



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

