



FALL-WINTER  
*Sit Down Dinner*

# 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



## Starter

### **Roasted Root Antipasto**

Beet Vinaigrette,  
Micro Basil, Pickled Mustard Seed,  
Crispy Chili Tuille  
(VE/NF)

### **Coconut Lentil Apple Soup**

Cilantro, Crème Fraiche, Shaved Coconut  
(NF/GF)

### **Yellow Beet Tatin**

Pepita Pistu, Goat Cheese,  
Fine Herb Salad  
(V/NF)





## Main Course

### **Surf n' Turf**

Beef Tenderloin, Ontario Shrimp, Red Chimichurri,  
Double Cauliflower mash, Green beans  
(GF)

### **Pot-au-feu**

Carrots, Turnips, Half Potatoes  
(GF/DF/NF)

### **Stuffed Cornish Hen**

Wild & Brown Rice, Truffle, Mushroom, Cherry,  
Smoked Truffle Jus, Roasted Fingerlings, Broccolini  
(GF/DF/NF)



**"Cod Chowder"**

Seared Cod, Carrot, Potato,  
Brussel Sprout Leaves, Celery Sprout,  
Fennel Cream Sauce, Black  
Pepper Oyster Cracker

**Miso Sake Fogo Island Cod**

Charred Yellow Tomato,  
Blistered Shishito Peppers,  
Smoked Purple Potato,  
Sake Miso Dressing

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**VEGAN/VEGETARIAN**

**Stuffed Cabbage**

White Bean, Spinach, Mushroom,  
Leek Sauce, Vegan Chicharon  
(VE/GF/NF)

**Stuffed Polenta**

Roast Tomato Salsa, Swiss Cheese, Mushroom,  
Spinach, Miso Delicate Squash  
(V/GF)



## Dessert

### **Semolina Cake**

Pistachio Creme,  
Sumac Roasted Citrus,  
Buttermilk Ice Cream

### **London Fog**

Buckwheat Chiffon,  
Black Tea Mascarpone, Lemon Cream,  
Almond, Milk Chocolate, Passion Fruit Gelee,  
Torched Meringue

### **Chocolate Clementine Mousse**

Chocolate Ganache, Clementine Cremeux,  
Toasted Almond Daquoise, Candied Kumquat,  
Earl Grey Fudge Sauce

### **Roast Plum Bake**

Oat Crust,  
Buttermilk Maple Ice Cream,  
Candied Walnuts,  
Walnut Crème

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