



**FALL-WINTER**  
*Cocktail Reception*

# DANIEL *et* DANIEL

CATERING & EVENTS



## FALL-WINTER COLLECTION

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.

## DIETARY REQUIREMENT

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.

## OUR CATERING SERVICES:

Wedding Catering

Corporate Catering

Private Event Catering

Daily Corporate Drop-Off



## Cool

### **Candied Mackerel**

Fennel Orange Salsa, Wasabi Mayo,  
Seed Cracker

### **Poke**

Spicy Ponzu Tuna, Nori Rice Cup,  
Wasabi Caviar, Sesame  
(GF)

### **Lamb Ruben**

Pastrami Lamb,  
Sauerkraut, Dill, Marble Rye Choux  
(NF)

### **Thai Chicken Salad**

Crushed Peanuts, Black Sesame Seed,  
Curry Cone

### **Foie Gras**

Spice Bread, Apricot, Chevril  
(NF)



## Cool

### **Tandoori Chicken Roulade**

Mango Chutney, Raita,  
Naan

### **Crispy Deviled Egg**

Panko Quail Egg, Sriracha, Chive  
(NF/V)

### **Charred Tangerine & Ricotta Toast**

(NF)

### **Pickled Cherry, Grey Owl Crostini**

Caraway Seed Rye Crisp  
(V)

### **Butternut Squash Truffle Tart**

Savoury Shell, Brown Butter Solids  
(NF)

### **Beet Sausage**

Smoked Almond Cream, Raisin Crisp  
(VE/GF)



## Warm

### **36-hour Short Rib**

Potato, Chive, Sour Cream  
(GF)

### **Okonomiyaki**

Shrimp, Cabbage, Ginger, Tonkatsu Sauce,  
Spicy Mayo, Toasted Sesame  
(contains dashi)  
(NF)

### **Mini Cubano Sandwich**

Ham, Pork, Swiss Cheese,  
Red Onion, Cornichon, Mustard Mayo  
Housemade Cubano Bun

### **Braised Shortrib Slider**

Horseradish Cream, Caramelized Onion,  
Brioche Bun

### **Surf and Turf**

Lobster Cake, Shaved Striploin,  
Chimichurri Mayo

### **Bacon & Eggs**

Potato Galette, Micro Arugula  
(GF)



## Warm

### **Turkey Dinner Spring Roll**

Turkey Gravy  
(NF)

### **Duck Duck Goose**

Teriyaki Duck Meatball,  
Sticky Foie Gras Fried Rice,  
Sesame Seed

### **Double Dipped Broccoli**

Smoked Tofu, Pistachio, Cashews  
(VE/GF)

### **Naan Grilled Cheese**

Palak Paneer

### **Korean Fried Cauliflower**

Beet Kimchi, Pa Jun  
(V, NF, DF)

### **Moroccan Lentil Cigar**

Spiced Lentil Meat, Pine Nut, Phyllo,  
Coconut Harissa Sauce  
(VE)



## Indulgence

**Black Forest Bar**

**Apple Crumb Bar**

**Blueberry Cumin Ganache**

**Paris Brest**

Smoked Almond, Apricot

**Baklava**

Candied Nuts, Creme

**Kefir & Chocolate Joe Louis**

**Tahini Millionaire Shortbread**

Shortbread Crust, Halva Caramel, Chocolate  
(NF)

**Miso Peanut Butter Chocolate Pudding**

Tamari Peanuts

