



**DANIEL *et* DANIEL**   
CATERING & EVENTS

Spring-Summer Collection: Buffet/Family Style

248 Carlton Street, Toronto

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[www.danieletdaniel.ca](http://www.danieletdaniel.ca)



# *“Exceeding expectations, one plate at a time.”*

Our Seasonal Collections are meticulously crafted menu items that are on-trend, delicious, and reflect the diverse dietary needs of today's guests. The following pages feature curated sample menus of these items along with our most popular items from recent releases and perennial favourites to give you an idea of the breadth and depth of our offerings.

We are happy to accommodate any individual allergy or dietary requirements you or your guests may have. With many vegetarian, vegan, and allergen friendly options available, we can ensure everyone has an amazing culinary experience.

We look forward to the opportunity to create a catering plan specific to you, your guests, and your event. Based on our conversation with you, we'll develop and present you with a tailored menu for your event that is balanced both in flavour and function. 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 consultation to get started.



# Casual Buffet

## Kale Blueberry & Quinoa Salad

Avocado, Beets, Blueberry, Black Kale, Cucumber, Quinoa, Balsamic, Basil, Lemon, Pumpkin Seeds, Olive Oil (GF/NF/VE)

## Stifado Beef Short Ribs

Oregano, Cinnamon, Allspice (GF/DF/NF)

## Roast Chicken

Fennel, Grapes, Rosemary (GF/DF/NF)

## Summer Squash, Za'atar & Cherry Tomato Confit

(GF/NF/VE)

## Fingerling Coins

(GF/NF/VE)

## Peach Almond Puncake

Roasted Peaches, Sumace Glaze

## Strawberry Rhubarb Lofthouse Cookie

Roasted Rhubarb Butter Cream, Freeze Dried Strawberry (NF)







# Elevated Hot Buffet

## 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)



# Cold Buffet

**Kale & Red Cabbage**  
(GF/NF/VE)

**Green Goddess Potato Salad**  
Avocado, Green Goddess Dressing, Potatoes,  
Green Beans, Cucumber, Fennel, Chives (GF/NF/VE)

**Flank Steak with Piri Piri Salsa**  
Red Peppers, Garlic, Shallots, Parsley (GF/DF/NF)

**Poached Rainbow Trout**  
Pickled Blackberry Shallot Relish (GF/DF/NF)

**Apricot Lamington**  
Almond Sponge, Apricot Jam, Chocolate Ganache,  
Toasted Coconut

**Pina Colada**  
Coconut Sablé, Crunch, Pina Colada Ganache,  
Mango & Passionfruit Caviar (NF)

