



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Collection: Buffet/Family Style

248 Carlton Street, Toronto

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“Exceeding expectations, one plate at a time.”

Our Seasonal Collections are meticulously crafted menu items that are on-trend, delicious, and reflect the diverse dietary needs of today's guests. The following pages feature curated sample menus of these items along with our most popular items from recent releases and perennial favourites to give you an idea of the breadth and depth of our offerings.

We are happy to accommodate any individual allergy or dietary requirements you or your guests may have. With many vegetarian, vegan, and allergen friendly options available, we can ensure everyone has an amazing culinary experience.

We look forward to the opportunity to create a catering plan specific to you, your guests, and your event. Based on our conversation with you, we'll develop and present you with a tailored menu for your event that is balanced both in flavour and function. 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 consultation to get started.



Casual Buffet

Kale Blueberry & Quinoa Salad

Avocado, Beets, Blueberry, Black Kale, Cucumber, Quinoa, Balsamic, Basil, Lemon, Pumpkin Seeds, Olive Oil (GF/NF/VE)

Stifado Beef Short Ribs

Oregano, Cinnamon, Allspice (GF/DF/NF)

Roast Chicken

Fennel, Grapes, Rosemary (GF/DF/NF)

Summer Squash, Za'atar & Cherry Tomato Confit

(GF/NF/VE)

Fingerling Coins

(GF/NF/VE)

Peach Almond Poundcake

Roasted Peaches, Sumace Glaze

Strawberry Rhubarb Lofthouse Cookie

Roasted Rhubarb Butter Cream, Freeze Dried Strawberry (NF)





Elevated Hot Buffet

Lavender Melon on Greens

Balled Melon Trio, Mustard Seeds,
Whipped Lemon Feta, Mint (GF/NF/V)

Tamarind Twist Cod

Spice Crusted Black Cod, Smoked Tomato Olive Oil (GF/DF/NF)

Flank Steak with Piri Piri Salsa

Red Peppers, Garlic, Shallots, Parsley (GF/DF/NF)

Roasted Asparagus with Crispy Leeks & Capers

(GF/NF/VE)

Saffron Rice

(GF/NF/VE)

Chocolate & Lemon Financier

Vegan Lemon Financier, Vegan Lemon Ganache,
Candied Lemon (NF/VE)

Choux Selection

Strawberry Rhubarb, Bourbon Chocolate,
Lemon Meringue (NF)

Cold Buffet

Kale & Red Cabbage
(GF/NF/VE)

Green Goddess Potato Salad
Avocado, Green Goddess Dressing, Potatoes,
Green Beans, Cucumber, Fennel, Chives (GF/NF/VE)

Flank Steak with Piri Piri Salsa
Red Peppers, Garlic, Shallots, Parsley (GF/DF/NF)

Poached Rainbow Trout
Pickled Blackberry Shallot Relish (GF/DF/NF)

Apricot Lamington
Almond Sponge, Apricot Jam, Chocolate Ganache,
Toasted Coconut

Pina Colada
Coconut Sablé, Crunch, Pina Colada Ganache,
Mango & Passionfruit Caviar (NF)

