



Daniel et Daniel - Celebration

Menu

Price: C\$165.00

Renowned for creating unique culinary experiences for the most distinguished of tastes, Daniel et Daniel strives to make your dining experience memorable. Using locally sourced and seasonal ingredients, we can design the perfect menu for your event. A celebration commemorating your new life together should be accompanied by cuisine that reflects the love shared between you and your partner. Our consultants have extensive experience in wedding catering and can work collaboratively with you to create your perfect, fully customized, bespoke menu. From your décor and theme colours to seasonal and local foods, we place an enormous amount of thought and planning when developing our food items. Weddings are an occasion where we create the memories to cherish a lifetime, and Daniel et Daniel's wedding catering specialists strive to ensure your cuisine is one of them.

Celebration menu

Starting from \$165 per person + hst

Pricing inclusive of food, staffing, rentals and landmark fees. Minimum 150 guests.

A wide range of menu customizations and upgrades are available.

The final cost will be dependent on menu selections and quantities.

Cocktail reception

Passed hors d'oeuvre

Based on four pieces per person. Please select 3 warm and 3 cool items below

Cool

Rare roast beef sandwich - Horseradish cream, caramelized onion, baby arugula, brioche bun, caraway seeds

Mushroom tarte - Ricotta, gruyere, caramelized onion, puff pastry

Thai chicken salad - Crushed peanuts, black sesame seed, curry cone

Golden beet napoleon - Niagara golden beet, quebec-farmed goat cheese, cocktail fork (gf)

Warm

Lamb shawarma toast - Lamb, hummus, parsley, feta, pickled turnip, pita

Lobster potato croquette - Lemon aioli, Canadian caviar

Crispy artichoke tostada - Black bean puree, avocado, corn salsa, cilantro sprout (gf, ve)
Steak frites . Shaved striploin, potato chip, horseradish pesto aioli, purple basil, maldon salt (gf)

Plated dinner

Appetizer

Fresh breads with creamery butter

Red apple, baby spinach salad - White cheddar, dried cranberry, crispy onions honey apple cider vinaigrette

- Or -

Summer blackberry salad - Pickled onion, cherry tomato, cucumber, feta, puffed quinoa, basil, baby lettuce
white balsamic vinaigrette (gf)

- Or -

Ricotta ravioli - Beet walnut pesto, gorgonzola cream

Main course

Grilled striploin - Sous vide, red wine sauce

- Or -

Vegetarian option

Butternut squash involtini - Vegan ricotta, parsnip cream, sage, kale, cherry tomatoes, squash seed
gremolata, crispy kale (ve)

Baby new potato - Haricot vert, grilled corn, roast cherry tomato

Dessert

Roast plum bake - Oat crust, buttermilk maple ice cream, candied walnuts, walnut crème

- Or -

Milk & coffee - Coffee flan, whey caramel, almond biscotti crumb, caramelized cocoa nib

- Or -

Clementine cake - Roasted vanilla bean anglaise, cranberry almond streusel, red currants

The Globe and Mail Centre

Freshly brewed coffee & tea

Late night

Crispy wing toss - Blue cheese powder, hot sauce powder, celery salt togarashi, roasted nori powder
Red thai curry powder, coconut powder, lime salt

*For additional menu selections and an abundance of options to customize your event, please contact: