



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.”

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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

Zucchini Fatouch Salad

Grilled Zucchini, Tomato, Cucumber, Olive, Feta, Za'atar Labneh, House made Preserve, Pickled Onion, Pita Crisps, Lemon Vinaigrette (V)

Main Course

Summer Salsa Chicken Supreme

Roast Honeydew & Cantaloupe, Fresh Watermelon, Lime, Cilantro, Mint

or

Grilled Flank Steak

Worcestershire Butter, Charred Tomato

or

Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese, Mushroom, Spinach (V)

Served with

Smokey Grilled Asparagus

Smoked Paprika Aioli (V)

Tahini Butter Sweet Potato

(V)

Indulgence

Eton Mess Cheesecake

Freeze Dried Raspberry Cheesecake, Roast Rhubarb, Fresh Strawberries, Crushed Wafer, Chantilly (V)

Elevated Dinner Menu

Appetizer

Spring Pea & Asparagus Tart

Ricotta, Fresh Lemon, Puff Pastry, Pea Shoots, Basil Oil (V)

Main Course

Chermoula Slow Roast Black Cod

Roast Cherry Tomato

or

Grilled Beef Tenderloin

Charred Scallion & Walnut Sauce

or

Jack Fruit "Crab Cake"

Charred Scallion & Walnut Sauce, Cilantro Sprouts (VE)

Served with

Broccolini

Lemon Zest, Garlic Chips (VE)

Fingerling Coins

(VE)

Indulgence

Sesame Blondie

Bourbon Blondie Wedge, Tahini Caramel Ice Cream,
House Made Halva, Passion Fruit Sauce (V)





Menu Haute Gamme

Appetizer

Peaches n' Greens

Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego, Buttermilk Vinaigrette (V)

Main Course

Thai Halibut

Seared Halibut, Nuoc Cham Dressing, Crispy Shallo,
Forbidden Black Rice, Thai Cabbage Salad
or

Surf n' Turf

Beef Tenderloin, Jumbo Shrimp, Red Chimichurri,
Smoked Potato Croquette, Beans, Peas, Snap Peas
or

Mushroom Ravioli

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

Indulgence

Something Lemon

Lemon Curd, Meringue, Lemon Pudding, Fresh Berries (V)