



SPRING-SUMMER
Cocktail Reception

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



Cool

Muffuletta Sandwich

Salami, Ham, Olive Salad, Chili, Cubano Bun

Chicken Liver Mousse Crepe

Cherry Jam, Chervil

Summer Chicken Roulade

Lime Zest, Shattered Raspberry & Clementine,
Chive, Bay Leaf Powder, Black Rice Cracker
(GF/DF/NF)

Charred Corn & Shrimp Salad

Black Bean, Paprika, Chili, Lime, Avocado Puree,
Curry Cone
(NF/DF)

Roast Cauliflower Rosti

Roast Cauliflower Salad, Spiced Almonds, Coriander,
Golden Raisins, Rosti Cup
(GF/DF)

Red Quinoa, Avocado Salad Roll

Carrot, Pepper, Sweet Chili Dip
(VE/GF)

Steak Frites

Shaved Striploin, Horseradish Pesto Aioli, Purple Basil,
Maldon Salt, Potato Chip
(GF)

Summer Blackberry Toast

Chevre Mousse, Basil, Rosemary Honey
(V/NF)

Mushroom Toast

Porcini Financier, Creme Fraiche, Salmon Roe, Chive



Warm

Cacio e Pepe

Bacon Lardon, Fresh Parmesan
(NF)

Bang Bang Cauliflower

Lime, Sweet Chili Sriracha Aioli, Cilantro
(NF/V)

Mushroom Tamale

Achiote Marinated Shiitake & Shimeji Mushroom,
Caps, Pistachio, Serano Pepper
(GF/VE)

Korean Spiced Short Rib

Soy, Sesame, Gochujang, Sweet Potato Tuille
(GF/NF)

Lamb Hand Pies

Mint, Walnut

Lamb Shawarma Toast

Lamb, Hummus, Parsley, Feta, Pickled Turnip, Pita

Peking Duck Crêpe

Cucumber, Red & Green Pepper, Hoisin Sauce

Buttermilk Chicken Biscuit

Spicy Mayo, Red Cabbage Slaw, Cheddar Biscuit

Smoked Scallop

Green Apple, Bacon Vinaigrette, Red Shiso Salt,
Baby Cilantro, Crispy Taro Cake



Indulgence

Deep Fried Cheesecake
Salted Honey

Turmeric Sesame Tea Cake
(NF)

Pineapple, Ginger, Turmeric Tart
Vanilla Shell, Candied Ginger
(NF)

Hazelnut Date Ferrero Rocher Truffles
(GF/VE)

Chocolate Key Lime Sable
Chocolate Shell, Key Lime Curd, Chocolate Disk

Strawberries n' Cream
Rosé Poached Strawberry, Kalamansi Cream,
Vanilla Shell

Blueberry Cream Puffs



We would be happy to be a part of your success.
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