



FALL-WINTER
Food Stations

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



FLATBREAD STATION

Pulled Lamb Flatbread

Caraway Brined Cucumber, Onion,
Lemon Yogurt

Smoked Salmon Flatbread

Goat Cheese, Pickled Red Onion,
Everything Bagel

Eggplant Parmesan Flatbread

Roast Tomato, Charred Eggplant,
Parmesan, Mozzarella

Sticky Korean Beef Short Rib

Miso Delicata Squash,
Kimchi Fried Rice



Smoked Lamb Ribs

Pineapple Ginger BBQ Sauce,
Pineapple Fried Rice

Chicken Cobbler

Kale, Sweet Potato,
Aged Cheddar, Goat Cheese, Mozzarella Cheese,
Biscuits

Pasta Dalla Forma

Fresh pasta and sauce combined in a Parmesan wheel vessel:

Orchetti à la Carbonara

Cheese Tortellini, Spinach, Sage Brown Butter

Toasted Lemon Ricotta Ravioli

Sprouts, Hazelnuts,
Lemon Zest



Interactive Dessert Stations

Dessert Charcuterie

Dark Chocolate “salami”, Almond, Apricot, Cocoa Nib
Thyme Roasted Strawberries, Tangerine Rosemary Biscotti
Milk chocolate “Salami”, Hazelnut, Cherry
Honey Cream Donuts
Brandy Poached Pear
Candied Lemon Ride
Espresso Caramel

Liquid Nitrogen Ice Cream

Fresh ice cream sandwiches made right in front of guests.

Chocolate Chip & Vanilla Bean Ice Cream
Sesame Snap & Matcha Ice Cream
Double Chocolate Sea Salt & Beet Icecream

