



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.”

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

Grilled Summer Vegetables

Nuoc Cham Chimichurri (GF/NF/VE)

Gazpacho Salad

Tomato, Peppers, Cucumbers, Radish, Basil, Mint,
Tomato Vinaigrette (GF/NF/VE)

Za'atar Chicken

Greenest Tahini Sauce (GF/DF/NF)

Poached Rainbow Trout

Pickled Blackberry Shallot Relish (GF/DF/NF)

Charred Sweet Potato

Lemon Vinaigrette (GF/NF/VE)

Summer Tarts

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





Elevated Hot Buffet

Baby Lettuce Salad

Strawberry, Smoked Almond, Feta,
White Balsamic Vinaigrette (GF/V)

Grilled Flank Steak

Bloody Mary Salsa (GF/DF/NF)

Shrimp Brochette

Burnt Lemon Aioli (GF/DF/NF)

Jack Fruit "Crab Cake"

Charred Scallion & Walnut Sauce, Cilantro Sprouts (GF/VE)

Smashed Red Potato

Chèvre (GF/NF/V)

Grilled Asparagus

(GF/NF/VE)

Matcha Black Sesame

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

Tropical Tart

Coconut Pastry Cream, Mango Passion Fruit Gelée (NF)

Turmeric Sesame Tea Cake

(NF/V)

Cold Buffet

Garden Salad

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

Sesame Cured Broccoli Salad

(GF/NF/VE)

Dill Potato Salad

(GF/NF/V)

Grilled Salmon

Tomato Vinaigrette (GF/DF/NF)

Grilled Beef Tenderloin

Horseradish and Wholegrain Mustard Aioli (GF/DF/NF)

Rhubarb Vanilla Parfait

(NF)

Petit Blueberry Lemon Lavender Cake

(NF/V)

Sorghum Crueller

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

