



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Food Stations

248 Carlton Street, Toronto 4169689275 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.



Food Stations

Mushroom Ravioli

Peas, Fresh Lemon, Mint, Parmesan, Pea Shoots (V)

Burrata Bar

Toppings:

Basil Oil, Olive Salad, Roast Tomato Pomodoro, Smoked Grapes, Toasted Pistachio, Snipped Herbs, Crostini (V)

Summer Salsa Chicken Supreme

Roast Honeydew & Cantaloupe, Fresh Watermelon, Lime, Cilantro, Mint, Tahini Butter Sweet Potato, Haricots Verts

Chermoula Slow Roast Black Cod

Roast Cherry Tomato, Micro Mint, Zucchini Salad, Israeli Couscous

Beer Braised Short Rib

Smoked Peach Scallion Salsa, White Cheddar Mash

Guacamole Bar

Strawberry, Pickled Onion, Mango, Roast Tomato, Bacon, Goat Cheese, Cilantro, Basil, House-made Chips, Lime Wedges, Hot Sauce

Beef Duo

Flank Steak, Short Rib Croquette, Broccolini, Charred Scallion Walnut Sauce

