



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Sit Down Dinner

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 Dinner Menu

Appetizer

Tomato Melon Salad

Watermelon, Cucumber, Heirloom Tomato, Feta,
Black Olive Granola, Harissa Vinaigrette (GF/NF/V)

Main Course

Za'atar Chicken

Greenest Tahini Sauce (GF/DF/NF)

or

Beer Braised Short Rib

Smoked Peach Scallion Salsa, Butter, Garlic,
Parsley (DF/NF)

Served with

Cherry Tomatoes & Baby Green Beans

Butter, Garlic, Parsley (GF/NF/V)

Charred Scallion Mash

(GF/NF/V)

Indulgence

Coconut Raspberry Hibiscus Panna Cotta

Coconut Vanilla Vegan Panna Cotta, Berries,
Raspberry Hibiscus Consommé (GF/NF/VE)

Elevated Dinner Menu

Appetizer

Nectarine And Heirloom Tomato Salad

Feta, Mint, Pumpkin Seeds (GF/NF/V)

Main Course

Grilled Flank Steak

Bloody Mary Salsa (GF/DF/NF)

or

Roast Stuffed Pickerel

Goat Cheese, Spinach, Beet Chutney,
Beet and Orange Gastrique (NF)

Served with

Cherry Tomatoes & Baby Green Beans

Butter, Garlic, Parsley (GF/NF/V)

Roasted Fingerling Potatoes

(GF/NF/VE)

Indulgence

White Chocolate and Raspberry

White Chocolate Mousseline,
Raspberry Whipped Ganache, Raspberry Coulis,
White Chocolate Soil, Meringue (NF)





Menu Haute Gamme

Appetizer

Summer Reds

Roast Beets, Strawberries, Watermelon Radish,
Creamy Lemon Poppy Seed Dressing (GF/NF/V)

Main Course

Charred Tenderloin au Poivre

Crispy Onion Rings (NF)

or

Smoked Black Cod

Roasted Grape Salsa (GF/DF/NF)

or

Vegetable Wellington

Beet, Kale, Mushroom Duxelles (GF/NF/VE)

Served with

Asparagus Bundle

(GF/NF/VE)

Fondant Potatoes

(GF/NF/V)

Indulgence

Baba au Limoncello

Baba, Pistachio Crèmeaux, Homemade Praline,
White Chocolate Mascarpone Ganache, Berries,
Candied Pistachio and Lemon