

# DANIEL et DANIEL CATERING & EVENTS

## Fall-Winter Food Stations

## "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.



### **Food Stations**

#### Chicken 65

Lemon Turmeric Rice, Fried Curry Leaf (GF/NF)

#### Korean Hot Dog

Coated in Potato (DF/NF)
Coated in Cheetos (DF/NF)
Vegan Corn Dog (GF/DF/NF)
Sauces: Spicy Mayo, Honey Hot Sauce, Ketchup

#### Thai Basil Beef Noodle

Pan Fried Egg, Spicy Beef, Glass Noodles (DF/NF)

#### Coquilles St. Jacques

Canadian Scallops, Mushrooms, Béchamel Sauce au Gratin (GF/NF)

#### Roasted Butternut Squash Risotto

Crispy Pancetta, Vegetable Broth, Shaved Grana Padano (GF/NF)



