



**DANIEL *et* DANIEL**  
CATERING & EVENTS 

## Spring-Summer Sit Down Dinner

248 Carlton Street, Toronto

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[www.danieletdaniel.ca](http://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.





## Casual Dinner Menu

### Appetizer

#### Summer Reds

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

### Main Course

#### Roast Chicken Roulade

Herbed Cream Cheese, Cherry Gastrique  
or

#### Beer Braised Short Rib

Smoked Peach Scallion Salsa

*Served with*

Charred Asparagus Spears,  
Cherry Tomatoes & Snap Peas

Roasted Fingerling Potato

### Indulgence

#### Honey, Peach & Blackberry Cobbler

Vanilla Bean Ice Cream



# Elevated Dinner Menu

## Appetizer

### Farmers Market Salad

Celery, Chevre Mousse, Crushed Peanut, Herb Salad,  
Pickled Grape, Yellow Pepper, Snap Pea,  
Pumpernickle Crumb, Honey Vinaigrette (V)

## Main Course

### Charred Beef Tenderloin

Rosemary, Balsamic Butter

or

### Grilled Salmon

Tomato Vinaigrette

*Served with*

### Beans, Peas, Snap Peas

Mustard Seeds, Tarragon

### Pommes Parisiennes

## Indulgence

### Ricotta & Strawberry

House Made Honey Ricotta, Rehydrated Strawberry,  
Black Cocoa, Rosemary Crisp





## Menu Haute Gamme

### Appetizer

#### Watermelon Carpaccio

Blistered Shisito, Watercress, Radish Sprouts, Feta, Pistachio, Vanilla Lime Vinaigrette

### Main Course

#### Fire Grilled Beef Tenderloin

Roast Mushroom, Fingerling Potato, Whole Mustard Aioli, Charred Cherry Tomato on the Vine

or

#### Butter Braised Trout

Roast Garlic Yogurt, Pumpernickel Crumb, Dill Oil

or

#### Chargrilled Oyster Mushroom

Roast Garlic Yogurt, Pumpernickel Crumb, Dill Oil

*Served with*

Haricot Vert, Baby Potato, Grilled Corn, Roast Cherry Tomato

### Indulgence

#### Black Sesame Flourless Chocolate Torte

Burnt Meringue, Chantilly Cream, Orange Macerated Sour Cherries