



SPRING-SUMMER
Family style | Buffet

DANIEL *et* DANIEL

CATERING & EVENTS



SPRING-SUMMER COLLECTION

Our Seasonal Collections feature new catering dishes created by our culinary team.

The following pages feature our new collection, our most popular items from recent collections and perennial favourites to give you an idea of the breadth and depth of our offerings. Based on our conversation with you, we'll develop and propose a custom curated menu for your event that is balanced both in flavour and nutrition. We often recommend mixing and matching collections within the same season and can always dig deeper into the catalogue to find the right fit for you and your event.

Contact us for a free consultation to get started.

DIETARY REQUIREMENT

Many of these items have vegetarian, gluten free and vegan alternatives.

We are happy to accommodate any individual allergy or dietary requirement you or your guest may have.

Please advise us if you or any of your guest have any allergies or dietary requirements and we'll make sure they have an amazing culinary experience.

OUR CATERING SERVICES:

- Wedding Catering
- Corporate Catering
- Private Event Catering
- Daily Corporate Drop-Off



Salads

Peaches & Greens

Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego, Buttermilk Vinaigrette
(V)

Inside Out Spring Roll

Spicy Mung Bean Noodle Salad, Carrot, Peppers,
Cabbage, Bean Sprout
(GF/NF/VE)

Antipasto Salad

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

Greek Pasta Salad

Orecchiette Pasta, Feta, Cucumber, Tomato,
Oregano, Peppers, Olives
(NF)

Grilled Corn & Vegetable Salad

Summer Squash, Roast Red Onion,
Chickpeas, Chimichurri
(GF/NF/VE)



Mains

Summer Salsa Chicken

Roast Honeydew & Canteloupe, Fresh Watermelon,
Lime, Cilantro, Mint
(GF/NF/DF)

Spinach Lemon Parmesan Chicken (NF)

Braised Lemon & Olive Chicken

Preserved Lemon, Castelvetrano Green Olives
(GF/NF/DF)

Flank Steak

Worcestershire Butter, Charred Tomato

Sesame Ginger Salmon

Chermoula Cod

Roast Cherry Tomato, Zucchini Salad, Micro Mint
(GF/DF)

Grilled Halibut

Coconut Corn Curry

•

VEGAN/VEGETARIAN

Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese, Mushroom,
Spinach
(GF/V)

Zucchini Parcels

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



Sides

Tahini Butter Sweet Potato

Roast Asparagus Farro

Grilled Broccolini
Apricot Putanesca

Smashed Fingerlings

Pea Mish Mash

Smokey Grilled Asparagus



Indulgence

Pineapple Ginger Turmeric Tart

Lemon Buckwheat Shortbread

Chocolate Key Lime Sable

Turmeric Sesame Tea Cakes



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



Click it!