



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Collection: Buffet/Family Style

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“Exceeding expectations, one plate at a time.”

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.

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. We have many vegetarian, vegan, and allergen friendly options available to ensure everyone has an amazing culinary experience.

Casual Buffet

Mizuna and Plum Salad

Blue Cheese, Daikon, Pickled Plums,
Rice Paper Crackling, Tamari Maple Vinaigrette
(GF/NF/V) | Contains Dairy, Soy

Tomato and Fennel Braised Cod

(GF/NF/DF)

Black Garlic Chicken Supreme

Black Garlic Vinaigrette, Lotus Chip (GF/DF/NF)

Broccolini

Lemon Zest, Garlic Chips (GF/NF/VE)

Saffron Rice

(GF/NF/VE)

Orange Chocolate Semolina Cake

Semolina Cake, Chocolate Orange Ganache,
Orange Dust
(NF/V) | Contains Wheat, Dairy, Egg, Soy

Malted Speculoos Sandwich

Speculoos Cookie, Malted Chocolate Ganache
(NF/V) | Contains Wheat, Dairy, Egg, Soy





Elevated Hot Buffet

Radicchio & Little Gem Salad

Fennel, Apple, Orange, Celery, Citrus Vinaigrette
(GF/NF/VE)

Roast Rainbow Trout in Southi Sauce

Coconut Cream Sauce (GF/NF/DF)

Cider Braised Beef Short Rib

Apple Relish (GF/DF/NF)

Green Beans

Mint, Lemon (GF/NF/VE)

Spiced Pommes Parisiennes

(GF/NF/VE)

Pistachio Tiramisu

Sablé Breton, Feuilletine Crunch, Pistachio Mousse
Contains Wheat, Dairy, Egg, Tree Nuts, Gelatin

Apricot Lamington

Almond Sponge, Apricot Jam, Chocolate Ganache,
Toasted Coconut
Contains Wheat, Dairy, Egg, Tree Nuts

Drop Off Buffet

Roasted Broccoli and Cauliflower
Sundried Tomato Dressing
(GF/NF/VE) | Contains Soy

Kale Chickpea Salad
Green Olives, Pickled Red Onion, Feta,
Apple Cider Vinaigrette (GF/NF/V) | Contains Dairy

Beef Bourguignon
Red Wine, Onions, Carrots, Mushrooms
(GF/DF/NF)

Mediterranean Braised Chicken
Lemon, Fennel, Olive, Tomato (GF/DF/NF)

Sage Butter Mash
(GF/NF/V) | Contains Dairy

Fall / Winter Tarts
Chocolate Salted Caramel, Apple Crumble,
Pumpkin, Maple Walnut, Cherry, Cranberry Almond
(V) | Contains Wheat, Dairy, Egg, Tree Nuts

S'mores Éclair
Cocoa Choux, Burnt Marshmallow Ganache,
Graham Crumb (NF) | Contains Wheat, Dairy, Soy, Gelatin

