



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Collection: Sit Down Dinner

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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 Dinner

Appetizer

Red Rocket Salad

Arugula, Roast Red Pepper, Crispy Herbed Feta, Kalamata Vinaigrette (GF/NF/V) | Contains Dairy

Main Course

Tomato and Fennel Braised Cod

(GF/NF/DF)

or

Cider Braised Beef Short Rib

Apple Relish (GF/DF/NF)

served with

Broccolini

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

Rainbow Root Hash

Celeriac, Sweet Potato, Red Potato, Parsnip, Fennel, Purple Heirloom Carrots (GF/NF/VE)

Indulgence

Butterscotch Cake

Passionfruit Crèmeux, Mascarpone Chantilly, Caramelised Puffed Rice (NF) | Contains Wheat, Dairy, Egg, Gelatin

Elevated Dinner

Appetizer

Emeralds and Rubies

Grilled Romaine, Sugared Cranberries, Roast Brussels Sprouts, Coconut Curry Dressing (GF/NF/VE)

Main Course

Roast Rainbow Trout in Southi Sauce

Coconut Cream Sauce (GF/NF/DF)

or

Burnt Miso Butterscotch Chicken

Pomegranate Salsa (GF/DF/NF)

served with

Green Beans

Mint, Lemon (GF/NF/VE)

Pommes Parisiennes

(GF/NF/VE)

Indulgence

Tiramisu

Espresso Micro Sponge, Kahlúa Ganache, Mascarpone Chantilly, Cocoa Tuille (NF) | Contains Wheat, Dairy, Egg, Soy, Gelatin





Haute Gamme

Appetizer

Coquilles St. Jacques

Canadian Scallops, Mushrooms, Béchamel Sauce au Gratin
(GF/NF) | Contains Dairy, Shellfish

Fennel and Citrus Salad

Whipped Lemon Goat Cheese, Arugula, Honey Vinaigrette
(GF/NF/V) | Contains Dairy

Main Course

Mustard Seed Crusted Beef Tenderloin

Cognac Dijon Sauce
(NF) | Contains Wheat, Dairy

or

Tamarind Glazed Cornish Hen

Forbidden Black Rice, Dates, Lotus Chip
(GF/DF/NF) | Contains Soy, Sesame

served with

Maple Soy Glazed Brussels Sprouts

(GF/NF/VE) | Contains Soy

Sweet Potato & Butternut Squash Mash

(GF/NF/V)

Indulgence

Apricot & Rosemary

Dulcey Apricot Crèmeux, Rosemary Apricot Preserve,
Rosemary Sablé, Olive Oil Genoise, Brown Sugar Chantilly
(GF/NF) | Contains Dairy, Egg, Soy, Gelatin