

DANIEL et DANIEL
CATERING & EVENTS

Fall/Winter 2026 Collection

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

“Exceeding expectations, one plate at a time.”

Whether you are planning a cocktail reception, corporate event, or a wedding, we are your caterer. For over four decades, Daniel et Daniel has been at the forefront of Toronto’s dynamic catering industry and has delivered spectacular catered events.

Successfully executing sophisticated events requires a strong and focused commitment to the client, with an exemplary catering team positioned to meet their needs. As a company, we have always been dedicated to developing and retaining the most professional and experienced team. As a result, we have had the pleasure of working with Toronto’s most notable venues and corporate clients.



Passed Hors d'oeuvre

Please select 4 warm and 4 cool per person

Warm

Sesame Nori Yakitori
Sesame Nori Cracker, Chicken Yakitori, Scallion (GF/DF/NF)

Spinach & Artichoke Dip Spring Roll
Spinach, Artichoke, Cream Cheese, Sour Cream, Mayonnaise, Grated Parmesan, Spinach Dust (NF/V)

Short Rib Sando
Pulled Short Rib, Garlic Aioli, Provolone Cheese, Sauerkraut, Brioche (NF)

Savory Leek Rugelach
Za'atar, Feta (NF/V)

Tofu Crisp
Pepperjam, Pickled Scallion, Vegan Soy Mayo, Cilantro Sprout (GF/NF/VE)

Chili Coconut Shrimp
Apricot Gel, Cilantro Sprout (GF/NF/DF)

Sage & Squash
Roasted Butternut Squash, Sage Purée, Stuffing Cup, Cranberry Compote (NF/V)



Cool

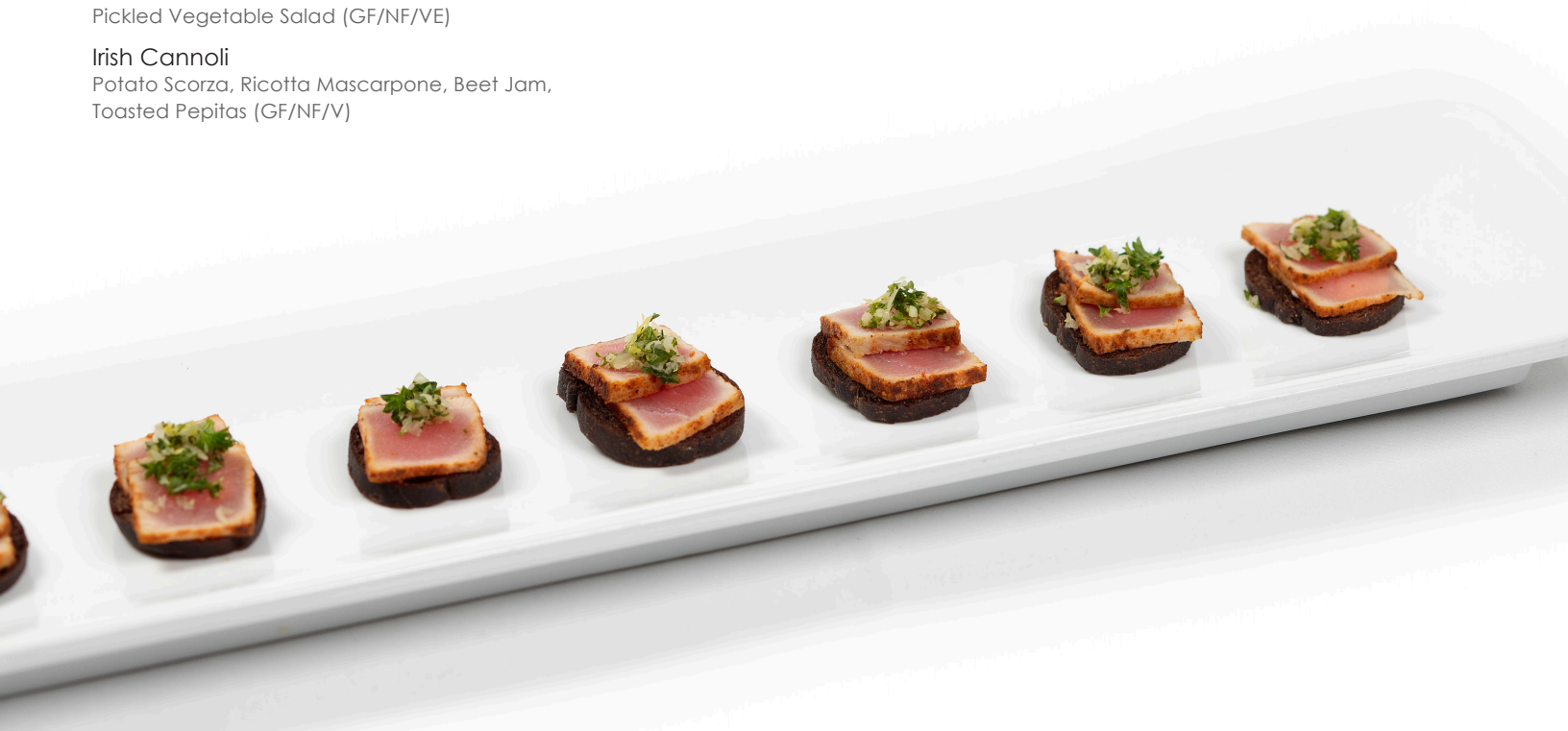
Tuna Pastrami
Rye Crisp, Horseradish Aioli, Sauerkraut Gremolata (NF/DF)

Zucchini Cube
Pickled Vegetable Salad (GF/NF/VE)

Irish Cannoli
Potato Scorza, Ricotta Mascarpone, Beet Jam, Toasted Pepitas (GF/NF/V)

DLT
Smoked Duck, Arugula, Cherry Tomato, Black Pepper Gougère (NF)

Steak Frites
Shaved Striploin, Horseradish Pesto Aioli, Purple Basil, Maldon Salt, Potato Chip (GF/NF)



Elevated Plated Dinner

Appetizer

Winter Tomato Burrata
Roast Tomato, Pickled Tomato, Olive Streusel, Tomato Vinaigrette, Basil Sprout (GF/NF/V)

Main Course

Cod Oreganata
Parmesan Panko Crust, Lemon Butter Sauce, Charred Lemon (GF/NF)

or

Black Garlic Beef Short Rib
Urfa Chili, Parsnip Chip (GF/DF/NF)

or

Roasted Garlic & Cannellini Bean Terrine
Tofu, White Beans, Scallion, GF Soy Sauce, Garlic, Gluten Free Breadcrumbs (GF/NF/VE)

Served with

Turmeric Cauliflower and Roasted Brussels Sprouts
(GF/NF/VE)

Zesty Lemon Fingerling Potatoes
Garlic, Lemon Juice, Vegetable Stock, Olive Oil and Oregano (GF/NF/VE)

Indulgence

Passion Fruit & Chocolate
Milk Chocolate Cake, Cocoa Sablé, Passion Fruit Mousse, Passion Fruit Curd, Whipped Milk Chocolate Ganache (NF)



Haute Gamme Plated

Appetizer

Savory Carrot Mille Feuille
Carrot Mille Feuille, Whipped Cream Cheese and Mascarpone Mousse, Arugula and Pepita Pesto, Za'atar Date Granola, Crispy Carrot (GF/NF/V)

Main Course

Grilled Beef Tenderloin
Winter Ruby Red Salsa (GF/DF/NF)

or

Tamarind Glazed Cornish Hen
Forbidden Black Rice, Dates, Lotus Chip (GF/DF/NF)

or

Baharat Zucchini, Beet & Eggplant
Turkish Spice, Saffron White Bean Labneh, Pomegranate Sauce, Sumach Pita Crisps (NF/VE)

Served with

French Green Beans, & Shiitake Mushrooms
(GF/NF/VE)

Pommes Parisiennes
(GF/NF/VE)

Indulgence

Lemon & Raspberry
Vanilla Sable, Vegan Lemon Curd, Raspberry Gel, Fresh Raspberry, Lemon Whip, Red Vein Sorrel (GF/NF/VE)



Food Stations

Chef prepared small plates
Recommended 4 stations plus 1 indulgence

Red Snapper Harira
Chickpea Harira, Moroccan Spiced Snapper, Mint Raita (GF/NF)

Vegan Alternate:
Mushroom Harira
Chickpea Harira, Moroccan Spiced Mushroom, Mint Raita (GF/NF/V)

Chicken 65
Lemon Turmeric Rice, Fried Curry Leaf, Mint Chutney (GF/NF)

Char Siu Beef Striploin
5 Spice Potato Roulade, Maple Soy Glazed Brussels Sprouts (GF/NF)

Vegan Alternate:
Char Siu Carrot and Coriander Sausage
5 Spice Potato Roulade, Maple Soy Glazed Brussels Sprouts (GF/NF/VE)

Togarashi Trout
Miso Glazed Spinach, Sesame Soba Noodles (NF/DF)

Vegan Alternate:
Beet Cured Togarashi Tofu
Miso Glazed Spinach, Sesame Soba Noodles (NF/VE)

Banh Mi Sandwich
Shaved Roast Chicken or Tofu, Chicken Liver Pate, Vegan Chili Soy Mayo, Pickled Vegetables, Cilantro, Mini Baguette (NF)

Braised Shortrib
Ruby Winter Salsa, Charred Sweet Potato, Broccolini (GF/NF)

Vegan Alternate:
Roasted Garlic & Cannellini Bean Terrine
Ruby Winter Salsa, Charred Sweet Potato, Broccolini (GF/NF/VE)

Pani Puri
Spiced Potato Filling, Crispy Puri Shell, Red Onion Cilantro, Mint Tamarind Water (NF/VE)



Elevated Hot Buffet

Radicchio & Little Gem Salad
Fennel, Apple, Orange, Celery, Citrus Vinaigrette
(GF/NF/VE)

Cod Oreganata
Parmesan Panko Crust, Lemon Butter Sauce,
Charred Lemon (GF/NF)

Braised Short Rib
Ruby Winter Salsa (GF/NF)

Turmeric Cauliflower and Roasted Brussels Sprouts
(GF/NF/VE)

Zesty Lemon Fingerling Potatoes
Garlic, Lemon Juice, Vegetable Stock,
Olive Oil and Oregano (GF/NF/VE)

Black Sesame Passion Fruit Parfait
(NF)

Roasted Plum Phylo Tart
Brown Butter Phylo, Walnuts,
Greek Yogurt Crémeux, Roasted Plum



FAQs

What can you expect from Daniel et Daniel Catering & Events?

From concept to creation, discover how we can make your vision a reality. Whether you want advice on selecting a venue, or need help with the booking, logistics, or floor plan, we are happy to be involved as much or as little as you need us. The Daniel et Daniel experience is complimented by our food and by the vendors we work with. Our network of vendors, from staffing to rental companies, are well versed in our high standards and expectations. Together, we make your event day stress free and enjoyable.

What is a Landmark Commission Fee (LCF)?

The Landmark Commission Fee is a levy included on the caterer's proposal for food, beverages, rentals, staffing, or any combination of these elements as per the venue's request. This amount is collected by the caterer on behalf of the venue to offset maintenance and wear outside of their standard operating model. It covers additional expenses incurred by the venue if an event is more involved, requiring food, beverages, rentals, staffing, etc. This fee is a flow-through cost and is paid directly to the venue. Further details are outlined on your venue's contract.

Can we customize our menu?

Absolutely! We believe that great food brings people together and the perfect dining experience starts with collaboration. Our catering team works closely with each client to determine styles, flavour profiles and dietary needs that result in a unique and personalized menu for our clients and their guests.

Do you do tastings?

We take great pride in planning all aspects of your event journey. Should you decide to move forward in the planning process with us, we look forward to welcoming you into our Tasting Gallery for a one of a kind tasting experience. Please ask your Daniel et Daniel event professional for more details about our tasting policies.

Can we provide our own alcohol/SOP and how does the bar process work?

You are welcome to provide your own alcoholic beverage so long as it is permitted by your venue or premise of choice. Should you require assistance, Daniel et Daniel is licensed and can supply alcoholic beverages through a Catering Endorsement or an SOP.





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: