



DANIEL *et* DANIEL 
CATERING & EVENTS

Spring-Summer Collection: Sit Down Dinner

248 Carlton Street, Toronto

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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 Dinner

Appetizer

Lavender Melon on Greens

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

Main Course

Stifado Beef Short Ribs

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

or

Roast Chicken with Fennel, Grapes & Rosmary

(GF/DF/NF)

served with

Summer Squash, Za'atar & Cherry Tomato Confit

(GF/NF/VE)

Charred Scallion Mash

(GF/NF/V)

Indulgence

Peach Apricot Pavlova

Peach Crèmeux, Apricot & Peach Compote,
Meringue, Apricot Gel, Apricot White Tea Sorbet (GF/NF)





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)

