



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Cocktail Reception

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.

Many of these items have vegetarian, gluten free and vegan alternatives. 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 and we'll make sure they have an amazing culinary experience.





Warm

Key Wat

Berbere Braised Beef, House-made Ayib Fresh Cheese, Crispy Injera Taco, Cilantro

Crab Cakes

Tartar Sauce

Chicken Schnitzel

Pretzel Bun, Mustard Remoulade, Butter Lettuce

Candied Salmon

Beet, Onion, Seed Cracker

Black Garlic Short Rib

Crispy Potato, Pickled Carrot

Reuben Potato Skin

Pastrami, Asparagus Scallion Sauerkraut, Swiss Cheese, Russian Dressing

Big Mac Bao

Special Sauce, Pickle, Lettuce, Cheddar

Crispy Crab Rangoon Wonton

Cool

Watermelon Poke

Nori Cracker, Seaweed Mayo, Radish, Scallion, Cucumber, Sesame Seed

Tete de Moine

Poached Rhubarb, Seed Cracker, Purple Basil (V)

Mufuletta Sandwich

Salami, Ham, Provolone, Olive Salad, Chili, Cubano Bun

Beef Roulade

Asparagus, Scallion

Zucchini Cube

Pickled Vegetable Salad (VE)

New Potatoes with Sour Cream & Caviar

DLT

Smoked Duck, Arugula, Cherry Tomato, Black Pepper Gougere

Roast Tomato Crostini

Arugula, Asiago, Olive Oil





Indulgence

Petit Blueberry Lemon Lavender Cake
(V)

Rhubarb Vanilla Parfait
(V)

Summer Tarts

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

Sorghum Crueller

Pickled Blackberry Compote, Goat Cheese Curd

Open Face Macarons

Raspberry, Blueberry

Chocolate Salt Caramel Tart

Chocolate Ganache, Caramel, Fleur de Sel,
Chocolate Shell

Pineapple, Ginger, Turmeric Tart

Vanilla Shell, Candied Ginger