



DANIEL *et* DANIEL

CATERING & EVENTS 

Spring-Summer Buffet/Family Style

248 Carlton Street, Toronto

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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 Buffet

Kale Caesar

Baby Kale, Parmesan Frico, Pumpernickel Bagel Crisp,
Grilled Lemon, Creamy Nori Dressing

Grilled Flank Steak

Charred Garlic Butter

Shrimp Brochette

Burnt Lemon Aioli

Grilled Mexican Corn Cob

Queso Fresco, Cilantro, Chili, Lime

Baby New Potato

Broccolini

Lemon Zest, Garlic Chips

Tahini Chocolate Budino

Toasted Sesame Sable

Lime Posette

Petit Coconut Scone

Petits Fours Sec

Jammies, Lemon Ice Box Cookies, Toffee Cookies,
Earl Grey Shortbread, Chocolate Chip Shortbread,
Cocoa Nib Cookies





Elevated Hot Buffet

Nectarine And Heirloom Tomato Salad
Feta Mint, Pumpkin Seeds (V)

Herb Grilled Chicken
Honey Hot Sauce

Smoked Black Cod
Roasted Grape Salsa

Smashed Red Potato
Chevre (V)

Grilled Asparagus
(V)

Chocolate Salt Caramel Tart
Chocolate Ganache, Caramel, Fleur de Sel,
Chocolate Shell

Petit Blueberry Lemon Lavender Cake
(V)

Rhubarb Vanilla Parfait
(V)

Cold Buffet

Garden Salad

Romaine, Green Leaf, Boston Bib, Tomato, Carrots,
Red Pepper, Champagne Vinaigrette

Grilled Corn & Vegetable Salad

Summer Squash, Roast Red Onion, Chickpeas,
Chimichurri (VE)

Dill Potato Salad

Poached Rainbow Trout

Pickled Blackberry Shallot Relish

Grilled Beef Tenderloin

Horseradish and Whole Grain Mustard Aioli

Summer Tarts

Fresh Fruit, Lemon, Strawberry Rhubarb Crumble,
Milk Chocolate Peanut

