



## Fall/Winter Corporate

*Let us take care of your corporate engagements  
so you can take care of BUSINESS!*

Corporate events should reflect your brand and uphold a particular standard.

Daniel et Daniel understands the hustle and bustle of the corporate world and have an experienced corporate event management team who will work with you to plan the perfect event.

From product launches to not-for-profit benefits, you will work closely with one of our corporate event consultants to discuss vision and goals.

Regardless of your industry, we understand the importance of branding and reputation — through our corporate event services, we strive to deliver flawless signature events that communicate your brand's message and leave a lasting impression on your guests.



## Continental

\$7.75 per person

### Petits Croissants

Au Beurre, Apricot, Blueberry, Raspberry, Cheese,  
Pain au Chocolat, Almond

### Breakfast Breads

Banana Bread, Carrot Bread, Orange Poppy Seed,  
Lemon Blueberry, Chocolate Zucchini

### Individual Fruit Yogurts

### Fresh Fruit Kebabs

## Healthy Continental

\$12.25 per person

### Cheesy Kale Scone (GF)

### Cinnamon Apple Oat Square

Pumpkin Seed and Oat Crust, Cinnamon Braised Apples  
(GF/NF/VE)

### Breakfast Cookies

Banana, Dates, Rolled Oats, Dark Chocolate,  
Dried Cherries, Flax Seeds, Chia Seeds  
(V, GF, DF, NF)

### Chia Pudding Verrine

Spiced Almond Milk Chia Pudding, Preserved Berry,  
Almond, Grain Free Granola  
(VE/GF)

### Fresh Fruit





## Breakfast Add Ons

- Chia Pudding Parfait \$4.95  
Spiced Almond Milk Chia Pudding, Preserved Berry,  
Almond Grain Free Granola (VE/GF)
- Overnight Oatmeal \$3.75  
Oats, Coconut Milk, Seasonal Fruit, Maple Syrup
- Petit Muffins \$1.25  
Assorted, Made Daily
- Fig Newton Cinnamon Rolls (GF) \$3.00
- Savory Breakfast Roll \$4.75  
Egg, Bacon, Jack Cheese, Caramelized Onion (NF)
- Assorted Bagels \$1.75  
Whole Wheat, white, Sesame, Poppy Seed
- Smoked Salmon \$60 ea  
Red Onion, Lemon Wedges, Capers, Cream Cheese
- Breakfast Breads \$1.75  
Banana Bread, Carrot Bread, Orange Poppy Seed,  
Lemon Blueberry, Chocolate Zucchini
- Individual Fruit Yogurts \$2.95
- Mixed Berries \$4.00

## Warm Up Add-Ons

- Breakfast Calzone \$5.25  
Egg, Bacon, Emmental
- Double Baked Breakfast Souffle \$8.25  
Goat Cheese, Gruyere, Spinach, Mushroom
- Hot Breakfast Sandwich \$5.25  
English Muffin, Scrambled Egg, Bacon, Cheddar
- Breakfast Burrito \$4.25  
Scrambles Egg, Bacon, Cheese, Soft Tortilla, Salsa
- Huevos Rancheros French Toast Soufflé \$4.75  
Housemade Cornbread, Pinto Bean, Roast Tomato,  
Jalapeño, Cheddar (NF/V)
- Egg and Quinoa Cup \$4.50  
Sweet Potato, Kale, Sundried Tomato (GF/NF/V)
- Hashed Browned Potatoes \$4.50  
Onion, Garlic, & Herbs
- Ontario Sliced Bacon \$2.50
- Breakfast Sausage \$2.95



## Executive Hot Breakfast

\$18.25 per person

Frittata  
Asparagus, Red Peppers, Onions  
Breakfast Sausage  
Hash Browned Potatoes  
Onion, Garlic & Fresh Herbs  
Petits Croissants au Beurre  
Served with Jam  
Individual Greek Yogurts  
Small Fruit Kebabs

## VIP Breakfast

\$20.50 per person

Petits Croissants  
Au Beurre, Apricot, Blueberry,  
Raspberry, Cheese, Pain au Chocolat, Almond  
Granola  
Dried Cherries, Apricots, Cranberries, Raisins, Toasted Coconut  
Double Baked Breakfast Souffle  
Goat Cheese, Gruyere, Spinach, Mushroom  
Assorted Petits Muffins  
Individual Greek Yogurts  
Ontario Sliced Bacon  
Fresh Fruit

## Keto Breakfast

\$20.50 per person

Ontario Sliced Bacon  
Frittata  
Asparagus, Greens, Onions, Cheese  
Smashed Avocado  
Chia Pudding Parfait  
Spiced Almond Milk Chia Pudding, Preserved Berry,  
Almond Grain, Free Granola  
(VE/GF)  
Individual Greek Yogurts  
Fresh Berries



# Sandwich & Salad

\$16.50 per person

## SANDWICHES & WRAPS

### **Selection of Sandwiches**

May include: Egg Salad, Tuna Salad, Brie & Cranberry, Roast Beef, Grilled Vegetable with Goat Cheese & Pesto, Curry Chicken Salad

### **Selection of Wraps**

May Include:

Grilled Chicken Breast

Pesto, Tomato, Emmenthal, Lettuce

Roast Beef

Horseradish Cream, Parm, Caramelized Onion, Lettuce

Virginia Rosemary Shaved Ham

Granny Smith Apple, Aged Cheddar, Grainy Mustard Mayo, Lettuce

Grilled Vegetables

Basil, Sundried Tomato, Hummus, Lettuce

## SALADS

CHOOSE ONE FROM LIST BELOW

### **Garden Salad**

Romaine, Green Leaf, Boston Bibb, Tomato, Carrots, Red Pepper, Champagne Vinaigrette

### **Greek Salad**

Romaine Lettuce, Feta, Black Olive, Cucumber, Peppers, Olive Oil & Lemon

### **Baby Kale Salad**

Apple, Walnut, Lemon Vinaigrette

## ADD ON SIGNATURE SALADS:

Brussel Sprout Salad \$3.75

Shaved & Caramelized Brussel Sprouts, Kale Pine Nut Pesto, Pickled Plums

Cauliflower Tabouleh \$3.75

Feta Parsley, Cucumber, Lemon, Tomato (GF)

Chopped Thai Salad \$3.75

Snow Peas, Sesame Garlic Dressing (GF,DF)

Turmeric Roast Chickpea & Rainbow Carrot Salad \$3.75

Pickled Currents, Quinoa, Apple Cider Tahini Vinaigrette

## ASSORTED BAKED GOODS

May Include: Chocolate Brownie, Date Square, Almond Square, Coconut Square, Lemon Square, Turtle Brownie, Nanaimo Bar, Cheesecake Brownie





# Sandwich Deluxe

\$20.50 per person

## GOURMET SANDWICHES

### Beef Tenderloin

Horseradish Cream Shaved Parm,  
Ciabatta, Caramelized Onion, Lettuce

### Virginia Rosemary Shaved Ham

Granny Smith Apple, Aged Cheddar,  
Grainy Mustard Mayo, Lettuce, Sour Dough

### Grilled Chicken Breast

Pesto, Tomato, Emmenthal, Lettuce, Baguette

### Smoked Salmon

Capers, Lemon Aioli, Baby Arugula, Lettuce, Dark Rye

### Shaved Smoked Turkey

Honey Mustard, Red Leaf, Smoked Applewood Cheddar,  
Lettuce, Rye Caraway

### Tomato & Buffalo Mozzarella

Basil, Sundried Tomato Pesto, Lettuce, Focaccia Bread

### Sandwiches on Baguette

Roast Beef, Egg Salad, Tuna Salad, Brie

## SALADS

CHOOSE ONE FROM LIST BELOW

### Garden Salad

Romaine, Green Leaf, Boston Bibb,  
Tomato, Carrots, Red Pepper Champagne Vinaigrette

### Greek Salad

Romaine Lettuce, Feta,  
Black Olive, Cucumber, Peppers, Olive Oil & Lemon

### Baby Kale Salad

Apple, Walnut, Lemon Vinaigrette



## Sandwich Deluxe Cont'd

### SIGNATURE SALADS

CHOOSE ONE FROM LIST BELOW

Cauliflower Tabouleh

Feta Parsley, Cucumber, Lemon, Tomato  
(GF)

Turmeric Roast Chickpea & Rainbow Carrot Salad

Pickled Currents, Quinoa, Apple Cider Tahini Vinaigrette

Brussel Sprout Salad

Shaved & Caramelized Brussel Sprouts,  
Kale Pine Nut Pesto, Pickled Plums

Chopped Thai Salad

Snow Peas, Sesame Garlic Dressing  
(GF,DF)

### ASSORTED BAKED GOODS

May Include:

Chocolate Brownie, Date Square,  
Almond Square, Coconut Square,  
Lemon Square, Turtle Brownie,  
Cheesecake Brownie,  
Nanaimo Bar

### ADD ON DESSERTS

Healthy Sweet Selection \$4.75

Black Bean Brownie (GF,NF,VE) \$3.25

Rye Chocolate Chip Pecan Cookies \$3.50

Small Fruit Kebabs \$2.15 ea

Apple Crumb Bar \$3.50





# Hot Lunch Buffet

\$27.50 - \$34.00 per person

CHOOSE 1 SALAD, 1 PROTEIN, 2 SIDES FROM THE LISTS BELOW

## SALADS

### Garden Salad

Romaine, Green Leaf, Boston Bibb,  
Tomato, Carrots, Red Pepper Champagne Vinaigrette

### Greek Salad

Romaine Lettuce, Feta, Black Olive, Cucumber,  
Peppers, Olive Oil & Lemon

### Baby Kale Salad

Apple, Walnut, Lemon Vinaigrette

## PROTEINS

### Mustard Chicken

Ginger, Tangerine

### Coq au Vin Blanc

Mushroom, Pearl Onion (GF/DF/NF)

### Beef Bourguignon

Red Wine, Onions, Carrots, Mushrooms

### Braised Beef Shortrib

Au jus

### Chermoula Black Cod

Roasted Cherry Tomatoes

### Slow Roast Salmon

Wild Salmon, Caraway Butter Sauce

### Cod Stew

Roasted Carrots, Celery, Potatoes,  
Fennel Cream Sauce

## VEGETARIAN ALTERNATIVES

### Eggplant Roulade

Spinach, Tofu, Black Olives, Chick Peas,  
Braised Sweet Vegetable Salsa (VE)

### Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese,  
Mushroom, Spinach, Miso Delicate Squash (V/GF)

### Ravioli

Pesto Cream Sauce, Roast Tomato, Cauliflower & Squash

### Truffle Quinoa Cauliflower Cake

Mushroom Ragout



## Hot Lunch Buffet Cont'd

### SIDES

Green Beans  
Mint & Lemon

Roasted Brussel Sprouts

Cinnamon & Honey Glazed Carrots

Double Parmesan Mash

Roast Root Vegetable

### Assorted Baked Goods

May Include:

Date Square,  
Almond Square,  
Chocolate Brownie,  
Cheesecake Brownie,  
Small Fruit Kebabs  
Coconut Square,  
Lemon Square,  
Turtle Brownie,  
Nanaimo Bar,



# Cold Lunch Buffet

\$22.00-27.00 per person

CHOOSE 1 PROTEIN, 1 SALAD & 1 SIGNATURE SALAD FROM THE LISTS BELOW

## PROTEINS

Sliced Flank Steak  
Chimmichuri (GF/DF/NF)

Zatar Chicken  
Preserved Lemon, Tomato Jam (GF/DF)

Lemon Parmesan Chicken Breast  
Tomato Relish

Sesame Soy Salmon  
Honey, Ginger, Tamari Glaze

Herb Crusted Salmon  
Charred Lemon Aioli

## SALADS

Garden Salad  
Romaine, Green Leaf, Boston Bibb,  
Tomato, Carrots, Red Pepper Champagne Vinaigrette

Greek Salad  
Romaine Lettuce, Feta, Black Olive, Cucumber,  
Peppers, Olive Oil & Lemon

Baby Kale Salad  
Apple, Walnut, Lemon Vinaigrette

## SIGNATURE SALADS

Turmeric Roast Chickpea & Rainbow Carrot Salad  
Pickled Currents, Quinoa, Apple Cider Tahini Vinaigrette

Brussel Sprout Salad  
Shaved & Caramelized Brussel Sprouts, Kale Pine Nut Pesto, Pickled Plums

Cauliflower Tabouleh  
Feta Parsley, Cucumber, Lemon, Tomato (GF)

Chopped Thai Salad  
Snow Peas, Sesame Garlic Dressing (GF,DF)

## **Mini French Buns & Butter**

## Assorted Baked Goods

May Include:

Chocolate Brownie, Date Square, Almond Square,  
Coconut Square, Lemon Square, Turtle Brownie, Nanaimo Bar,  
Cheesecake Brownie, Small Fruit Kebabs





## Lunch Bowls

### Beef Lunch Bowl \$19.00

Cold Sliced Beef Tenderloin, Grilled Zucchini,  
Grilled Eggplant, Roast Sweet Potatoes, Cherry Tomatoes,  
Roast Cauliflower, Toasted Pepitas,  
Chimichurri Vinaigrette

### Salmon Lunch Bowl \$18.00

Grilled Salmon,  
Spiralized Zucchini, Quinoa, Cherry Tomatoes,  
Roast Broccoli, Roast Beets, Hemp Seeds,  
Lemon Dill Vinaigrette

### Tofu Lunch Bowl \$17.00

Grilled Tofu, Pickled Carrots, Soba Noodles,  
Purple Cabbage, Roast Broccoli, Shelled Edamame,  
Miso Sesame Vinaigrette

### Chicken Lunch Bowl \$18.00

Grilled chicken, Baby Kale, Pickled Red Onion,  
Charred Corn, Cherry Tomato, Pumpkin Seed Parmesan,  
Caesar Dressing



## Break Ideas

Price per person

Energy Balls \$3.95

Oats, Dates, Chocolate,  
Date, Coconut, Lime  
(GF/VE)

Chia Pudding Verrine \$3.75

Spiced Almond Milk Chia Pudding,  
Preserved Berry, Almond Grain, Free Granola  
(VE/GF)

Healthy Sweet Selection \$4.75 (3 pieces per person)

Pumpkin Seed Brownies, Maple Tahini Cookies,  
Sunflower Chocolate Chip Cookies, Coconut Scones  
(VE,GF, NF)

D&D House Granola Bar \$3.50

Pumpkin Seed, Flax, Hemp, Raisins, Coconut Oil  
(GF/NF/VE)

Cinnamon Apple Oat Square \$3.50

Pumpkin Seed and Oat Crust, Cinnamon Braised Apples  
(GF/NF/VE)

Breakfast Breads \$1.75

Banana Bread, Carrot Bread, Orange Poppyseed Cake,  
Lemon Blueberry, Chocolate Zucchini Loaf

Breakfast Berry Parfait \$6.00

Layered Yogurt, Fresh Berries, Granola

Plain or Buttersalt Popcorn \$3.00

(50 person minimum)

Cinnamon Sugar Almonds (GF) \$4.30

Individual Fruit Smoothies \$6.90

Small Fruit Kebabs \$2.25

Pretzel Bites \$3.50

Spiced Nuts \$4.30

Whole Fruit \$1.75

Terra Chips \$3.75





# Event Enhancements

## COLD DRINKS

### Soft Drinks

Coke, Diet Coke, Ginger Ale, Sprite \$1.75 ea

### Juices

Orange, Apple, Cranberry, Grapefruit \$1.75 ea

### Bottled Water

Eska Natural Spring Water \$1.75

Eska Carbonated Spring Water \$2.50

## HOT BEVERAGES

### Coffee, Decaf, Tea

Milk, Cream, Sugar, Sweetener \$2.50 per person

### Hot Chocolate

Mini Marshmallows, Whipped Cream \$2.50 per person

## STAFFING

### Clients first!

Let professional and courteous servers take care of set up, maintain and clean up so you can focus on your clients.

Waitstaff work on a four hour minimum \$35.00/hour

Suggested ratio 1 server: 25 guests

## RENTALS

Elevate your meeting or event. We can help!

China, Cutlery, Glassware

F&B Tables, F&B Linens, Chairs

Beverage Amenities, Gallery Trays, Ice Buckets, Scoops

Cups, Saucers, Creamers, Sugar Bowls, Urns, Samovars,

Thermoses, Serving Platters, Serving Utensils, Chafing Dishes.

In efforts to be environmentally responsible,  
rental of china and glassware is preferred.

Meeting enhancement that let you take care of business.

Prices subject to change and are based on a 12 person minimum.

Landmark Commission Fee, Tax, Delivery, Rentals, and Staffing not included.

Menu items change seasonally. Order minimums may apply.





# Thank you!

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



Click it!