



FALL-WINTER
Family style | Buffet

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



Salads

Chopped Thai Salad

Snow Peas, Sesame Garlic Dressing
(GF/DF)

Cauliflower Tabouleh

Feta, Parsley, Cucumber,
Lemon, Tomato
(GF)

Brussel Sprout Salad

Shaved & Caramelized Brussel Sprouts,
Kale Pine Nut Pesto, Pickled Plums
(GF)



Mains

Cider Braised Beef Short Rib

Apple Relish

Flank Steak

Chimichurri

Mustard Chicken Supreme

Ginger, Tangerine, Orange Salsa,
Candied Orange

Coq au Vin Blanc

Mushroom, Pearl Onion
(GF/DF/NF)

Red Quiona Crusted Black Cod

Balsamic Glaze
(GF)

Branzino

Grapefruit, Olive, Caper Tapenade

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VEGAN/VEGETARIAN

Toasted Lemon Ricotta Ravioli

Sprouts, Hazelnuts, Lemon Zest

Truffled Quiona Cauliflower cake

Mushroom Ragout



Sides

Green Beans
Mint, Lemon
(GF/DF/NF)

Steam Bok Choy
Chili Oil

Double Parmesan Cauliflower Mash

Miso Delicata Squash

Sage Butter Mash



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

