



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Sit Down Dinner

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 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

Radicchio & Little Gem Salad

Fennel, Apple, Orange, Celery, Citrus Vinaigrette
(GF/NF/VE)

Main Course

Black Garlic Chicken Supreme

Black Garlic Vinaigrette (GF/DF/NF)

or

Black Cod Puttanesca

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

served with

Risotto Cake

(GF/NF/V)

Balsamic Broccolini

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

Indulgence

Salted Honey Basque Cheesecake

Citrus Marmalade, Brown Butter Phyllo,
Pistachio, Rose (V)





Elevated Dinner

Appetizer

Winter Wedge Salad

Baby Gem Lettuce, Candied Pepita Dukkah,
Chili-Lime Labneh (GF/NF/V)

Main Course

Seared Arctic Char

Saffron Beurre Blanc (GF/NF)

or

Tamarind Glazed Cornish Hen

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

served with

Purple Cauliflower Purée

Goat Cheese, Butter (GF/NF/V)

Chili Green Beans

Roasted Tomato, Toasted Sunflower Seeds,
Chili Sauce (GF/NF/VE)

Vegetarian Option

Lucky Cabbage

Napa Cabbage, Mung Bean, Mushrooms, Tofu,
Miso Soy Glaze (GF/NF/VE)

Indulgence

Malted Chocolate Crunch

Candied Buckwheat, Speculoos Crunch, Malted Chocolate
Crèmeux, Brown Butter Ganache, Cocoa Tuile (NF/V)

Haute Gamme

Amuse Bouche

Beet Carpaccio

Compressed Beets, Pickled Ginger, Mustard Seeds, Fried Capers, Watercress, Radicchio (GF/NF/VE)

Main Course

Short Rib Bourguignon

Sweet Carrot Mash, King Oyster Mushrooms, Roast Cipolini Onion (GF/NF)

or

Pho Fish

Napa Wrapped Fogo Island Cod, Carrot Ginger Purée, Pho Broth (GF/NF)

served with

Fingerling Coins

(GF/NF/VE)

Steam Bok Choy

Chili Oil (GF/NF/VE)

Indulgence

Tarte Tatin

Caramel Apple Compote, Sablé Breton, Mascarpone Parfait, Puff Tuile, Cider Caramel (NF)

