



SPRING-SUMMER
Food Stations

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



Food Stations

Ceviche

Sea Bream, Blue Potato, Tigre de Leche, Cilantro Oil,
Shallot, Radish, Potato Chip
&
Scallop, Sweet Potato, Coconut Milk,
Toasted Coconut, Cilantro

Burrata Bar

Burrata, Basil Oil, Olive Salad,
Roast Tomato Pomodoro, Smoked Grapes,
Toasted Pistachio, Snipped Herbs,
Crostini

Oysters

Pickled Thai Chili, Honeydew Melon, Radish
&
Passion Fruit Foam, Pickled Rhubarb, Purple Basil

Seared Salmon

Watercress & Chive Oil, Watercress Salad,
Tahini Yogurt, Pickled Red Onion

Cavatelli

Corn & Parmesan Broth, Burrata, Lemon,
Radish Sprout, Popcorn



Paella

Calamari, Mussels, Chorizo, Shrimp, Paprika, Rice
(GF/NF)

Sliced Flank Steak

Worcestershire Butter, Charred Tomato,
Goat Cheese Smoked, New Potato
(GF/DF/NF)

Summer Salsa Chicken Breast

Roast & Fresh Melon, Salsa, Tahini Butter,
Sweet Potato, Seasonal Vegetables

Beer Braised Short Rib

Peach Salsa, Summer Succotash

French Press Pho

Pho Broth (Chicken or Vegan)
Infused With Savory Aromatics
poured over Noodles & Toppings
(Chicken, Bean Sprouts, Cilantro,
Fresh Chilies).
(GF/NF)



Indulgence

Pavlova Bar

Toppings:

Lemon Curd, Key Lime Curd, Blackberry Gastrique,
Raspberry Coulis, Honey Roast Peaches,
Fresh Berries, Whip Cream

Liquid Nitro Ice Cream Sandwiches

Homemade Ice Cream Sandwiches made on site

Select 2:

Peanut Butter Cookie + Popcorn Ice Cream,
Double Chocolate Sea Salt Cookie + Beet Ice Cream,
Chocolate Chip Cookies + Roasted Vanilla Bean Ice Cream,
Sesame Cookies + Macha Ice Cream
(100 minimum)

Sweet Station

A selection of in house desserts & treats
customizable to your event.



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



Click it!