



# DANIEL *et* DANIEL

CATERING & EVENTS 

## Spring - Summer Collection: Sit Down Dinner

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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 Dinner

## Appetizer

### Countryside Panzanella

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

## Main Course

### Stifado Beef Short Ribs

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

or

### Mediterranean Chicken Supreme

Eggplant Caponata (GF/NF/DF)

served with

### Broccolini

Lemon Zest, Garlic Chips (GF/NF/VE)

### Charred Scallion Mash

(GF/NF/V)

## Indulgence

### Sweet Corn & Blueberry

Sweet Corn Cake, Blueberry Curd,  
Roast Corn Crèmeux, Cornflake Crunch, Vanilla Chantilly,  
Fresh Blueberries, Micro Mint (NF)





# Elevated Dinner

## Appetizer

### Dill Pickle Wedge Salad

Baby Gem Lettuce, Shaved Raddish,  
Roast Tomato, Parmesan, Dill Pickle Toasted Panko,  
Creamy Dill Ranch, Dill Oil (GF/NF)

## Main Course

### Roast Salmon

Beet Citronette, Tomato Corn Salsa (GF/NF/DF)

*or*

### Grilled Flank Steak

Piri Piri Salsa (GF/DF/NF)

*or*

### Eggplant Parmesan

Roasted Tomato, Olives, Tomato Sauce (GF/NF/VE)

*served with*

### Charred Cauliflower

Lemon, Herb, Mustard Vinaigrette (GF/NF/VE)

### Pommes Parisiennes

(GF/NF/V)

## Indulgence

### Milk & Honey

Milk Cake, Milk Jam, Cardamom Crunch, Honey Tulle,  
Honey Roasted Plums, Crème Fraiche Parfait (NF)

# Haute Gamme

## Appetizer

### Garden Asparagus & Fennel

Roasted Red Onion, Sprouted Lentil Crunch, Lemon Salt,  
Pickled Fennel, Herbed Goat Cheese (GF/NF/V)

## Main Course

### Smoked Black Cod

Roasted Grape Salsa (GF/DF/NF)

served with

### Carrot Veloutés

(GF/NF/VE)

### Tomato & Basil Idli

Savory Rice Cake, Basil, Olive & Cherry Tomato (GF/NF/VE)

or

### Grilled Tenderloin

Gooseberry Salsa (GF/NF/DF)

served with

### Dijon & Dill Green Beans

(GF/NF/VE)

### Black Garlic Roast Potatoes

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

or

### Gemista Trio

Herbed Rice Stuffed Tomato, Eggplant and Cipollini (GF/NF/VE)

## Indulgence

### Strawberry Basil Balsamic

Strawberry Balsamic Gel, Basil Olive Oil Crémeux,  
Mascarpone Cheesecake, Sablé Breton, Puffed Buckwheat,  
Macerated Strawberries (NF)

