



the 
DIECO
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 few Kosher-style 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.



Mini Fried Chicken Sliders



Stuffed Red Potatoes

MINI SLIDERS

Your choice of fried chicken, sweet chili BBQ, or California. \$3 each

SUNDRIED TOMATO TAPENADE BRUSCHETTA

\$2 each

BRUSCHETTA

Marinated roma tomato and fresh basil on a crostini with parmesan cheese and reduced balsamic. \$2 each

SPANAKOPITA

Phyllo triangles filled with spinach, onions and feta cheese. \$2 each

APRICOT BRIE PUFFS

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

MEATBALLS

Your choice of BBQ or marinara: \$1.75 each or Swedish: \$2 each

MUSHROOM PHYLLO

\$2 each

BACON-WRAPPED CHORIZO STUFFED DATES

\$2 each

BACON-WRAPPED SHRIMP

\$4 each

CHICKEN SKEWERS

Served with sweet chili sauce. \$2 each

BACON WRAPPED DUCK

Goat cheese stuffed jalapeños wrapped with thinly sliced duck breast and bacon. \$3 each

CHICKEN EMPANADAS

Spicy chicken filling with a delicate pastry dough. \$2.75 each

SEAFOOD QUESADILLAS

Topped with chipotle sour cream and pepper relish. \$2.75 each

STUFFED RED POTATOES

Roasted red potatoes filled with our signature dill sauce and topped with capers. \$2 each

BITE-SIZED BEEF PASTIES

A northern Minnesota classic. Delicate bite-sized pastry filled with pork, beef, rutabaga, carrots, onions and potatoes. \$2.75 each

SALMON CAKES

Searred mini fish cakes with dill sour cream and capers. \$3 each

SHRIMP BRUSCHETTA

Jalapeño cream cheese, shrimp, chives, and queso fresco. \$3 each

WASABI TUNA WONTONS

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

WILD RICE STUFFED

MUSHROOMS

\$2.75 each

MUSHROOM DUXELLE STUFFED

MUSHROOMS

\$2.75 each

OPEN-FACED CANAPES

CUCUMBER DILL HAVARTI: Cucumber, havarti cheese, dill cream cheese, grape tomato, and a sprig of fresh parsley. \$2.5 each

HAM: Deli ham, bread, cucumber slices, grape tomatoes, stone ground mustard, and parsley. \$3 each

TURKEY: Herb cream cheese, deli turkey, cucumber slices, grape tomatoes, and parsley. \$3 each

BEEF TENDERLOIN: Sliced beef tenderloin, horseradish, cucumber slices, grape tomatoes, and cream cheese. \$4 each

LOX SALMON: Smoked salmon, rye bread, dill, 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.
Upgrade to a premium Deco buffet including a tiered fruit display, baked brie with fresh berries, and a deli salad for \$2 per person.



Premium Deco Buffet

BEEF

BRAISED BEEF BRISKET WITH BBQ

\$34 plated/\$33 buffet

BEEF SHORT RIBS

Served with a cabernet cremini sauce.

\$36 plated/\$35 buffet

BEEF TENDERLOIN FILET

Served medium rare topped with basil butter. \$38 plated/\$37 buffet

FISH

MANGO SALSA SALMON

Served with Deco rice pilaf.

\$35 plated/\$34 buffet

CREAMY LEMON WALLEYE

\$33 plated/\$32 buffet

CRUSTED WALLEYE WITH LEMON AIOLI

\$35 plated/\$34 buffet

ROASTED SALMON FILLET

Atlantic salmon with lemon pepper and served with dill sauce.

\$33 plated/\$32 buffet

PORK

STUFFED PORK ROULADES

Savory wild rice stuffing in a pork loin.

\$28 plated/\$27 buffet

CHICKEN

CHAMPAGNE CHICKEN

Roasted airline chicken breast smothered in a champagne cream sauce.

\$32 plated/\$31 buffet

WILD RICE STUFFED CHICKEN BREAST

Sliced chicken breast with savory wild rice stuffing topped with white wine sauce.

\$29 plated/\$28 buffet

GRILLED CHICKEN WITH CHOICE OF SAUCE

Grilled chicken breast with your choice of sauce. Choose from: creamy curry, dijon, chive butter, marsala mushroom, white wine cream, or roasted red pepper pesto.

\$29 plated/\$28 buffet

Upgrade to champagne sauce for \$2 more.

VEGETARIAN

STUFFED SQUASH OR STUFFED PORTOBELLO

Stuffed with rice, cheese, peppers, onions, almonds, and golden raisins cooked under tender. Topped with parmesan cheese and reduced balsamic. \$26 plated/\$25 buffet

THREE-CHEESE LASAGNA

Traditional homemade lasagna. Ricotta, parmesan, and mozzarella stuffed and rolled into lasagna noodles with a roasted garlic tomato sauce. \$26 plated/\$25 buffet

ROASTED VEGETABLE PASTA

Cremini mushrooms, zucchini, summer squash, red peppers and trotole noodles in a roasted garlic cream sauce.

\$26 plated/\$25 buffet

VEGGIE KABOBS

Two skewers with mushrooms, zucchini, red onion, and red pepper roasted then topped with oregano sauce and parmesan cheese.

\$25 plated/\$24 buffet

STARCHES

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

SPREADS

Herb Cream Cheese
Hummus
Sundried Tomato
Roasted Egg Plant

SALADS

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

Beet Salad



GREEN SALADS

GARDEN SALAD

Romaine, spring mix, broccoli, cauliflower, red peppers, red onions, roma tomatoes and white balsamic dressing.

BEEF SALAD

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

CAESAR

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

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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.

APPLE PECAN AND MIXED GREENS

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

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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, with spring mix and poppy seed dressing.

DECO DELI SALADS

\$3 PER PERSON

Caprese Pasta Salad
Crispy Thai
Cucumber Dill
Minnesota Wild Rice
Red Beet
Tomato Cucumber
Vegetable Pasta
Wild Rice and Cranberry

\$4 PER PERSON

Mediterranean Quinoa
New Potatoes with Capers and Onions
Scandinavian Pea Salad
Shaved Brussels Sprout
Tomato Basil Mozzarella
Tortellini

ADDITIONAL OFFERINGS



Charcuterie Tray

CHARCUTERIE TRAY

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

GOURMET CHEESE PLATTER

Brie, cheddar, manchego, gorgonzola, seasonal fruit, and assorted crackers. \$250 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

Served with butter and choice of one spread. \$100 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

BUILD-YOUR-OWN SLIDER STATION

Your choice of three: beef, grilled chicken, Asian pork, or veggie patties. \$15 per person

FRESH VEGETABLE TRAY WITH DIP

Seasonal raw vegetables with dill dip. \$125 serves 50

TIERED FRUIT DISPLAY

Our beautiful display adds color and height. \$200 serves 75

ROASTED VEGETABLE PLATTER

Vegetables selected by seasonality.

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

\$175 serves 50

MASHED POTATO BAR

Mashed potatoes with a selection of toppings: Broccoli, cheddar, bacon, scallions, sour cream, and red onions. \$300 serves 50

BEEF TENDERLOIN WITH HORSERADISH PLATTER

Slices of medium rare beef tenderloin served with a creamy horseradish sauce with egg buns. \$225 serves 25

BAKED SALMON WITH DILL SAUCE

Baked salmon with creamy dill sauce. \$145 serves 25

TACO BUFFET

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

1 meat: \$21 per person 2 meat: \$23 per person

PASTA BUFFET

Campanelle pasta, meatballs, chicken parmesan, roasted vegetables, Bolognese, marinara, roasted garlic cream sauce, and shredded parmesan. Served with a caesar salad and breadsticks.

\$27 per person

LATE-NIGHT SNACKS



Mac 'N' Cheese Bar

BUILD-YOUR-OWN BARS

MINI TACO BAR

Seasoned ground beef or southwest chicken served with lettuce, tomatoes, sour cream, guacamole, cheddar cheese, salsa, and soft flour tortillas. \$15 per person

NACHO BAR

Tortilla chips served with your choice of seasoned ground beef, southwest chicken, or chili (choice of one). Toppings include cheese sauce, shredded cheddar cheese, salsa, sour cream, and guacamole. \$9 per person

MAC 'N' CHEESE BAR

Campanelle pasta with homemade cheese sauce, bacon, Keilbasa sausage, green onions, shredded cheddar or pepper jack cheese, and tomatoes. \$9 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. \$17.5 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. \$3 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.



LEMON BARS \$18 per dozen

BROWN BUTTER COOKIES \$20 per dozen

SUGAR COOKIES \$20 per dozen

LEMON FROSTING COOKIES \$20 per dozen

* **RASPBERRY SANDWICH COOKIES**

\$24 per dozen

CHOCOLATE MOUSSE \$56 per dozen

VANILLA PANNA COTTA \$56 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 \$30 per dozen

WALNUT BROWNIES \$36 per dozen

* HELSINKI CAKE

Deco's famous nine-inch Scandinavian cake. Layers of raspberries, whipped cream, sponge cake, and chocolate mousse. Topped with whipped cream and berries.

\$60 per cake

NINE-INCH ROUND CAKE

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

\$48 per cake

SHOOTERS \$42 per dozen

Strawberry Shortcake, Key Lime, Mississippi Mud Pie, or Apple Crisp.

TARTLETS \$36 per dozen

Raspberry, Passion Fruit, Lemon, Seasonal Fresh Fruit, or 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. \$30 per dozen

SCONES

Choice of berry, spinach parmesan, or chocolate chip. \$30 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 12

MUSHROOM, PARMESAN, AND SPINACH QUICHE

\$26 serves 12

CREPES STATION

Served with seasonal berries and whipped cream. \$6 per person

WHOLE POACHED SALMON

With dill sauce. \$325 serves 80

BEVERAGES

COFFEE

Regular or decaffeinated freshly ground coffee. \$2.25 per serving

MIMOSAS

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



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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