



Spring/Summer Corporate Menu



Let us take care of your guests, so you can take care of BUSINESS!

Your events should reflect your brand and uphold a particular standard.

Daniel et Daniel understands the hustle and bustle of the corporate world and have an experienced event management team who will work with you to plan the perfect event.

From product launches to not-for-profit benefits, you will work closely with one of our event planners to discuss your vision and goals.

Regardless of your industry, we understand the importance of branding and reputation — through our corporate event services, we strive to deliver flawless signature events that communicate your brand's message and leave a lasting impression on your guests.

Breakfast

Continental

\$7.75 per person

Petits Croissants

Au Beurre, Apricot, Blueberry, Raspberry, Cheese,
Pain au Chocolat, Almond

Breakfast Breads

Banana Bread, Carrot Bread, Orange Poppy Seed,
Lemon Blueberry, Chocolate Zucchini

Individual Fruit Yogurts

Fresh Fruit Kebabs

Contemporary Continental

\$12.25 per person

Cheesy Kale Scone
(GF)

Cinnamon Apple Oat Square
Pumpkin Seed & Oat Crust, Cinnamon Braised Apples
(GF/NF/VE)

Breakfast Cookies

Banana, Dates, Rolled Oats, Dark Chocolate,
Dried Cherries, Flax Seeds, Chia Seeds
(V, GF, DF, NF)

Chia Pudding Verrine

Spiced Almond Milk Chia Pudding, Preserved Berry,
Almond, Grain Free Granola
(VE/GF)

Fresh Fruit



Breakfast

Hot

\$15.75 per person

Frittata

Asparagus, Red Peppers, Onions

Breakfast Sausage

Hash Browned Potatoes

Onion, Garlic & Fresh Herbs

Petits Croissants au Beurre

Served with Jam

Peach Melba Parfait

Raspberry & Peach Compote, Yogurt, House Granola

Small Fruit Kebabs

Executive

\$20.50 per person

Petits Croissants

Au Beurre, Apricot, Blueberry,

Raspberry, Cheese, Pain au Chocolat, Almond

Granola

Dried Cherries, Apricots, Cranberries, Raisins, Toasted Coconut

Double Baked Breakfast Souffle

Goat Cheese, Gruyere, Spinach, Mushroom

Individual Greek Yogurts

Assorted Petits Muffins

Sliced Bacon

Fresh Fruit

Keto

\$20.50 per person

Ontario Sliced Bacon

Frittata

Asparagus, Greens, Onions, Cheese

Smashed Avocado

Chia Pudding Parfait

Spiced Almond Milk Chia Pudding, Preserved Berry,

Almond Grain, Free Granola

(VE/GF)

Individual Greek Yogurts

Fresh Berries



Menu Additions

Chia Pudding Parfait

Spiced Almond Milk Chia Pudding, Preserved Berry,
Almond Grain Free Granola (VE/GF)

Overnight Oatmeal

Oats, Coconut Milk, Seasonal Fruit, Maple Syrup

Petit Muffins

Assorted, Made Daily

Fig Newton Cinnamon Rolls (GF)

Peach Melba Parfait

Raspberry & Peach Compote, Yogurt, House Granola

Assorted Bagels

Whole Wheat, White, Sesame, Poppy Seed

Smoked Salmon

Red Onion, Lemon Wedges, Capers, Cream Cheese

Breakfast Breads

Banana Bread, Carrot Bread, Orange Poppy Seed,
Lemon Blueberry, Chocolate Zucchini

Individual Fruit Yogurts

Mixed Berries

Hot Menu Additions

Breakfast Calzone

Egg, Bacon, Emmental

Double Baked Breakfast Souffle

Goat Cheese, Gruyere, Spinach, Mushroom

Hot Breakfast Sandwich

English Muffin, Scrambled Egg, Bacon, Cheddar

Breakfast Burrito

Scrambles Egg, Bacon, Cheese, Soft Tortilla, Salsa

Huevos Rancheros French Toast Soufflé

Housemade Cornbread, Pinto Bean, Roast Tomato,
Jalapeño, Cheddar (NF/V)

Egg and Quinoa Cup

Sweet Potato, Kale, Sundried Tomato (GF/NF/V)

Hashed Browned Potatoes

Onion, Garlic & Fresh Herbs

Ontario Sliced Bacon

Breakfast Sausage



Lunch

Sandwich & Salad

\$16.50 per person

Sandwiches:

Roast Beef

Tuna Salad

Brie & Cranberry

Grilled Vegetable with Goat Cheese & Pesto

Curry Chicken Salad

Egg Salad

Wraps:

Grilled Chicken Breast

Pesto, Tomato, Emmenthal, Lettuce

Virginia Rosemary Shaved Ham

Granny Smith Apple, Aged Cheddar, Grainy Mustard Mayo, Lettuce

Roast Beef

Horseradish Cream, Parm, Caramelized Onion, Lettuce

Grilled Vegetables

Basil, Sundried Tomato, Hummus, Lettuce

Salads

Choose one from the list below

Baby Spinach & Strawberry Salad

Goat Cheese, Toasted Pine Nuts, White Balsamic Vinaigrette

Peaches & Greens

Mixed Greens, Pickled Peach, Watercress, Toasted Almond,
Manchego, Buttermilk Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Indulgence

Assorted Baked Goods

Chocolate Brownie, Date Square, Pecan Hello Dolly,
Coconut Square, Lemon Square, Turtle Brownie,
Nanaimo Bar, Cheesecake Brownie



Signature Sandwich Lunch

\$20.50 per person

Gourmet Sandwiches

Beef Tenderloin

Horseradish Cream Shaved Parm,
Ciabatta, Caramelized Onion, Lettuce

Virginia Rosemary Shaved Ham

Granny Smith Apple, Aged Cheddar,
Grainy Mustard Mayo, Lettuce, Sour Dough

Grilled Chicken Breast

Pesto, Tomato, Emmenthal, Lettuce, Baguette

Smoked Salmon

Capers, Lemon Aioli, Baby Arugula, Lettuce, Dark Rye

Shaved Smoked Turkey

Honey Mustard, Red Leaf, Smoked Applewood Cheddar,
Lettuce, Rye Caraway

Tomato & Buffalo Mozzarella

Basil, Sundried Tomato Pesto, Lettuce,
Focaccia Bread

Salads

Choose one from the list below

Baby Spinach & Strawberry Salad

Goat Cheese, Toasted Pine Nuts
White Balsamic Vinaigrette

Peaches & Greens

Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego,
Buttermilk Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan Cheese
Caesar Dressing



Signature Sandwich Lunch

Signature Salads

Choose one from the list below

Cauliflower Tabouleh

Feta Parsley, Cucumber, Lemon, Tomato
(GF)

Greek Pasta Salad

Orecchiette, Feta, Cucumber, Tomato,
Oregano, Peppers, Olives

Inside Out Spring Roll

Spicy Mung Bean Noodle, Carrot, Peppers,
Cabbage, Bean Sprout

Grilled Corn & Vegetable

Summer Squash, Roast Red Onion,
Chimichurri, Chickpeas

Antipasto Salad

Fusilli, Genoa Salami, Artichoke, Italian Peppers,
Basil, Bocconcini
(NF)

Indulgence

Assorted Baked Goods

Chocolate Brownie, Date Square, Pecan Hello Dolly,
Coconut Square, Lemon Square, Turtle Brownie,
Nanaimo Bar, Cheesecake Brownie



Lunch Bowls

Beef Bowl \$19.00

Cold Sliced Beef Tenderloin, Grilled Zucchini,
Grilled Eggplant, Roast Sweet Potatoes, Cherry Tomatoes,
Roast Cauliflower, Toasted Pepitas,
Chimichurri Vinaigrette

Salmon Bowl \$18.00

Grilled Salmon, Spiralized Zucchini, Quinoa,
Cherry Tomatoes, Roast Broccoli, Roast Beets, Hemp Seeds,
Lemon Dill Vinaigrette

Chicken Bowl \$18.00

Grilled Chicken, Baby Kale, Pickled Red Onion,
Charred Corn, Cherry Tomato, Pumpkin Seed Parmesan,
Caesar Dressing

Tofu Bowl \$17.00

Grilled Tofu, Pickled Carrots, Soba Noodles,
Purple Cabbage, Roast Broccoli, Shelled Edamame,
Miso Sesame Vinaigrette



Hot Buffet Menu

\$27.50 - \$34.00 per person

Choose 1 Salad, 1 Protein, 2 Sides from the lists below
+ Bread & Butter.

Mains

Braised Lemon & Olive Chicken
Preserved Lemon, Castelvetrano Green Olives
(GF/DF/NF)

Spinach, Lemon & Parmesan Chicken Breast
Spinach Lemon Parmesan
(NF)

Braised Beef Shortrib
Au jus

Almond Crusted Rainbow Trout
Lemon Parsley Nage

Grilled Halibut
Coconut Corn Curry

Vegetarian Alternatives

Zucchini Parcel
Vegan Ricotta, Wild Mushroom, Spinach, Romesco Sauce
(GF/VE)

Miso Glazed Tofu Steak
Ravioli
Pesto, Cherry Tomato, Kale & Corn

Grilled Polenta Steak
Ratatouille Salsa

Salads

Garden Salad
Romaine, Green Leaf, Boston Bib, Tomato, Carrots,
Red Pepper Champagne Vinaigrette

Greek Salad
Romaine Lettuce, Feta, Black Olive, Cucumber, Peppers,
Olive Oil & Lemon

Baby Kale Salad
Apple, Walnut, Lemon Vinaigrette



Hot Buffet Menu Cont'd

Sides

Roast Carrots
Dill, Lemon

Tahini Butter Sweet Potato

Roast Asparagus Farro

Roasted New Potato

Corn Succotash

Indulgence

Assorted Baked Goods

Chocolate Brownie, Date Square, Pecan Hello Dolly,
Coconut Square, Lemon Square, Turtle Brownie,
Nanaimo Bar, Cheesecake Brownie



Cold Buffet Menu

\$22.00-27.00 per person

Choose 1 Protein, 1 Salad & 1 Signature Salad from the lists below.
+ Bread & Butter.

Mains

Sliced Flank Steak
Chimmichuri (GF/DF/NF)

Chicken Breast
Roasted & Fresh Melon Salsa

Chili Yogurt Chicken
Black Mustard, Cilantro, Turmeric, Cucumber Raita (GF)

Seared Salmon
Blistered Cucumber, Corn & Tomato Salad

Grilled Halibut
Nicoise Gribiche (Olives, Tomato, Capers)

Vegetarian Alternative

Lettuce Wrap
Portobello "Bacon", Roasted Tomatoes, Asparagus, Herbed Mayo

Salads

Peaches & Greens
Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego, Buttermilk Vinaigrette

Baby Spinach & Strawberry Salad
Goat Cheese, Toasted Pine Nuts, White Balsamic Vinaigrette

Caesar Salad
Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Signature Salads

Cauliflower Tabouleh
Feta Parsley, Cucumber, Lemon, Tomato (GF)

Greek Pasta Salad
Orecchiette, Feta, Cucumber, Tomato, Oregano, Peppers, Olives

Inside Out Spring Roll
Spicy Mung Bean Noodle, Carrot, Peppers, Cabbage, Bean Sprout

Grilled Corn & Vegetable
Summer Squash, Roast Red Onion, Chimichurri, Chickpeas

Indulgence

Assorted Baked Goods
Chocolate Brownie, Date Square, Pecan Hello Dolly,
Coconut Square, Lemon Square, Turtle Brownie,
Nanaimo Bar, Cheesecake Brownie



Additional Menu Ideas

Add on Signature Salads

Fresh Fruit Display

Charcuterie Board

Artisanal Cured Meats,

House-Made Seasonal Chutney, Grainy Mustard,
Sliced Baguette

Crudité

Garden Fresh Vegetables, Dips

International Cheese Display

International Cheeses, Fresh Fruit Garnish
Sliced Baguette, Crostini, Crackers

Add-on Desserts

Healthy Sweet Selection

Pumpkin Seed Brownies, Maple Tahini Cookies,
Sunflower Chocolate Chip Cookies, Coconut Scones
(VE, GF, NF)

Black Bean Brownie
(GF, NF, VE)

Double Chocolate Sea Salt Cookies

Turmeric Sesame Tea Cakes

Small Fruit Kebabs



Break Ideas

Price per person

Chia Pudding Verrine

Spiced Almond Milk Chia Pudding,
Preserved Berry, Almond Grain, Free Granola
(VE/GF)

Energy Balls

Oats, Dates, Chocolate, Date, Coconut, Lime
(GF/VE)

Healthy Sweet Selection

Pumpkin Seed Brownies, Maple Tahini Cookies,
Sunflower Chocolate Chip Cookies, Coconut Scones
(VE,GF, NF)

D&D House Granola Bar

Pumpkin Seed, Flax, Hemp, Raisins, Coconut Oil
(GF/NF/VE)

Cinnamon Apple Oat Square

Pumpkin Seed & Oat Crust, Cinnamon Braised Apples
(GF/NF/VE)

Breakfast Breads

Banana Bread, Carrot Bread, Orange Poppyseed Cake,
Lemon Blueberry, Chocolate Zucchini Loaf

Peach Melba Parfait

Raspberry & Peach Compote, Yogurt, House Granola

Plain or Buttersalt Popcorn

Individual Fruit Smoothies

Small Fruit Kebabs

Protein Cookies

Pretzel Bites

Spiced Nuts

Whole Fruit

Terra Chips



Event Enhancements

Cold Drinks

Soft Drinks

Coke, Diet Coke, Ginger Ale, Sprite

Juices

Orange, Apple, Cranberry, Grapefruit

Bottled Water

Eska Natural Spring Water
Eska Carbonated Spring Water

Hot Beverages

Coffee, Decaf, Tea
Milk, Cream, Sugar, Sweetener

Hot Chocolate

Mini Marshmallows, Whipped Cream

Staffing

Clients first!

Let professional and courteous servers take care of set up, maintain and clean up so you can focus on your clients.

Waitstaff work on a four hour minimum \$35.00/hour.

Suggested ratio 1 server: 25 guests.

Rentals

Elevate your meeting or event. We can help!

China, Cutlery, Glassware,
F&B Tables, F&B Linens, Chairs,
Beverage Amenities, Gallery Trays, Ice Buckets, Scoops,
Cups, Saucers, Creamers, Sugar Bowls, Urns, Samovars, Thermoses,
Serving Platters, Serving Utensils, Chafing Dishes.

In efforts to be environmentally responsible,
rental of china and glassware is preferred.

Meeting enhancement that let you take care of business.
Prices subject to change and are based on a 12 person minimum.

Landmark Commission Fee, Tax, Delivery,
Rentals and Staffing not included.

Menu items change seasonally.

Order minimums may apply.



Thank you!

We would be happy to be a part of your success.
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Click it!