



DANIEL *et* DANIEL
CATERING & EVENTS 

Fall-Winter Buffet/Family Style

248 Carlton Street, Toronto

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www.danieletdaniel.ca

*“Exceeding expectations,
one plate at a time.”*

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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 Hot Buffet

Kale Caesar

Baby Kale, Parmesan Frico, Pumpernickel Bagel Crisp,
Grilled Lemon, Creamy Nori Dressing

Black Garlic Short Rib

Urfa Chili, Parsnip Chip (GS)

Roast Chicken Supreme

Tangerine Caramel

Salt and Vinegar Fingerling Potatoes

Lemon Vinaigrette (VE)

Turmeric Roasted Cauliflower and Brussel Sprouts

Pumpkin Spice Donut

Baked Pumpkin Donut, Vanilla Spice Glaze

Kefir and Chocolate Joe Louis

Kefir Leaf Buttercream, Vanilla Sponge, Lime Dust

Tahini Millionaire Shortbread

Shortbread Crust, Halva Caramel, Chocolate





Casual Cold Dropped Off

Broccoli Salad

Sultanas, Celery, Yogurt Dressing

Tangerine and Wild Rice Salad

(VE)

Kale & Red Cabbage

Kale, Pomegranate, Green Apple, Red Cabbage
(GS/NS/VE)

Roast Ontario Lake Trout

Olive & Sundried Tomato Tapenade

Grilled Beef Tenderloin

Charred Scallion & Walnut Sauce (GS/DS)

Fall/Winter Tarts

Chocolate Salted Caramel, Apple Crumble, Pumpkin,
Maple Walnut, Cherry, Cranberry Almond

Elevated

Little Gem Salad

Cucumber, Carrot, Radish, Pickled Onion,
Carrot Ginger Vinaigrette (VE)

Slow Roasted Salmon

Mushroom, Leek

Beef Bourguignon

Red Wine, Onions, Carrots, Mushrooms

Mushroom Kiev

(V)

Charred Broccolini

Black Garlic Vinaigrette

Yukon Gold Potato Mousseline

Petit Tarte Tatin

Sable Breton, Caramelized Apple (NS)

Tarte Tropezienne

Brioche, Elderflower Syrup,
Grapefruit Ganache, Orange Crumb (V/NS)

Chocolate Salt Caramel Tart

Chocolate Ganache, Caramel, Fleur de Sel,
Chocolate Shell

