



DANIEL *et* DANIEL
CATERING & EVENTS 

Fall - Winter Collection: Cocktail Reception

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“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.

Cool

Tuna Pastrami

Rye Crisp, Horseradish Aioli, Sauerkraut Gremolata
(NF/DF)

Zucchini Cube

Pickled Vegetable Salad (GF/NF/VE)

Irish Cannoli

Potato Scorza, Ricotta Mascarpone, Beet Jam,
Toasted Pepitas (GF/NF/V)

DLT

Smoked Duck, Arugula, Cherry Tomato,
Black Pepper Gougère (NF)

Steak Frites

Shaved Striploin, Horseradish Pesto Aioli,
Purple Basil, Maldon Salt, Potato Chip (GF/NF)





Warm

Sesame Nori Yakitori

Sesame Nori Cracker, Chicken Yakitori, Scallion
(GF/DF/NF)

Spinach & Artichoke Dip Spring Roll

Spinach, Artichoke, Cream Cheese, Sour Cream,
Mayonnaise, Grated Parmesan, Spinach Dust (NF/V)

Short Rib Sando

Pulled Short Rib, Garlic Aioli, Provolone Cheese,
Sauerkraut, Brioche (NF)

Savory Leek Rugelach

Za'atar, Feta (NF/V)

Tofu Crisp

Pepperjam, Pickled Scallion, Vegan Soy Mayo,
Cilantro Sprout (GF/NF/VE)

Chili Coconut Shrimp

Apricot Gel, Cilantro Sprout (GF/NF/DF)

Sage & Squash

Roasted Butternut Squash, Sage Purée,
Stuffing Cup, Cranberry Compote (NF/V)

Indulgences

Banoffee Pie Verrine

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

Sticky Toffee Bite

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

Black Sesame Passion Fruit Parfait

(NF)

Strawberry Moonpie

Alfajores Cookie, Strawberry Marshmallow,
Chocolate Dip (NF)

Roasted Plum Phylo Tart

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

Cranberry Cheesecake

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

