



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall - Winter Collection: Sit Down Dinner

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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

Bibb, Herb & Pecorino Salad

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

Main Course

Orange Chili Chicken Supreme

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

or

Tomato and Fennel Braised Cod

(GF/NF/DF)

served with

Broccolini

Lemon Zest, Garlic Chips (GF/NF/VE)

Roasted Fingerling Potato

(GF/NF/VE)

Indulgence

Sticky Toffee Cake

Spiced Date Cake, Warm Whisky Toffee Sauce,
Buttermilk Gelato, Toasted Butter Streusel,
Orange Preserve (NF/V)





Elevated Dinner

Appetizer

Winter Tomato Burrata

Roast Tomato, Pickled Tomato, Olive Streusel, Tomato Vinaigrette, Basil Sprout (GF/NF/V)

Main Course

Cod Oreganata

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

or

Black Garlic Beef Short Rib

Urfa Chili, Parsnip Chip (GF/DF/NF)

or

Roasted Garlic & Cannellini Bean Terrine

Tofu, White Beans, Scallion, GF Soy Sauce, Garlic, Gluten Free Breadcrumbs (GF/NF/VE)

served with

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)

Indulgence

Passion Fruit & Chocolate

Milk Chocolate Cake, Cocoa Sablé, Passion Fruit Mousse, Passion Fruit Curd, Whipped Milk Chocolate Ganache (NF)

Haute Gamme

Appetizer

Savory Carrot Mille Feuille

Carrot Mille Feuille, Whipped Cream Cheese and Mascarpone Mousse, Arugula and Pepita Pesto, Za'atar Date Granola, Crispy Carrot (GF/NF/V)

Main Course

Grilled Beef Tenderloin

Winter Ruby Red Salsa (GF/DF/NF)

or

Tamarind Glazed Cornish Hen

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

or

Baharat Zucchini, Beet & Eggplant

Turkish Spice, Saffron White Bean Labneh, Pomegranate Sauce, Sumach Pita Crisps (NF/VE)

served with

French Green Beans, & Shiitake Mushrooms (GF/NF/VE)

Pommes Parisiennes

(GF/NF/VE)

Indulgence

Lemon & Raspberry

Vanilla Sable, Vegan Lemon Curd, Raspberry Gel, Fresh Raspberry, Lemon Whip, Red Vein Sorrel (GF/NF/VE)

