

# DANIEL et DANIEL CATERING & EVENTS

### Fall-Winter Food Stations

## "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.





#### **Food Stations**

#### Filipino Late Night Breakfast

Garlic Fried Rice, Spicy Chicken Sausage, Fried Egg, Scallions

#### Cavatappi Bar

Wild and Tame Mushrooms, Leek Confit, White Wine Cream Sauce

#### Fogo Island Cod

Spicy Orange Miso Sauce, Braised Winter Greens, Black Rice

#### Black Garlic Short Rib

Urfa Chili, Parsnip Chip (GS)

#### Roasted Butternut Squash Risotto

Crispy Pancetta, Vegetable Broth, Shaved Grana Padano

#### Shrimp and Grits

Shrimp, Andouille Sausage, White Cheddar Grits (GS)

#### The Steakhouse

Grilled New York Steak, Red Wine Sauce, Wilted Spinach, Salt and Vinegar Fingerling Potatoes, Housemade Onion Rings



