



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Collection: Food Stations

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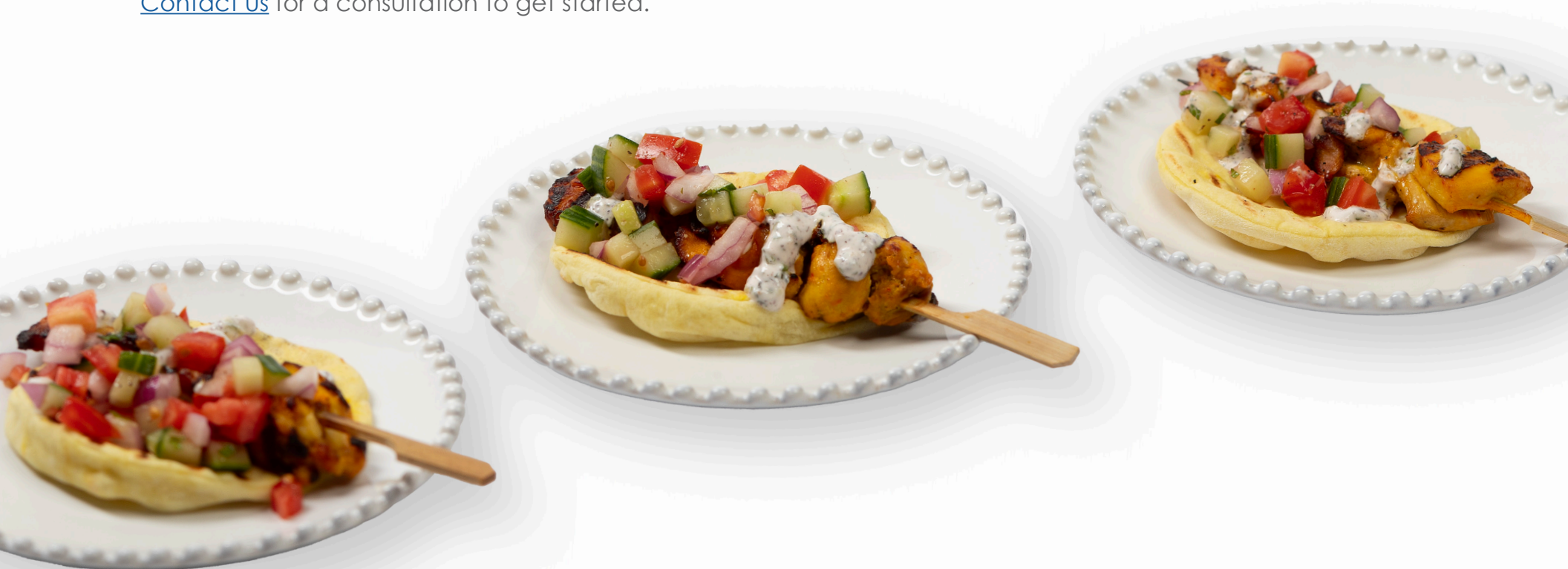
“Exceeding expectations, one plate at a time.”

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.



Food Stations

Doubles

Tamarind Sauce, Hot Sauce/Pepper Sauce,
Cucumber Chutney (NF/VE)

Chicken Tocino

Banana Leaf Wrapped Lemongrass Rice,
Pickled Veggies (GF/DF/NF)

Antipasto Bar

Cantaloupe, Artisanal Cheeses, Charcuterie,
Roasted Vegetables, Vinaigrette Trio (GF/NF)

Quail Cobb Nests

Cornish Hen, Fried Pancetta, Blue Cheese,
Avocado Dressing (GF/NF)

Vermicelli Laksa

Aromatics, Crispy Tofu, Coconut Cream,
Fried Shalotts, Chilli Oil (GF/DF/NF/VE)

Joojeh Kebab

Spiced Chicken, Saffron Flat Bread, Shiraz Salad,
Sumac Raitta (NF)

Dip n Dots

Berry Blast, Chocolate Caramel (GF/NF)

