



Holiday Cocktail Reception

Passed Hors D'oeuvre



Cool

Butternut Squash Truffle Tart

Savory Shell, Brown Butter Solids
(NF/V)

Goat Cheese Nougat

Pickled Beet Tartar, Pistachio, Seed Cracker
(GF/V)

Steak Frites

Shaved Striploin, Horseradish Pesto Aioli,
Purple Basil, Maldon Salt Potato Chip
(GF/NF)

Seeded Broccoli

Charred Broccoli, Smoked Tofu, Toasted Seeds
(GF/NF/VE)

Warm

Stuffing Arancini

Arborio Rice, Sage, Onion, Bread Crumb,
Sugared Rosemary, Cranberry Compote
(NF/V)

Turkey Dinner Spring Roll

Turkey Gravy
(NF)

V= Vegetarian | VE=Vegan | GF=Gluten Friendly | NF= Nut Free

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Harvest Table



Charcuterie Board

Artisanal Cured Meats, House-Made Seasonal Chutney, Grainy Mustard
Sliced Baguette
(DF/NF)

Seasonal Crudité

Garden Fresh Vegetables, Dips
(GF/NF/V)

Accoutrements



Spiced Nuts

(GF/DF/V)

Baked Olives

Cheddar Crust
(NF/V)

Red Pepper Cheese Cracker

(NF/V)

Dessert



Holiday Treat Selection

Cranberry crumble bite (NF/DF/GF/V/VE)
Minced Meat Tarts (NF/V)
Holiday Fudge (NF/GF/V)
White Chocolate Peppermint Truffles (NF/GF/V)
(4 Pieces)

