



**DANIEL *et* DANIEL**   
CATERING & EVENTS

Spring - Summer Collection: Buffet/Family Style

248 Carlton Street, Toronto

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[www.danieletdaniel.ca](http://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.

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 Buffet

## Garden Greens & Peaches

Grilled Peaches, Garden Greens,  
Watermelon Raddish, Peach Vinaigrette,  
Za'atar Granola (GF/NF/VE)

## Stifado Beef Short Ribs

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

## Mediterranean Chicken Supreme

Eggplant Caponata (GF/NF/DF)

## Cherry Tomatoes & Baby Green Beans

Garlic, Parsley (GF/NF/VE)

## Saffron Couscous

(NF/V)

## Buttermilk & Stone Fruit Custard

Buttermilk Custard, Preserved Stone Fruit,  
Toasted Oat (GF/NF)

## Strawberry & Campari Mini Cake

Grapefruit Scented Sponge, Campari Gel,  
Strawberry Crèmeux (NF)





# Elevated Hot Buffet

## Countryside Panzanella

Heirloom Tomatoes, Rustic Garlic Croutons,  
Treviso & Arugula, Pomodoro Vinagrette (NF/VE)

## Flank Steak with Piri Piri Salsa

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

## Roast Chicken

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

## Dijon & Dill Green Beans

(GF/NF/VE)

## Black Garlic Roast Potatoes

Black Garlic, Pumpkin Seed Dukkah (GF/NF/VE)

## Summer Tarts

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

# Cold Buffet

## Garden Salad

Romaine, Green Leaf, Boston Bibb, Tomato, Carrots, Red Pepper, Champagne Vinaigrette (GF/NF/VE)

## Green Goddess Potato Salad

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

## Grilled Salmon

Tomato Vinaigrette (GF/NF/DF)

## Summer Salsa Grilled Chicken

Roast Honeydew & Cantaloupe, Fresh Watermelon, Lime, Cilantro, Mint (GF/NF/DF)

## Chocolate Coconut Lamington

Apricot, Almond

## Blackberry & Lime Crèmeux

Vanilla Sable, Blackberry Crèmeux, Whipped Ganache, Lime Gel (NF)

