

Daniel et Daniel

most pumpkin soup
Park Tenderloin with
sauce Normande*
Baked Apples
Cranberry Sauce
Green Beans
age & Almond Salad
ostive Meringues*



Magnifique! is what you will say when you try Daniel Clairet (l.) and Daniel Megly's gastronomic catering

Venez ... step inside to sample *un petit peu* of France ... from Daniel et Daniel.

Their letterhead illustrates a man, racing at full speed on a penny farthing, to deliver while still fresh, his delectable delights from the French *patisserie*.

Naturally, today in Toronto, one does not see too many penny farthing deliverers, nevertheless Daniel et Daniel are famous for their same-day-fresh, just-as-you-ordered service.

The unassuming downstairs front end of 248 Carlton Street has a bustling take-out pastry (*patisserie*) shop, giving the client only a

small taste of the gastronomic wonders created by Daniel et Daniel.

Essentially caterers, the two French men, Daniel Megly and Daniel Clairet, brought their cuisinart together six years ago on Richmond Street, originally. Their combined experience totals over 35 years in the food service industry! Few catering companies, in Toronto, can match their expertise and satisfaction, which the Daniel et Daniel regular clientele come back for so often.

One of the chosen caterers for Roy Thomson Hall (a 2,000-person event), Daniel et Daniel provide service for:

breakfasts, corporate lunches, cocktail parties, weddings, as well as continuing their wholesale relationship with restaurants.

Obviously, performing all of the above must make the two Daniels "dizzy" with work. Says Daniel Megly, "We're never at a loss for what to do ... we always have to be here."

People pleasers at heart, Daniel Clairet and Daniel Megly's cuisine has been refined to an art: not believing in a "set" menu, their service offers flexibility for the clients to choose exactly what they want ... and get it, delivered, to their specifications.

A tour of the premises reveals a wondrous, human food production team of approximately 40 people on staff, all working to complete a common cause: high quality, calorically-sinful food. The basement houses the cold storage units and the cold-food preparers; the main floor, behind the *patisserie*, has ovens and hot-food helpers; the second floor is where the over-sized products and wedding cakes are assembled and the top floor comprises the administrative nucleus of Daniel et Daniel - the office.

Strategically located in Cabbagetown, Daniel Megly says it is so easy for them to service a function regardless of distance. Minutes away from the Don Valley Parkway, Daniel et Daniel's famous cooking has stretched as far away as Mississauga.

Upon arrival at the specified location, Daniel et Daniel's entourage includes delivery crew, warming and serving equipment, waiters, napkins, and, of course, food! Everything is taken care of; all that is left is to enjoy! says Daniel Megly.

If you have a function upcoming, and are looking for that extra-special touch in catering, give Daniel et Daniel a call ... your stomach will thank you for it!