



SPRING-SUMMER
Sit Down Dinner

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



Starter

Cod From Away

Fogo Island Cod, Jerusalem Artichoke,
Passion Fruit Brown Butter Emulsion, Black Malt,
BC Spot Prawn, Mayo, Chervil Sprouts

Peaches & Greens

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

Almond Gazpacho

Green Grapes, Parsley Oil
(V)

Zucchini Fatouch Salad

Grilled Zucchini, Tomato, Cucumber, Olive, Feta,
Za'atar Labneh, House made Preserve, Pickled Onion,
Pita Crisps, Lemon Vinaigrette
(V)

"Ants on a Log"

Celery, Chevre Mousse, Crushed Peanut,
Herb Salad, Pickled Grape, Yellow Pepper,
Snap Pea, Pumpermickle Crumb,
Honey Vinaigrette
(V)



Main Course

Flank Steak

Worcestershire Butter, Charred Tomato,
Broccolini, Apricot Putanesca, Fingerling Potato

Braised Lemon & Olive Chicken

Preserved Lemon, Castlevitrano Olives,
Israeli Couscous, Roast Summer Vegetables

Summer Salsa Chicken Supreme

Roast & Raw Melon Salsa, Tahini Butter, Sweet Potato,
Green Beans

Seared Salmon

Blistered Cucumber, Corn & Tomato Salad,
Herbed Cottage Cheese Crepe

Ginger Broth Halibut

Zucchini Wrapped Halibut

Pea Mishmash, Pea Tendrils, Fingerling Potato

Lahb Halibut

Seared Halibut, Thai Cabbage Salad,
Nuoc Cham Dressing, Forbidden Black Rice,
Crispy Shallot
(GF)

Spinach, Lemon, Parmesan Chicken

Roast Asparagus, Farro

Vegan/Vegetarian option

Jack Fruit “Crab Cake”

Charred Scallion Walnut Sauce, Cilantro Sprouts



Indulgence

Chocolate Brownie Tart

Brownie Filling, Milk Chocolate Peanut Butter,
Brown Sugar Fudge Dust, Vanilla Roasted Peanuts,
Fudge Sauce, Muddled & Fresh Raspberries,
Meringue, Vanilla Shell

Strawberry Rhubarb Cheesecake Eton Mess

Freeze Dried Raspberry Cheesecake, Roast Rhubarb,
Fresh Strawberries, Crushed Wafer, Chantilly,
White Balsamic Reduction
(NF)

Sesame Blondie

Bourbon Blondie Wedge, Tahini Caramel Ice Cream,
House Made Halva, Passion Fruit Sauce
(NF)

Chocolate & Berries

Date Coconut Biscuit, Coconut Creme Ganache,
Strawberry Chocolate Truffle,
Raspberry Coulis
(GF/NF/DF)



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