plated/\$28 buffet

CURRY OR DIJON CHICKEN

Sautéed chicken breast in a creamy curry or dijon sauce. \$25 plated/\$28 buffet

CHICKEN PARMESAN

Crispy chicken breast topped with marinara and fresh mozzarella. \$25 plated/\$28 buffet

GRILLED CHICKEN WITH CHOICE OF SAUCE

Grilled chicken breast with your choice of sauce. Choose from: chive butter, marsala mushroom, white wine cream (with or without bruschetta topping) or roasted red pepper pesto. \$25 plated/\$28 buffet

Upgrade to champagne sauce for \$2 more.

VEGETARIAN

STUFFED SQUASH

Acorn squash stuffed with rice, cheese, peppers, onions, almonds, and golden raisins cooked under tender. Topped with parmesan cheese and reduced balsamic. \$22 plated/\$25 buffet
Seasonal item. Please ask if it is available.

THREE-CHEESE LASAGNA

Traditional homemade lasagna. Ricotta, parmesan, and mozzarella stuffed and rolled into lasagna noodles with a roasted garlic tomato sauce. \$22 plated/\$25 buffet

ROASTED VEGETABLE TROTTOLE

Cremini mushrooms, zucchini, summer squash, red peppers and trottolo noodles in a roasted garlic cream sauce. \$22 plated/\$25 buffet

VEGGIE KABOBS

Two skewers filled with mushrooms, zucchini, red onion, and red pepper roasted then topped with oregano sauce and parmesan cheese. \$22 plated/\$25 buffet

STARCHES

Boiled Dill Potatoes
Deco Mashed Potatoes
Deco Rice Pilaf
Wild Rice Pilaf
Roasted Fingerling Potatoes
Roasted Root Vegetable Mash

SPREADS

Herb Cream Cheese
Hummus
Sundried Tomato
Roasted Egg Plant
Whipped Herb Butter

SALADS

Salads are included in Plated Meals, and Buffet Pricing. Bulk salads are also available.



GREEN SALADS

BEET SALAD

Roasted golden beets, goat cheese, candied pecans, red onions, and white balsamic vinaigrette.

CAESAR

A classic Caesar salad, with a parmesan cheese crisp and creamy garlic parmesan dressing.

* **SUMMER BERRY AND MIXED GREENS**
Seasonal berries, bleu cheese, maple roasted walnuts, and raspberry vinaigrette.

GREEK

Mixed greens, with kalamata olives, cucumbers, feta cheese, red peppers, and creamy oregano dressing.

APPLES PECANS AND MIXED GREENS

Cinnamon roasted apples, cheddar cheese, and candied pecans with mixed greens tossed in apple cider vinaigrette.

* **POACHED PEAR AND CRANBERRY SALAD**
Mixed greens, tart cranberries, raisins, bleu cheese, candied walnuts, sliced poached pear, and raspberry vinaigrette.

STRAWBERRY SPINACH FETA SALAD

Strawberries, pecans, and feta with red and green onions, spinach, and spring mix tossed in poppy seed dressing.

DECO DELI SALADS

\$3 PER PERSON

Black Bean and Corn
Caprese Trottolo Pasta Salad
Crispy Thai
Cucumber Dill
Four Bean
Mediterranean Quinoa
Minnesota Wild Rice
Tomato Cucumber
Vegetable Pasta
Wild Rice and Cranberry

\$4 PER PERSON

Lentil
New Potatoes with Capers and Onions
Red Beet
Scandinavian Pea Salad
Shaved Brussels Sprout
Tomato Basil
Tomato Basil Mozzarella
Tortellini

ADDITIONAL OFFERINGS



Baked Brie with Fresh Berries

DELUXE TACO BAR

Ground beef and seasoned chicken with refried beans, Spanish rice, tortilla chips, soft shells, pico, black olives, cheddar cheese, onions, jalapeños, guacamole and sour cream. \$17 per person

DELUXE PASTA BAR

Campanelle pasta, meatballs, chicken parmesan, roasted vegetables, Bolognese, marinara, roasted garlic cream sauce, and shredded parmesan. Served with breadsticks. \$19 per person

CHARCUTERIE TRAY

A selection of cured meat, gourmet cheese, dried fruits, and nuts with our housemade crostini. \$325 serves 50

GOURMET CHEESE PLATTER

Brie, cheddar, manchego, gorgonzola, seasonal fruit, and assorted crackers. \$195 serves 50

BAKED BRIE WITH FRESH BERRIES

A Deco must! Brie with raspberry jam wrapped and baked in pastry dough garnished with seasonal berries.

\$150 serves 50

ARTISAN BREAD WITH SPREAD

A selection of bread with butter and choice of spread.

\$50 serves 50

DECO'S SIGNATURE SOUPS

Choose from: Chicken Wild Rice, Butternut Squash, Tomato Basil, Split Pea, Sauerkraut, Chicken Vegetable, and Carrot Ginger.

\$3 per person / Also available in quarts

FRESH VEGETABLE TRAY WITH DIP

Seasonal raw vegetables with dill dip.

\$95 serves 50

MASHED POTATO BAR

Mashed potatoes with a selection of toppings: Kielbasa, cheddar, bacon, scallions, sour cream, red onions, and diced tomato.

\$300 serves 50

GRILLED OR ROASTED VEGETABLE PLATTER

Seasonal vegetable prepared by roasting, grilling or a combination.

(Can contain: carrots, squash, asparagus, peppers, parsnips, portobellos, red onions, zucchini, and summer squash.)

\$150 serves 50

BEEF TENDERLOIN WITH HORSERADISH PLATTER

Slices of medium rare beef tenderloin served with a creamy horseradish sauce with egg buns. \$175 serves 40

BAKED SALMON WITH DILL SAUCE

Baked salmon with creamy dill sauce.

\$145 serves 40

TIERED FRUIT DISPLAY

Our beautiful display adds color and height.

\$200 serves 75

LATE-NIGHT SNACKS



BUILD-YOUR-OWN BARS

MINI TACO BAR

Seasoned ground tenderloin or southwest chicken served with lettuce, tomatoes, white onions, black olives, sour cream, guacamole, chopped cilantro, cheddar cheese, and your choice of seasoned black beans or refried beans, salsa or pico de gallo, and soft flour or hard tortilla shells. \$15 per person

NACHO BAR

Tortilla chips served with your choice of seasoned ground beef, southwest chicken, or chili (choice of 2). Toppings include black beans or refried beans, cheese sauce, tomatoes, shredded cheddar cheese, spicy jalapeño sauce or salsa, white onions, pico de gallo, sour cream, guacamole and black olives. \$14 per person

MAC 'N' CHEESE CUP BAR

Campanelle pasta with homemade cheese sauce, bacon, Keilbasa sausage, green onions, shredded cheddar or pepper jack cheese, and tomatoes. \$9 per person

MINI BURGER BAR

Ground beef tenderloin burgers served with cheddar or pepper jack cheese, onion, lettuce, pickles, tomato, ketchup, mayo, mustard, and sweet or jalapeño relish. \$10 per person

POTATO SKIN BAR

Russet potato skins served with bacon, green onions, seasoned sour cream, nacho cheese, and roasted jalapeños, and your choice of shredded cheddar or pepper jack. \$5 per person

OTHER ITEMS

ONE-TOPPING PIZZA

We've partnered with the best pizza in town! Large, legendary Green Mill pizza. Available in cheese, pepperoni, or sausage. \$16 per pizza

PARTY MIX CUP

Chex mix cups. \$2.25 per person

MINI GRILLED CHEESE AND TOMATO SOUP

Mini grilled cheese sandwiches made with white bread and American cheese. Served with tomato soup.

\$3 per person

PRETZEL BITES AND BEER CHEESE

Soft pretzel bites tossed in butter and served with beer cheese sauce. \$4 per person

LOOKING FOR SOMETHING ELSE?

WE'D LOVE TO CUSTOMIZE A LATE-NIGHT SNACK FOR YOU!

DESSERTS

At Deco, all of our pastries and desserts are created by our fabulous in-house pastry chefs.

*Cheesecake Bites with
Fresh Berries*



NINE-INCH ROUND CAKE

Choose from: Chocolate cake with fudge filling; red velvet; carrot; lemon and vanilla almond; or marble.

\$38 per cake

BROWN BUTTER COOKIES \$20 per dozen

SUGAR COOKIES \$15 per dozen

LEMON FROSTING COOKIES \$15 per dozen

* **RASPBERRY SANDWICH COOKIES**

\$15 per dozen

CHOCOLATE MACAROONS \$24 per dozen

PLAIN MACAROONS \$20 per dozen

RUGELACH \$20 per dozen

CHEESECAKE BITES WITH FRESH BERRIES

\$26 per dozen

ALMOND KRINGLE \$15 per dozen

FLOURLESS CHOCOLATE BITES \$26 per dozen

WALNUT BROWNIES \$42 per dozen

* **HELSINKI CAKE**

Deco's famous Scandinavian cake. Layers of raspberries, whipped cream, sponge cake, and chocolate mousse. Topped with whipped cream and berries. \$48 per cake

LEMON BARS \$15 per dozen

SHOOTERS \$36 per dozen

Strawberry Shortcake

Key Lime

Fresh Berry

Mississippi Mud Pie

Apple Crisp

TARTLETS \$42 per dozen

Raspberries

Passion Fruit

Lemon

Seasonal Fresh Fruit

Chocolate Mousse

ASK YOUR SALES MANAGER FOR INFORMATION ON WEDDING CAKES!



BRUNCH



MUFFINS

Choice of raspberry with chocolate, morning glory, blueberry lemon, or poppy seed. \$24 per dozen

SCONES

Choice of berry, spinach parmesan, or chocolate chip. \$24 per dozen

BAGELS & CREAM CHEESE

\$30 per dozen

FRESH FRUIT SALAD

\$6 per person

FRUIT, YOGURT, AND GRANOLA BUFFET

Choice of yogurt, with seasonal fruit, and Deco's famous signature granola. \$7 per person

GRAVALOX

In-house cured Atlantic salmon served with red onions, capers, and dill. \$160 serves 40

HAM AND CHEDDAR QUICHE

\$24 serves 6

MUSHROOM, PARMESAN, AND SPINACH QUICHE

\$26 serves 6

SWEDISH PANCAKES & CREPES STATION

Served with seasonal berries and whipped cream.

\$6 per person

WHOLE POACHED SALMON

With dill sauce. \$290 serves 80

BEVERAGES

COFFEE

Regular or decaffeinated freshly ground coffee.

\$29 (16 8-ounce cups)

MIMOSAS

Orange and pineapple juice with brut champagne and a fruit assortment. \$7 per person



BEVERAGE SERVICE

Our beverage services are tailored to fit each event. Deco Catering offers a large variety of libations and non-alcoholic beverages with a top-notch knowledgeable staff.

Deco Beverage Services can include:

- Non-alcoholic beverages
- A variety of domestic and imported beers
 - Wide selection of wine
 - Assortment of liquors
 - Soft drinks
- Knowledgeable and responsible bartenders
 - Attentive service staff
- Complete setup and cleanup service



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