



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Collection: Cocktail Reception

248 Carlton Street, Toronto

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“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.





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)





Indulgence

Apricot Lamington

Almond Sponge, Apricot Jam, Chocolate Ganache, Toasted Coconut

Pina Colada

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

Strawberry Rhubarb Loft House Cookie

Roasted Rhubarb Butter Cream, Freeze Dried Strawberries (NF)

Peach Almond Poundcake

Roasted Peaches, Sumac Glaze

Chocolate & Lemon Financier

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

Choux Selection

Strawberry Rhubarb, Bourbon Chocolate, Lemon Meringue (NF)