

DANIEL et DANIEL
CATERING & EVENTS

Spring/Summer 2027 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

Cheeseburger Wonton
Special Sauce, Pickle de Gallo (NF)

Fish & Chips
White Fish, Potato, Cider Vinegar Aoili, Classic Slaw (GF/NF)

Lamb Kofta
Turkish Meatball, Crispy Carrot Pancake, Pickled Turnip (NF)

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

Teriyaki Beef
Pineapple Salsa (GF/DF/NF)

Chicken Arayes
Green Herb Tzatziki, Pickled Turnip Cucumber Salsa (NF)

Black Bean Burger
Lettuce Wrap, Chipotle Aioli, Corn, Avocado Salsa (GF/NF/VE)

Prawn Crueller
Pickled Cucumber, Dill Aioli, Fried Cabbage (NF)



Cool

Hummus Cloud
Black Chickpea Hummus, Rice Puff, Zhug Dust (GF/NF/VE)

Curried Chicken Salad Tartlet
Pickled Grape, Savory Tart (GF/NF)

Cheese & Crackers
Whipped Brie, Pickled Nectarine, Savory Sablé (GF/NF/V)

Lobster Choux
Lobster Salad, Sturgeon Caviar (NF)

Broccoli Rosti
Egg Mousse, Balsamic Pearls (GF/NF/VE)

Watermelon Poke
Nori Cracker, Seaweed Vegan Mayo, Radish, Scallion, Cucumber, Sesame Seed (GF/NF/VE)

Mango Tomato Bruschetta
Lemongrass, Thai Basil, Cream Cheese (NF/V)



Elevated Plated Dinner

Appetizer

Dill Pickle Wedge Salad
Baby Gem Lettuce, Shaved Raddish,
Roast Tomato, Parmesan, Dill Pickle Toasted Panko,
Creamy Dill Ranch, Dill Oil (GF/NF/V)

Main Course

Peach and Chevre Roast Chicken Roulade
Chèvre, Peaches, Leeks, Peach Chips (GF/NF)

or

Grilled Salmon
Tomato Vinaigrette (GF/DF/NF)

Served with

Sesame Balsamic Broccolini
(GF/NF/VE)

Pommes Parisiennes
(GF/NF/VE)

Indulgence

Strawberry Basil Balsamic
Strawberry Balsamic Gel, Basil Olive Oil Crémeux,
Mascarpone Cheesecake, Sablé Breton, Puffed Buckwheat,
Macerated Strawberries (NF)



Haute Gamme Plated

Appetizer

Beet Root Tartar
Arugula, Pickled Mustard Seeds, Crispy Cabbage,
Chevre Vinaigrette, Beet Chip (GF/NF/V)

Main Course

Aguachile Branzino
Watermelon, Jalapeno Salsa

Served with

Crispy Saffron Rice Cake
(GF/NF/V)

or

Grilled Beef Tenderloin
Dill Chimichurri, Shoestring Potatoes
Pomme Purée (GF/DF/NF)

Served with

Roasted Asparagus
(GF/NF/VE)

Crispy Leeks & Capers
(GF/NF/VE)

or

Ratatouille Tian
Basil Oil, Tofu Tomato Cream, Basil Sprouts
(GF/NF/VE)

Indulgence

Double Chocolate Cake
Chocolate Sacher Sponge, Chocolate Crémeux
Caramelized Cacao Nib Crumb, Black Current Gel
Buttermilk Gelato (NF)



Food Stations

Chef prepared small plates
Recommended 4 stations plus 1 indulgence

Persian Beef
Mint Raita, Shirazi Salad, Crispy Saffron Rice (GF/NF)

Vegetarian Option:
Persian Mushroom
Mint Raita, Shirazi Salad, Crispy Saffron Rice (GF/NF/V)

Hawaiian Chicken
Pineapple Salsa, Plantain Cake (GF/NF/DF)

Vegan Option:
Hawaiian Jackfruit
Pineapple Salsa, Plantain Cake (GF/NF/VE)

Loaded Kimchi Potatoes
Gochujang Aioli, Kimchi, Green Onions, Sesame (GF/NF/VE)

Ramen Salad Bar
Ginger Miso Ramen Noodles,
Soy Garlic Chicken or Tofu (NF)
Toppings: Green Onion, Bok Choy, Carrots, Peppers, Cabbage, Shitake Mushroom, Sesame Seeds, Nori, Crispy Noodles, Chili Oil

Fish & Chips
Parsley Caper Sauce, Salt & Vinegar Shoestring Potato (GF/NF)

Vegan Option:
Tofu & Chips
Parsley Caper Sauce, Salt & Vinegar Shoestring Potato (GF/NF/VE)



Elevated Hot Buffet

Garden Greens & Peaches
Grilled Peaches, Garden Greens, Watermelon Radish, Peach Vinaigrette, Za'atar Granola (GF/NF/VE)

Chermoula Black Cod
Roast Cherry Tomato (GF/DF/NF)

Roast Chicken
Fennel, Grapes, Rosemary, Chervil Sprouts (GF/DF/NF)

Black Garlic Roast Potatoes
Pumpkin Seed Dukkah (GF/NF/VE)

Smokey Grilled Asparagus
Smoked Paprika Aioli (GF/NF/V)

Turkish Coffee Pot de Crème
Milk Chocolate Crunch (NF)

Blueberry Thyme Mini Cake
Thyme Scented Olive Oil Cake, Blueberry Compote, Whipped Mascarpone (NF)



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: