



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Cocktail Reception

248 Carlton Street, Toronto

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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 guests have any allergies or dietary requirements. We have many vegetarian, vegan, and allergen friendly options available to ensure everyone has an amazing culinary experience.

Warm

Naked Samosa

Carrots, Red Onion, Raita (GF/NF/V)

Chicken Croquettes

Creamy Chicken, Carrot Purée, Peas (NF)

Leek Tatin

Braised Leek, Basil Crème Fraiche, Puff Pastry, Balsamic Glaze (NF/V)

Savoury Hotteok

Sweet Yam Glass Noodle, Gochujang Vegan Aioli (NF/VE)

Halloumi Crisp

Marinated Halloumi, Taro Chip, Beet Hummus, Red Pepper Coulis (GF/NF/V)

Aubergine Garnie

Eggplant, Tomato Sauce, Vegan Ricotta, Tofu Nduja Crumble (GF/NF/VE)

Barbacoa Lamb Queso Fresco Spring Roll

Lime Fluid Gel, Roast Tomato Jalapeno Sauce, Cilantro Sprouts (NF)



Cool

Chicken Salad Canapé

Chicken Leg Rilette, Dill Aioli, Celery Salad,
Olive Garnish (GF/DF/NF)

Champignon Farci

Sundried Tomato Pâté, Marinated Mushrooms,
Hemp Heart Parmesan (GF/NF/VE)

Broccoli & Tempeh

Marinated Tempeh, Steamed Broccoli,
Sesame Sprinkle (GF/NF/VE)

Shrimp Nori Crisp

Poached Shrimp, Nori Crisp, Wasabi Aioli,
Snow Pea Slaw (GF/DF/NF)

Goat Cheese Nougat

Pickled Beet Tartar, Pistachio, Dried Apricot,
Seed Cracker (GF/V)

Carrot Nigiri

Crispy Nori Rice Cake, Cilantro Pearls (GF/NF/VE)

Butternut Squash Truffle Tart

Savory Shell, Brown Butter Solids (NF/V)

Indulgence

Matcha Black Sesame Lollipop

Matcha Ganache, Black Sesame Shortbread
(GF/NF/V)

Chocolate Orange Lollipop

Orange Ganache (GF/NF/V)

Black Forest Brownie

Cherry Chocolate Ganache (GF/NF/VE)

Pear & Chocolate Pavlova

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

Hazelnut Chocolate Crunch

Chocolate Biscuit, Hazelnut Mousseline,
Milk Chocolate Crunch, Caramelized Hazelnut (V)

Malted Speculoos Sandwich

Speculoos Cookie, Malted Chocolate Ganache (NF/V)

Fall Tarts

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

Petit Tarte Tatin

Sable Breton, Caramelized Apple (NF)

