



**DANIEL *et* DANIEL**   
CATERING & EVENTS

Fall-Winter Buffet/ Family Style

248 Carlton Street, Toronto

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[www.danieletdaniel.ca](http://www.danieletdaniel.ca)

# *“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

## Tahini Slaw

Chili, Maple, Crispy Rice Noodle, Purple Cabbage  
(GF/NF/VE)

## Cider Braised Beef Short Rib

Apple Relish (GF/DF/NF)

## Black Cod Puttanesca

Rustic Tomato Sauce, Garlic, Olives, Capers (GF/DF/NF)

## Turmeric Cauliflower and Roasted Brussels Sprouts

(GF/NF/VE)

## Charred Sweet Potato

Lemon Vinaigrette (GF/NF/VE)

## Olive Oil and Rooibos Financier

Whipped Vanilla Ganache, Citrus Marmalade (GF/NF/V)

## Malted Speculoos Sandwich

Speculoos Cookie, Malted Chocolate Ganache (NF/V)

## Baba au Rhum

Roasted Plums, Spiced Cream (NF/V)





## Elevated Hot Buffet

### Winter Spaetzle Salad

Squash, Brussel Sprouts, Celery, Pomegranate  
(GF/DF/NF/V)

### Tamarind Glazed Cornish Hen

Forbidden Black Rice, Dates (GF/DF/NF)

### Seared Arctic Char

Saffron Beurre Blanc (GF/NF)

### Forbidden Black Rice

(GF/NF/V)

### Balsamic Broccolini

Garlic Confit, Rosemary, Balsamic Reduction  
(GF/NF/VE)

### Eggplant Parmesan

Roasted Tomato, Olives, Tomato Sauce (GF/NF/VE)

### Pear & Chocolate Pavlova

Caramelized Poached Pear, Whipped Vanilla  
Ganache (GF/NF/V)

### Petit Tarte Tatin

Sable Breton, Caramelized Apple (NF)

### Black Currant Verrine

Black Currant Crèmeux, Milk Chocolate Crumbs,  
Pistachio Microsponge

## Cold Buffet

### Charred Broccoli Ceaar

Chickpea Croutons, Kale (GF/NF/V)

### Roasted Sweet Potato Salad

Feta, Toasted Pumpkin Seeds, Dried Cranberries,  
Spiced Maple Brown Butter Vinaigrette (GF/NF/V)

### Cold Sliced Za'atar Chicken Breast

Preserved Lemon, Tomato Jam (GF/DF/NF)

### Sliced Flank Steak

Chimmichuri (GF/DF/NF)

### Fall Tarts

Chocolate Salted Caramel, Apple Crumble, Pumpkin,  
Maple Walnut, Cherry, Cranberry Almond (V)

