



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall - Winter Collection: Buffet/Family Style

248 Carlton Street, Toronto

4169689275

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

Bibb, Herb & Pecorino Salad

Bibb Lettuce, Pickled Radish, Fennel Fronds,
Shaved Pecorino, Chive, Tarragon & Fennel Vinaigrette
(GF/NF/V)

Roasted Broccoli and Cauliflower

Sundried Tomato Dressing (GF/NF/VE)

Orange Chili Chicken Supreme

Cayenne, Garlic, Paprika, Thyme, Orange, Maple Syrup,
Ginger, Crushed Red Pepper (GF/DF/NF)

Sesame Ginger Salmon

(GF/DF/NF)

Rainbow Root Hash

Celeriac, Sweet Potato, Red Potato, Parsnip,
Fennel, Purple Heirloom Carrots (GF/NF/VE)

Banoffee Pie Verrine

Caramelized Banana, Dulcey Mousse, Chantilly,
Chocolate Shavings (NF)

Strawberry Moonpie

Alfajores Cookie, Strawberry Marshmallow,
Chocolate Dip (NF)



Elevated Hot Buffet

Radicchio & Little Gem Salad

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

Cod Oreganata

Parmesan Panko Crust, Lemon Butter Sauce,
Charred Lemon (GF/NF)

Braised Short Rib

Ruby Winter Salsa (GF/NF)

Turmeric Cauliflower and Roasted Brussels Sprouts

(GF/NF/VE)

Zesty Lemon Fingerling Potatoes

Garlic, Lemon Juice, Vegetable Stock,
Olive Oil and Oregano (GF/NF/VE)

Black Sesame Passion Fruit Parfait (NF)

Roasted Plum Phylo Tart

Brown Butter Phylo, Walnuts, Greek Yogurt Cremeux,
Roasted Plum



Drop-Off Buffet

Artichoke & Tomato Salad

Marinated Artichoke Heart, Chickpeas, Cherry Tomato, Red Onions, Capers, White Wine Vinaigrette (GF/NF/VE)

Kale Chickpea Salad

Green Olives, Pickled Red Onion, Feta, Apple Cider Vinaigrette (GF/NF/V)

Emincé of Chicken Breast

Diced Apples, Calvados Sauce (NF)

Beef Bourguignon

Red Wine, Onions, Carrots, Mushrooms (GF/DF/NF)

Seasonal Vegetable Medley

(GF/NF/VE)

Herb Mashed Potatoes

(GF/NF/V)

Sticky Toffee Bite

Spiced Date Cake, Toffee Glaze, Crème Fraiche Whip, Brown Butter Crumb (NF/V)

Cranberry Cheesecake

Mascarpone Cheesecake, Cranberry Gellée, Ginger Sablé, Cranberry Veil (NF)

