



DANIEL *et* DANIEL

CATERING & EVENTS



The Tasting Gallery

248 Carlton Street, Toronto • 416-968-9275 • www.danieletdaniel.ca

“Exceeding expectations, one plate at a time.”

Consistently recognized as Toronto's best caterer, Daniel et Daniel is distinguished by a commitment to the highest standards of quality. Every one of our creations is handmade on the premises by our decorated culinary team, led by Executive Chef Karen O'Connor. Using only the best local and seasonal ingredients, we compose global menus that are both culturally diverse and customized to your specific needs.

We take a collaborative approach to catering – you will work closely with a dedicated catering consultant who will work with you to create a menu that is customized to your tastes and event needs.

We are happy to accommodate any allergy or dietary requirement you or your guests may have. Please advise us if you or any of your guests have any allergies or dietary requirements and we will do our best to make sure their culinary experience matches yours.



The Tasting Gallery

The Daniel et Daniel Tasting Gallery is an intimate and unique venue located at the heart of our catering operations in Cabbagetown. Available for private bookings, the space provides a warm and inviting atmosphere ideal for small gatherings and special celebrations. The space features rotating exhibitions from local Toronto artists, offering guests a truly one-of-a-kind and immersive event experience. With a capacity of 22 guests, the Tasting Gallery is the perfect setting for a memorable event.



Estimated Costs & Suggested Combinations

Estimates based on food costs. Staffing fees, beverages, rentals and taxes are not included.

Cocktail Reception

Starting from \$35 per person

Pricing is dependent on the items selected and based on 8 hors d'oeuvre per person. You may want to substitute some savory hors d'oeuvre for indulgences depending on your event preferences.

Passed Short Plates

Starting from \$60.00 per person

Pricing is dependent on the plates selected. We suggest having 3 passed short plates along with some passed hors d'oeuvre to create a full dinner portion.

Three Course Plated Dinner

Starting from \$75.00 per person

Plated dinner includes 4 passed hors d'oeuvre per person (cocktail reception), an appetizer, main course, and dessert. Pricing will depend on the combination of items selected.

Family Style Dinner

Starting from \$60.00 per person

Family Style Dinner includes 4 passed hors d'oeuvre per person (cocktail reception), starters, a main course, and indulgences. Please note that family style meals can be simple or elaborate depending on your preferences and the number of selections for each course.





Passed Hors d'oeuvre

Please select 4 warm and 4 cool per person

Warm

Lychee Rumaki

Bacon, Lychee, Waterchestnut (GF/NF)

Tofu Crisp

Pepper Jam, Pickled Scallion,
Vegan Soy Mayo (GF/NF/VE)

Chicken Arayes

Green Herb Tzatziki, Pickled Turnip Cucumber Salsa (NF)

Sundried Tomato & Artichoke Courgetti

Spiralized Zucchini, Jalapeno,
Parmegiano Reggiano (GF/NF/V)

Crispy Curried Cheese Curds

Spicy Mango Sauce (GF/NF/V)

Caramelised Merigold Medjools

Baked Medjool Dates, Sharp Cheddar,
Picada Pumpkin Seeds (GF/NF/V)

Cool

Smoked Trout Rillette

Cucumber (GF/NF)

Bloody Mary Shrimp

Celery Crisp, Tomato Mayo,
Tobasco Pearls (GF/DF/NF)

Vegan Devilled Potatoes

Spiced Tofu Cream, Steamed Potatoes,
Dill Sprouts (GF/NF/VE)

Beef Roulade

Asparagus, Scallion (GF/DF/NF)

Foie Gras Profiterole

Torchon de Fois Gras, Redcurrant Gastrique
(NF)

Mango Tomato Bruschetta

Lemongrass, Thai Basil, Cream Cheese (NF/V)





Elevated Dinner

Appetizer

Summer Burrata

Compressed Peach, Greens, Basil Sprouts,
Cucumber, Champagne Vinaigrette (GF/NF/V)

Main Course

Roast Stuffed Pickerel

Goat Cheese, Spinach, Beet Chutney,
Beet & Orange Gastrique (NF)

or

Flank Steak with Piri Piri Salsa

Red Peppers, Garlic, Shallots, Parsley (GF/DF/NF)

served with

Pommes Parisiennes

(GF/NF/VE)

Roasted Asparagus with Crispy Leeks & Capers

(GF/NF/VE)

Vegetarian Option

Mushrooms Three Ways

Oyster Mushroom Bacon, Roast King Oyster Mushroom,
Mushroom Purée, Peri Peri Salsa (GF/NF/VE)

Indulgence

Forêt Noir

Black Forest Cake, Dark Chocolate Crème,
Cherry Kirsh Crèmeux, Macerated Cherry Liquor,
Chocolate Crumb (GF/NF)

Haute Gamme

Appetizer

Mushroom Ceviche

Pickled Mushroom, Compressed Mushroom, Avocado Crema (GF/NF/VE)

Main Course

Tamarind Twist Black Cod

Spice Crusted Black Cod, Smoked Tomato Olive Oil (GF/DF/NF)

served with

Cauliflower Steak

(GF/NF/VE)

Braised Corn

(GF/NF)

or

Charred Tenderloin au Poivre

Crispy Onion Rings (NF)

served with

Asparagus Bundle

(GF/NF/VE)

Fondant Potatoes

(GF/NF/V)

Vegetarian Option

Ratatouille Tian

Basil Oil, Tofu Tomato Cream (GF/NF/VE)

Indulgence

Bay Leaf & Blackberry

Bay Leaf Whipped Pannacotta, Blackberry Crèmeux, Olive Oil Crumb, Blackberries, Tuile, Blackberry Caviar (GF/NF)



Passed Short Plates

Chef prepared small plates

Summer Salsa Chicken

Roast Honeydew & Cantaloupe, Fresh Watermelon, Lime, Cilantro, Mint, Tahini Butter Sweet Potato, Green Beans (GF/DF/NF)

Sweet Pea Risotto

Baby Zucchini, Radish, Pea Sprouts, Peas (GF/NF/V)

Seared Salmon

Watercress & Chive Oil, Tahini Yogurt, Watercress Salad, Pickled Onion (GF/NF)

Toasted Lemon Ricotta Ravioli

Brussels Sprouts Leaves, Hazelnuts, Lemon Zest (V)

Loaded Kimchi Potatoes

Gochujang Aioli, Kimchi, Green Onions, Sesame (GF/NF/VE)

Chermoula Slow Roast Black Cod

Roast Cherry Tomato, Micro Mint, Zucchini Salad, Israeli Couscous (DF/NF)

Sticky Korean Beef Short Rib

Pineapple Fried Rice, Asian Chopped Salad (GF/DF/NF)

Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese, Mushroom, Spinach, Wilted Greens (GF/V)





Family Style Dinner

Lavender Melon on Greens

Balled Melon Trio, Mustard Seeds,
Whipped Lemon Feta, Mint (GF/NF/V)

Tamarind Twist Cod

Spice Crusted Black Cod, Smoked Tomato Olive Oil (GF/DF/NF)

Flank Steak with Piri Piri Salsa

Red Peppers, Garlic, Shallots, Parsley (GF/DF/NF)

Roasted Asparagus with Crispy Leeks & Capers

(GF/NF/VE)

Saffron Rice

(GF/NF/VE)

Chocolate & Lemon Financier

Vegan Lemon Financier, Vegan Lemon Ganache,
Candied Lemon (NF/VE)

Choux Selection

Strawberry Rhubarb, Bourbon Chocolate,
Lemon Meringue (NF)

FAQ's

What is the cost of renting the space?

There is no rental fee for our Tasting Gallery. Instead, there is a minimum spend of \$750 on food and beverages provided by Daniel et Daniel.

Does the space include rentals?

For the Tasting Gallery we have in-house rentals that include plates, cutlery, and glassware for up to 12 guests. This is charged as a flat rate of \$30 a person. Depending on the style, confirmed menu, and floorplan of your event we can bring in additional rentals as required.

What are the days and times I can book this space?

The space is available for booking 7 days a week, excluding holidays, and is subject to availability.

Can I bring my own beverages?

Our Tasting Gallery is a fully licensed venue. Therefore, Daniel et Daniel is required to supply all beverages. We have a wide selection of alcoholic and non-alcoholic beverages to offer. However, we are also happy to source special requests.

What type of event could I host?

Our space can host a wide variety of events, including birthday's, anniversaries, meetings, etc.

AV Capabilities

We have a Bluetooth Sonos speaker that is mounted as well as a projector that can be hooked up upon request.



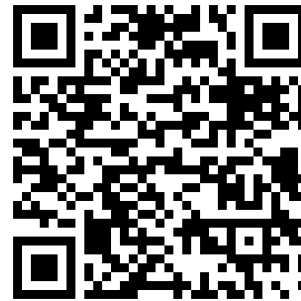
Let our team of experts curate an unforgettable event for you.

Contact us to book an appointment:

416.968.9275 | reception@danieletdaniel.ca

@danieletdaniel  

Scan to learn more and inquire:



Additional information and full beverage service available upon request. Sample menu prices subject to change and are exclusive of tax and surcharges.