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IDIECO
CATERING

Simply Perfection



Deco Catering is Simply Perfection!

Deco Catering provides its clients with a vast menu of delicious eating options that are perfect for any occasion. We customize each event to your specifications and requirements and we guarantee a unique menu. 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!



612-623-4477 • decocatering.com

Appetizers

Minimum order is 36 pieces per appetizer.

BACON-WRAPPED CHORIZO STUFFED DATES

Sweet dates filled with spicy chorizo and wrapped with smoky bacon. \$1.50 each

BACON-WRAPPED DUCK WITH GOAT CHEESE STUFFED JALAPEÑOS

Goat cheese stuffed jalapeños wrapped with a thin sliced duck breast and bacon. \$1.50 each

CHARCUTERIE BREADSTICK

Salami, cheese, and an olive on a breadstick. \$2.50 each

CHARCUTERIE TRAY

A selection of cured meat, gourmet cheese, dried fruits, and nuts with our housemade crostini and lavash. \$6.50 per person

CHICKEN EMPANADAS

Spicy chicken filling with a delicate pastry dough. \$1 each

GOURMET CHEESE PLATTER

Brie, cheddar, manchego, gorgonzola, seasonal fruit, and assorted crackers. \$175 serves 50

LOBSTER QUESADILLAS

Lobster and cheese filled quesadilla topped with chipotle sour cream and pepper relish. \$2.50 each

BBQ MEATBALLS

Pork meatballs tossed in tangy BBQ sauce. \$1 each

SWEDISH MEATBALLS

Pork meatballs tossed in a traditional cream sauce. \$1 each

MINI DUCK TACOS

Tortilla topped with duck confit and seasonal fruit relish. \$3.50 each

MUSHROOM PHYLLO

Mushroom duxelle wrapped in flakey buttery phyllo dough. \$1.50 each

STUFFED RED POTATOES

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

ROASTED GRAPE TOMATO BRUSCHETTA

Roasted grape tomatoes, parmesan cheese and basil on a crostini. \$1.50 each

SALMON CAKES WITH DILL SOUR CREAM

Seared mini fish cakes with dill sour cream and capers. \$2.50 each

BACON-WRAPPED SHRIMP

Baked shrimp on a pick wrapped in crispy bacon. \$2.50 each

CHICKEN SKEWERS

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

GRILLED VEGETABLE SKEWERS

Mushrooms, assorted peppers, onions, zucchini, and garlic. \$1.50 each

ASIAN BBQ SLIDERS

Pulled pork, sweet chili sauce, and BBQ on a toasted bun. \$3.50 each

CHICKEN SLIDERS

Topped with lettuce, tomato, onion, and mayo on a toasted bun. Served with grilled or breaded chicken. \$3.50 each

GROUND TENDERLOIN SLIDERS

Tenderloin burgers with lettuce, tomato, mayo, mustard, ketchup, and pickles. \$4 each

SWEET PEA CROSTINI

Sweet pea purée, parmesan cheese, and mint on a crostini. \$1.50 each

SUNDRIED TOMATO BRUSCHETTA

Crostini topped with a sundried tomato tapenade. \$1.50 each

SHRIMP BRUSCHETTA

Jalapeño cream cheese, shrimp, chives, and queso fresco. \$2.50 each

WASABI TUNA WONTONS

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

WILD RICE STUFFED CREMINI

Bite-sized cremini mushrooms baked with a savory wild rice stuffing. \$2.50 each

Open-Faced Canapes

HAM: Deli ham, bread, cucumber slices, grape tomatoes, stone ground mustard, and parsley. \$1 each

TURKEY: Sriracha, mayo, deli turkey, cucumber slices, grape tomatoes, and parsley. \$1 each

BEEF TENDERLOIN: Sliced beef tenderloin, horseradish, and herb cream cheese. \$2.50 each

HERRING: Sourdough bread, butter, herring, egg filling, garnished with red onion and fresh dill. \$1.50 each

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

Plated Meals

Plated meals include bread and butter, chef's choice seasonal vegetable, choice of starch, and choice of green salad.

Roasted Salmon Fillet



Roasted Vegetable Trottolo

Beef

BBQ BRISKET

Slow-roasted brisket with tangy BBQ sauce. \$30

BEEF SHORT RIBS

Braised short ribs served with a cabernet cremini sauce. \$31

BEEF TENDERLOIN FILET WITH HERB BUTTER

Beef tenderloin served medium rare topped with basil butter. \$32

Pork

PORK RIBS

Roasted BBQ pork babyback or spare ribs. Market Price

WILD RICE STUFFED PORK ROULADES

Savory wild rice stuffing in a pork loin. \$26

Poultry

CURRY OR DIJON CHICKEN

Sautéed chicken breast in a creamy curry or dijon sauce. \$25

CHICKEN PARMESAN

Crispy chicken breast topped with marinara and fresh mozzarella. \$25

GARLIC CHIVE BUTTER CHICKEN

Marinated grilled chicken breast in a roasted garlic chive butter sauce. \$25

Fish

CRUSTED WALLEYE WITH LEMON AIOLI

Baked walleye with a crispy cornmeal crust and served with lemon aioli. \$30

LOBSTER STUFFED WALLEYE

Baked walleye with a lobster stuffing. \$44

ROASTED SALMON FILLET

Atlantic salmon with lemon pepper and served with dill sauce. \$29

Vegetarian

STUFFED PORTOBELLO

Roasted portobello stuffed with assorted peppers, rice, almonds, parsley, and golden raisins. \$22

THREE-CHEESE LASAGNA

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

ROASTED VEGETABLE TROTTOLE

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

Starches

Boiled Dill Potatoes

Deco Mashed Potatoes

Rice Pilaf

Roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Seasonal pricing may apply.

Buffets

Buffets include bread and butter, a spread, chef's choice seasonal vegetable, a tiered fruit display, baked brie with fresh berries, coffee station, and your choice of starch, Green salad, and Deli salad.

Beef

BBQ BRISKET

Slow-roasted brisket with tangy BBQ sauce. \$33

BEEF SHORT RIBS

Braised short ribs served with a cabernet cremini sauce. \$34

BEEF TENDERLOIN FILET WITH HERB BUTTER

Beef tenderloin served medium rare topped with basil butter. \$35

Pork

PORK RIBS

Roasted BBQ pork babyback or spare ribs. Market Price

WILD RICE STUFFED PORK ROULADES

Savory wild rice stuffing in a pork loin. \$30

Poultry

CURRY OR DIJON CHICKEN

Sautéed chicken breast in a creamy curry or dijon sauce. \$28

CHICKEN PARMESAN

Crispy chicken breast topped with marinara and fresh mozzarella. \$28

GARLIC CHIVE BUTTER CHICKEN

Marinated grilled chicken breast in a roasted garlic chive butter sauce. \$28

Fish

LOBSTER STUFFED WALLEYE

Baked walleye with a lobster stuffing. \$48

ROASTED SALMON FILLET

Atlantic salmon with lemon pepper and served with dill sauce. \$32

Vegetarian

STUFFED PORTOBELLO

Roasted portobello stuffed with assorted peppers, rice, almonds, parsley, and golden raisins. \$25

THREE-CHEESE LASAGNA

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

ROASTED VEGETABLE TROTTOLE

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

Spreads

Herb Cream Cheese

Hummus

Sundried Tomato

Whipped Herb Butter

Roasted Eggplant



Beef Tenderloin Filet
with Herb Butter



*Strawberry Spinach
Feta Salad*

Salads

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

Green Salads

CAESAR

A classic Caesar salad, with a parmesan cheese crisp and creamy garlic parmesan dressing. \$5 per person

GREEK

Mixed greens, with kalamata olives, cucumbers, feta cheese, red peppers, and creamy oregano dressing. \$6 per person

ROASTED APPLE AND BABY KALE

Cinnamon roasted apples, raisins, walnuts, and apple cider vinaigrette. \$6 per person

APPLES PECANS AND MIXED GREENS

Apples, cheddar cheese, and pecans with mixed greens tossed in apple cider vinaigrette. \$6 per person

SUMMER BERRY AND MIXED GREENS

Seasonal berries, bleu cheese, maple roasted walnuts, and raspberry vinaigrette. \$7 per person

POACHED PEAR AND CRANBERRY SALAD

Mixed greens, tart cranberries, raisins, bleu cheese, candied walnuts sliced poached pear, and raspberry vinaigrette. \$7 per person

STRAWBERRY SPINACH FETA SALAD

Strawberries, pecans, and feta with red and green onions, and spinach tossed in poppy seed dressing. \$6.50 per person

Deco Deli Salads

\$3 per person

Black Bean and Corn
Crispy Thai
Cucumber Dill
Four Bean
Mediterranean Quinoa
Minnesota Wild Rice

Shaved Brussels Sprout
Tomato Basil
Tomato Cucumber
Caprese Trottolo Pasta Salad
Vegetable Pasta
Wild Rice and Cranberry

\$4 per person

Lentil
New Potatoes with
Capers and Onions
Red Beet
Tomato Basil Mozzarella
Tortellini

Additional Offerings

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

CROSTINI BAR

Crostinis, mushroom bruschetta, tomato bruschetta, roasted red pepper bruschetta, herb cream cheese, eggplant spread, and olivetta.
\$150 serves 50

DECO'S SIGNATURE SOUPS

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 herb dip.
\$90 serves 50

MASHED POTATO BAR

Mashed potatoes with a selection of toppings: Kielbasa, cheddar, bacon, scallions, sour cream, red onions, and salsa.
\$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.
Market Price serves 25

VEGETABLE PASTIES

Roasted vegetables and cabbage wrapped in dough.
\$4 each

BEEF PASTIES

Ground beef, onions, and cabbage wrapped in dough.
\$6 each

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



Desserts

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

BROWN BUTTER COOKIES \$1.50 each

SUGAR COOKIES \$1 each

LEMON FROSTING COOKIES \$1 each

RASPBERRY SANDWICH COOKIES \$1 each

CHOCOLATE MACAROONS \$1.75 each

PLAIN MACAROONS \$1.50 each

RUGELACH \$1.50 each

CHEESECAKE BITES WITH FRESH BERRIES \$2 each

ALMOND KRINGLE \$1 each

FLOURLESS CHOCOLATE BITES \$2 each

HELSINKI CAKE

Deco's famous Scandinavian cake. Layers of raspberries, whipped cream, sponge cake, and chocolate mousse. Topped with whipped cream and berries. \$38 per cake

LEMON BARS \$1 each

SHOOTERS \$3 each

Strawberry Shortcake

Key Lime

Fresh Berry

Mississippi Mud Pie

Apple Crisp

TARTLETS \$3.50 each

Raspberries

Passion Fruit

Lemon

Seasonal Fresh Fruit

Chocolate Mousse

WALNUT BROWNIES \$3.50 each



*Cheesecake Bites with
Fresh Berries*

Helsinki Cake





Baked Brie with Fresh Berries

Brunch

ASSORTED PASTRIES

Muffins, scones, bagels and cream cheese.
\$8 per person

FRESH FRUIT SALAD

\$6 per person

FRUIT, YOGURT, AND GRANOLA BUFFET

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

GRAVALOX

In-house cured Atlantic salmon served with red onions,
capers, dill, and chopped egg.
\$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

Beverage Services

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



Service Fees

GENERAL INFORMATION AND SERVICES

Additional Spreads	\$.75 per person
Water Station	\$1.25 per person
<i>Up to three types of infused waters</i>	
Coffee Service	\$2.25 per person
<i>Caffeinated or decaffeinated</i>	
Dishes (full setting)	\$2.50 per person
Bar Glassware	\$.75 per piece
Linen Napkins.....	\$1.00 per person
Linens (top and straight skirting)	\$8.00 per piece
Buffet Linen and Skirting.....	Prices Vary
Buffet Centerpieces	\$150 per Arrangement
Table Centerpieces.....	\$40+ per Arrangement

Servers, Wait Staff.....	\$20.00 per hour/per server
Event Lead	\$25.00 per hour/per lead
<i>One required per event</i>	
Chefs.....	\$25.00 per hour/per chef
Service Fee.....	12%
Delivery and Setup	\$50 per hour
<i>Request quote</i>	
Bartender.....	\$20 per hour/per bartender
<i>Bar setup fees apply</i>	
Kitchen Equipment Rental	
<i>Pricing established with your sales manager</i>	

**Plus sales tax. Minimum food orders required.*





2010 East Hennepin Avenue • Building #7 • Minneapolis, Minnesota 55413 • 612-623-4477 • info@decocatering.com
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