



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Sit Down Dinner

248 Carlton Street, Toronto

4169689275

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 Dinner Menu

Appetizer

Baby Spinach, Blood Orange &
Pomegranate Salad

Carrot, Radish, Citrus Vinaigrette

Main Course

Roast Chicken Supreme

Tangerine Caramel

or

Black Garlic Short Rib

Urfa Chili, Parsnip Chip (GS)

or

Root Vegetable, Cauliflower Tagine

Broken Olive Vinaigrette (VE/NS)

Served with

Charred Sweet Potato

Lemon Vinaigrette

Turmeric Roasted Cauliflower and
Brussel Sprouts

Indulgence

Maple Pudding Chomeur

Vanilla Ice Cream Candied Walnuts,
Red Currant Jelly

Elevated Dinner Menu

Appetizer

Burrata and Delicata Squash
Salad Pickled Apple

Pepita Picata, Pickled Shallots, Arugula,
Apple Cider Vinaigrette

Main Course

Fogo Island Cod

Spicy Orange Miso Sauce

or

Truffled Cauliflower Quinoa Cake

Mushroom Ragout (VE/GS)

Served with

Salt and Vinegar Fingerling Potatoes

Charred Broccolini

Black Garlic Vinaigrette

Indulgence

Poire Belle Hélène

Chocolate Fondant Cake, Pear Gelee, Chantilly,
Sake-Yuzu Poached Pear, Miso Fudge Sauce





Menu Haute Gamme

Amuse Bouche

Beet Aguachile

Beets, Cucumber, Radish

Appetizer

Cavatappi

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

Main Course

Pomegranate Glazed Black Cod

Orange, Olive Relish

With: Braised Winter Greens, Potato Parsnip Latke
or

Surf n' Turf

Beef Tenderloin, Jumbo Shrimp, Red Chimichurri (GS/DS)

With: Heirloom Carrot Coins, Roast Fingerling Potatoes
or

Mushroom Kiev

(V)

With: Heirloom Carrot Coins, Roast Fingerling Potatoes

Indulgence

Opera Cake

Almond Jaconde, Espresso Buttercream,
Chocolate Ganache, Coffee Cremeux, Coffee Caviar,
Almond Cocoa Nib Tuile, Mascarpone Crème