

Graze

Cheese & Charcuterie Board
Smoked Grapes, Cheery Mustard,
Roasted Tomatoes, House Crackers

or

Vegetarian Antipasto
Cheese, Artichokes, Olives,
Grilled Vegetables, Olive Oil Drizzle

Seasonal Crudité
Garden Fresh Vegetables, Dips

Coconut Curry Cashews
Curry Spiced Butter, Coconut Chip

\$70/box (serves 2 guests)

Cocktail Hour

Cheese & Charcuterie Board
Coconut Curry Cashews

COOL HORS D'OEUVRE

Beef Roulade
Red Quinoa, Avocado Salad Roll
Shrimp w/ Bloody Mary Sauce
Seeded Broccoli
Butternut Squash Truffle Tart

WARM HORS D'OEUVRE

Smoked Scallop
Chinese Char Siu Lamb Chop
Buttermilk Chicken Biscuit

DESSERT

Tahini Chocolate Budino
\$140/box (serves 2 guests)

Dinner Party

COOL & HOT HORS D'OEUVRE

Rare Roast Beef Sandwich
Red Quinoa, Avocado Salad Roll
Barbacoa Lamb, Queso Fresco Springroll
Whitefish Taco

STARTER

Heirloom Carrot Veloute

MAIN COURSE (SELECT 1)

Coq au Vin Blanc
Cider Braised Beef Short Rib
Sesame Ginger Salmon
Root Vegetable, Cauliflower Tagine

SIDES

Lemon & Garlic Broccolini
Crushed Fingerling Potato

PLATED DESSERT (SELECT 1)

Black Forest Brownie Tart
Chocolate Terrine
Something Lemon

\$150/box (serves 2 guests)

THE CURATED CULINARY EXPERIENCE

DANIEL *et* DANIEL 
CATERING & EVENTS

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