

## **Daniel et Daniel Event Creation and Catering**

Often lauded as the city's best caterer, Daniel et Daniel boasts internationally flavoured offerings—although classical French training always lies at the heart of the creations. Daniel Clairot works the kitchens and develops customized menus for clients, while Daniel Megly oversees all other aspects. Their 27 years in the business have made them masters of both casual sit-down dinners and larger, formal 3,000-guest events. Recent inspirations include flavoured salts, as in torchon of foie gras atop rhubarb purée-filled won tons sprinkled with pink peppercorns and lemon-zest sea salt. Pissaladière (puff pastry cradling goat cheese, tomatoes and black olives) remains ever popular. The duo's Cabbagetown retail food shop showcases specialty foodie products, lunch entrées and ready-to-eat meals, as well as pastries, chocolates, baked goods and cheeses prepared avec amour with the help of the duo's team of 80 full-time employees.

**Where:** 248 Carlton St. (at Parliament St.), 416-968-9275.

**How much:** buffet dinner \$30–\$50 per person, sit-down dinner \$35–\$70; plus wait staff, chef's charges and rentals.