



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.”*

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

Mushroom Toast

Porcini Financier, Crème Fraiche, Vegan Roe, Chive (V)

Grilled Haloumi Summer Vegetable Kebab

Baby Potato, Cherry Tomato, Chimichurri (V)

Buttermilk Chicken Biscuit

Spicy Mayo, Red Cabbage Slaw, Cheddar Biscuit

Zucchini Parmesan

Pumpkin Seed Crust, Tomato Jam, Purple Basil (V)

Bang Bang Cauliflower

Sweet Chili Sriracha Aioli, Lime, Cilantro (V)

Cacio e Pepe

Bacon Lardon, Fresh Parmesan

Roast Cauliflower Rosti

Roast Cauliflower Salad, Spiced Almonds, Coriander, Golden Raisins, Rosti Cup (VE)

Barbacoa Lamb, Queso Fresco Springroll

Lime Fluid Gel, Roast Tomato Jalapeno Sauce

King Oyster Mushroom "Scallop"

Strawberry Salsa (VE)

Cool

Steak & Eggs

Cured Egg yolk, Charred Orange Mostarda Potato Chip

Seared Tuna Slider

Nori Mini Bun, Seaweed Mayo, Scallion Relish

Quinoa Falafel

Chick Pea, Herbs, Sesame Seeds, Sunflower Seeds, Tahini Sauce, Purple Basil (VE)

Charred Corn & Shrimp Salad

Black Bean, Paprika, Chili, Lime, Avocado Puree, Curry Cone

Edamame Shiitake Rice Cake

Gari, Sambal Aioli (V)

Summer Blackberry Toast

Chèvre Mousse, Basil, Rosemary Honey (V)

Beef Roulade

Asparagus, Scallion

Zucchini Cube

Pickled Vegetable Salad (VE)

Watermelon Feta

Compressed Watermelon, Preserved Lemon, Black Olive Dust, Crema (V)

Summer Chicken Roulade

Lime Zest, Shattered Raspberry & Clementine, Chive, Bay Leaf Powder





Indulgence

Pineapple, Ginger, Turmeric Tart

Vanilla Shell, Candied Ginger (V)

Chocolate Key Lime Sablé

Chocolate Shell, Key Lime Curd, Chocolate Disk (V)

Turmeric Sesame Tea Cake

(V)

Blueberry Cream Puffs

(V)

Hazelnut Date Ferrero Rocher Truffles

(VE)

Summer Tarts

Fresh Fruit, Lemon, Strawberry Rhubarb Crumble,
Milk Chocolate Peanut (V)

Sorghum Crueller

Pickled Blackberry Compote, Goat Cheese Curd
(V)

Lemon Buckwheat Shortbread

Lemon Glaze (V)