



Spring-Summer Buffet/ Family Style

248 Carlton Street, Toronto 4169689275 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

Kale & Red Cabbage Kale, Pomegranate, Green Apple, Red Cabbage (VE)

Corn on the Cob $_{(\vee)}$

Roasted Fingerling Potato $_{(\rm VE)}$

Smokey Grilled Asparagus Smoked Paprika Aioli (V)

Summer Salsa Chicken Supreme Roast Honeydew & Cantaloupe, Fresh Watermelon, Lime, Cilantro, Mint

Grilled Flank Steak Worcestershire Butter, Charred Tomato

Strawberry Rhubarb Fruit Crumble Crème Anglaise (V)





Elevated Hot Buffet

Summer Blackberry Salad

Cherry Tomato, Cucumber, Feta, Puffed Quinoa, Basil, Baby Lettuce, White Balsamic Vinaigrette, Pickled Onion (V)

Chermoula Slow Roast Black Cod Roast Cherry Tomato, Micro Mint, Zucchini Salad

Braised Short Rib Peach Salsa

Jack Fruit "Crab Cake" Charred Scallion & Walnut Sauce, Cilantro Sprouts (VE)

Smashed Red Potato Chevre (V)

Broccolini Lemon Zest, Garlic Chips (VE)

Strawberry Rhubarb Eton Mess Cheesecake Jar

Freeze Dried Raspberry Cheesecake, Roast Rhubarb, Fresh Strawberries, Crushed Wafer, Chantilly (V)



Cold Buffet

Peaches n' Greens Mixed Greens, Pickled Peach, Watercress, Toasted Almond, Manchego, Buttermilk Vinaigrette (V)

Grilled Corn & Vegetable Salad Summer Squash, Roast Red Onion, Chickpeas, Chimichurri (VE)

Roast Tomatoes, Feta, Spinach & Quinoa Salad Dill, Lemon Zest, Olive Oil (V)

Cold Sliced Beef Tenderloin Chimichurri Sauce

Sesame Ginger Salmon Bok Choy Salad

Assorted Baked Goods

Chocolate Brownie, Date Square, Lemon Square, Chocolate Chunk Blondie, Turtle Brownie, Cheesecake Brownie (V)



