DANIEL et DANIEL et CATERING & EVENTS

FALL WINTER sit down dinner



DANIEL et DANIEL

Our Seasonal Collections feature new catering dishes created by our culinary team.

These collections are for reference, based on our conversation with you, we'll develop and propose a custom catered menu for your event that is balanced both in flavour and nutrition.

We often recommend mixing and matching collections within the same season so take a look at other dinning formats and remember to contact us for a free consultation.

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



Appetizers, Soups & Salads

Roast and Raw Fennel Salad Citrus, Fennel Frond, Arugula, Savory Granola Cluster (VE)

Shaved Cauliflower Salad Beet Turmeric Pickled Cauliflower, Baby Chard and Baby Kale, Mizuna, Caraway Labneh, Vidalia Onion Vinaigrette (NF/GF/V)

Kombucha Beet Salad

Pickled Yellow Beets, Pickled Jicama, Pistachio Gremolata, Local Goat Cheese Croquette, Chive Buttermilk Sauce, Red Basil (V)

Composed Waldorf Salad Pickled Craisins, Candied Walnuts, Compressed Pear, Celery Sprouts, Celeriac Cream, Arugula, Torn Radicchio (GF) Warm Squash Salad Buffalo Mozzarella, Granola Crunch, Yellow Pepper Squash, Arugula, Apple Cider Vinaigrette, Orange Dust

Truffle Parmesan Mousse Roast Mushrooms, Toast Shards, Red Veined Sorrel, Parmesan Frico (V)

Carrot Crepe King Oyster Mushroom "Scallop", Carrot Veloute

Squash Flan Pickled Squash, Pistachio Piccata, Burnt Orange Dust, Arugula

Creamy Carrot Turmeric Soup Smoked Paprika Quinoa Crunch, Crispy Kale, Frizzled Onion

Mushroom Soup Tarragon Panacotta, Wild Mushroom, Chervil Sprout, Brioche Crouton, Mushroom Consommé



Meat

Duck Mille Feuille Duck Confit, Potato Mille Feuille, Seared Duck Breast, Wild Blueberry Demi Glacé

Mustard Chicken Supreme Ginger, Tangerine

Seared Lamb Tournedo Raita, Pomegranate, Cinnamon Fennel, Citrus, Tamarind Demi

Turkish Lamb Chop Tahini Sauce, Dill, Corriander, Cumin, Fennel

Cider Braised Beef Short Rib Apple Relish

Turkey Roulade Chestnut, Date, Brandy Sauce

Beef "Stroganoff" Beef Parmesan Sauce, Wild Mushrooms

Burnt Miso Butterscotch Chicken Pomegranate Salsa (GF, DF)

Black Garlic Beef Short Rib Urfa Chili, Parsnip Chip (GF)

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Grilled Double Thick Pork Chop Double Brined, Bone-In, Rhubarb Onion Jam

Moroccan Lamb Shank Roulade Cinnamon, Cumin, Orange, Lamb Jus

Fish & Seafood

Red Quinoa Crusted Black Cod Balsamic Glaze (GF)

Branzino Grapefruit, Olive, Caper Tapenade

Fogo Island Cod Pickled Raisin, Almond, Lemon

Roasted Pickerel Lemon, Walnut, Parsley Pesto

Almond Crusted Ontario-farmed Rainbow Trout Lemon Parsley Nage

Paella Saffron Rice with Shrimp, Squid, Mussels, Chicken, Spicy Sausage & Vegetables

Seafood Crêpe



Vegetarian

Baked Eggplant Babaghanoush, Buttermilk Cream, Pomegranate Salsa (GF)

Chargrilled Oyster Mushroom Smoked Shallot Puree, Pomegranate Salsa

Butternut Squash Involtini Vegan Ricotta, Parsnip Cream, Sage, Kale, Cherry Tomatoes, Squash Seed Gremolata, Crispy Kale (VE)

Roasted Butternut Squash Risotto Crispy Pancetta, Vegetable Broth, Shaved Grano Padano

Lentil "Meat" Loaf Apple Cider Glaze

Mediterranean Tofu Mille Feuille Eggplant, Peppers, Tofu, Sweet Potato, Mushroom, Tahini (VE)

Truffled Cauliflower Quinoa Cake Mushroom Ragout **Deconstructed Ratatouille** Red Pepper, Zucchini & Chevre, Eggplant Puree, Roasted Cherry Tomato Salsa

Eggplant Roulade (Vegan) Spinach, Tofu, Black Olives, Chick Peas, Braised Sweet Vegetable Salsa

Fall Vegetable Dosa (V) Chickpea, Garlic, Eggplant, Spinach, Coconut Chutney, Indian Spiced Kale Chips, Cilantro Sprouts (V)

Squash & Kale Parmentier Squash, Wild Mushroom, Braised Kale & Chevre, Maple Black Pepper Reduction



Sides Vegetable

Caramelized Cauliflower Mousseline (GF)

Orange, Cinnamon Roast Rainbow Carrots Toasted Almonds, Pomegranate, Tahini Sauce

Steam Bok Choy Chili Oil

Heirloom Carrot Batons Honey, Butter

Roast Brussels Sprouts Apple, Red Onion, Squash

Bouquetière of Winter Vegetables

Oven-Roasted Vegetables Swiss Chard, Kale, Fennel, Red Peppers & Patty Pan Squash

Agnolotti stuffed with Wild Mushrooms Light Tomato Basil Cream sauce, Parmesan & Chilies

Baked Pasta Vegetables, Tomato Sauce & Mozzarella, Parmesan & Bread Crumb Crust

Sides Starch

Herbed Spaetzle (GF)

Roast Pumpkin Parsnip Mash (GF)

Potato Parsnip Latke

Caramelized Turnip Apple Cider (GF)

Crushed Baby Sweet Potatoes

Wild Mushroom Pave Potato, Cream, Butter

Charred Sweet Potato Lemon Vinaigrette

Sage Butter Mash

Home-Baked Yorkshire Pudding

Paella Cake Rice, Tomato, Peppers, Saffron, Onion (GF)

Savoury Cornbread Pudding

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Dessert

Pain Perdu

Quinoa Granola, Oat Milk Ice Cream, Roast Plum, Maple Syrup

Rosemary Pound Cake

Preserved Apricot Ice Cream, Warm Bourbon Sauce, Praline Pine Nuts, Candied Rosemary

Chocolate Clementine Mousse

Chocolate Ganache, Clementine Cremeux, Toasted Almond Dacquoise, Earl Grey Fudge Sauce

Something Chestnut... Chestnut Milk, Chocolate Crème, Mascarpone, Coffee

Warm Butterscotch Pudding Cake Roast Coconut Ice Cream, Pecan Praline, Balsamic Butterscotch

Roast Plum Bake

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

Pear & Caramel

Caramel Beurre Sale, Candied Pear, Bitter Chocolate Crumb, Caramelized White Chocolate Gelato, Dehydrated Pear

Apple Pie

Sous Vide Apple, Pickled Apple Gelee, Elderflower Ice Cream, Pie Crust Ganache, Quinoa Barley Granola

Honey Cake

Grilled Honey Pound Cake, Salted Honey Mousse, Buttermilk Ice Cream, Candied Pistachio, Smoked Butter Crumb

Coffee Panna Cotta

Espresso Streusel, Salted Chocolate Shortbread, Toffee, Mascarpone Dust

German Chocolate Dome

Coconut Chocolate Mousse, Coconut Wafer, Bitter Chocolate Yogurt, Coconut Snow

GF - Gluten Free • NF - Nut Free • V – Vegetarian • VE - Vegan