



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Cocktail Reception

248 Carlton Street, Toronto

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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.

Many of these items have vegetarian, gluten free and vegan alternatives. 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 and we'll make sure they have an amazing culinary experience.





Warm

Jerk Chicken Tostones

Mango Salsa (GF/DF/NF)

Teriyaki Beef

Pineapple Salsa (GF/DF/NF)

Shrimp Meatballs

Curried Coconut Cream (GF/NF)

Crispy Kimchi Potato

Gochujang Aioli, Kimchi Dust, Sesame (GF/NF/VE)

Black Bean Burger

Lettuce Wrap, Chipotle Aioli, Corn, Avocado Salsa (GF/NF/VE)

Key Wat

Curried Beef, Fresh Cheese, Crispy Injera Taco (GF/NF)

Crispy Crab Rangoon Wonton

Honey Soy Ginger Glaze, Green Onion, Sesame Seeds (NF)

Monte Cristo Sandwich

Smoked Ham, Smoked Turkey, Gruyere, Mustard, Sauerkraut (NF)

Cool

Mango Tomato Bruschetta

Lemongrass, Thai Basil Cream Cheese (NF/V)

Watermelon Poke

Nori Cracker, Seaweed Mayo, Radish, Scallion, Cucumber, Sesame Seed (GF/NF/VE)

Everything Bagel Shortbread

Herbes de Provence, Chèvre (GF/NF/V)

Beef Roulade

Asparagus, Scallion (GF/DF/NF)

Zucchini Cube

Pickled Vegetable Salad (GF/NF/VE)

Summer Blackberry Toast

Chèvre Mousse, Basil, Rosemary Honey (NF/V)

New Potatoes with Sour Cream & Caviar

(GF/NF)

DLT

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





Indulgence

Matcha Black Sesame

Matcha Crèmeaux, Black Sesame Shortbread,
Yuzu Gel (NF)

Tropical Tart

Coconut Pastry Cream, Mango Passion Fruit Gelée (NF)

Summer Tarts

Fresh Fruit, Lemon, Strawberry Chocolate,
Peach Crumble (NF)

Rhubarb Vanilla Parfait

(NF)

Sorghum Crueller

Pickled Blackberry Compote, Goat Cheese Curd (GF/NF)

Open Face Macarons

Raspberry, Blueberry (GF/V)

Chocolate Salt Caramel Tart

Chocolate Ganache, Caramel, Fleur de Sel,
Chocolate Shell (NF)