



Weekly Menu Planning



Fresh food to fuel fresh ideas!

Daniel et Daniel is here to support you and your team with healthy and fresh meals prepared daily. These menus can be individually packaged to help support social distancing and other safety measures to help stop the spread of Covid-19.

Please contact your Daniel et Daniel Catering and Event Planner or events@danieletdaniel.ca to place your order.



Breakfast

\$17.00 per person

DANIEL et DANIEL

Monday

Overnight Oatmeal

Oats, Coconut Milk, Seasonal Fruit, Maple Syrup (GF)

Muffins

Chia Jam Scone

Flax & Hemp Seed Scone, Blueberry Chia Seed Jam (GF/NF/VE)

Fruit Salad Cup

<u>Tuesday</u>

Breakfast Berry Parfait

Layered Yogurt, Fresh Berries, Granola (GF/NF)

Cinnamon Apple Oat Square

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

Spinach Breakfast Quiche

Assorted Whole Fruit

May include Apple, Banana, Orange, Pear, Grapes

Wednesday

Assorted Bagels

May include: Whole Wheat, Whole Grain, White, Poppyseed, Sesame, Raisin Cinnamon, Dried Berry

Cream Cheese & Jam

Chia Pudding Verrine

Mango, Orange, Turmeric (GF/NF/DF/VE)

Berry Skewers

Banana Bread

Thursday

Granola Bar

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

Individual Fruit Yogurts

Egg and Quinoa Cup

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

Full Fresh Fruit Kebab

<u>Friday</u>

Coco Banana Parfait

Coconut & Chocolate Granola, Greek Yogurt, Caramelized Bananas (GF/NF)

Morning Glory Muffins

Carrot Apple, Almond, Coconut, Walnut (GF/VE)

Savory Breakfast Roll

Egg, Bacon, Jack Cheese, Caramelized Onion (NF)

Assorted Whole Fruit

May include Apple, Banana, Orange, Pear, Grapes



Lunch

\$27.00 per person



Monday

Wraps

Grilled Chicken Breast Pesto, Tomato, Emmenthal, Lettuce

Grilled Vegetable
Basil, Sundried Tomato,
Hummus, Lettuce

Quinoa & Spinach Salad

Fresh Herbs, Pomegranate Seeds Citrus Vinaigrette

Berry Skewers

Lemon Square

<u>Tuesday</u>

Eco Bowl

Salmon Lunch Bowl Grilled Salmon, Spiral Zucchini, Quinoa, Cherry Tomatoes, Roast Broccoli, Roast Beets, Hemp Seeds, Lemon Dill Vinaigrette

Tofu Lunch Bowl

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

Vegan Sunflower Seed Chocolate Chip Cookies

Ontario Apple

Wednesday

Eco Bowl

Marinated Flank Steak Kale Caesar Salad

Baby Kale, Parmesan Frico, Pumpernickel Bagel Crisp, Grilled Lemon, Creamy Nori Dressing

Fruit Salad Cup

Blueberry Miso Crumb Cake (NF)

Thursday

Eco Bowl

Grilled Salmon Roast Tomato Salsa

Grain & Roast Cauliflower Salad

Farro, Barley, Roast Cauliflower, Pomegranate, Pistachio (VE)

Full Fresh Fruit Kebab

Chocolate Salt Caramel Tart

Chocolate Ganache, Caramel, Fleur de Sel, Chocolate Shell

Lemon Buckwheat Shortbread Lemon Glaze

(NF)

<u>Friday</u>

Eco Bowl

Grilled Chicken Breast Fresh Herbs, Cracked Black Peppercorns & Olive Oil

Greek Salad

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

Berry Salad Cup

Chocolate Brownie



Cold Drinks

Soft Drinks Coke, Diet Coke, Ginger Ale, Sprite \$1.75/person Juices Orange, Apple, Cranberry, Grapefruit \$1.75/person Bottled Water Eska Natural Spring Water \$1.75/person Eska Carbonated Spring Water \$2.50/person

Hot Beverages

Coffee, Decaf, Tea \$2.50/person



Thank you!

We would be happy to be a part of your daily success. Get inspired- follow us in social media.

