

m^cewan catering



Cocktail Reception

PASSED APPETIZERS

VEGETARIAN

VEGETABLE COLD ROLLS
Sweet Thai chili sauce

MINI SICILIAN FLAT BREAD
Squash caponata, vincotto and crispy sage

MINI SWEET PEA FALAFEL
Garlic aioli and kale tabbouleh

MINI GRILLED CHEESE
Cured tomatoes, brie and sage

CAULIFLOWER BAHJI
Black garlic toum and ginger tahini

FIG CROSTINI
Fig preserves, Gorgonzola and whipped mascarpone

MINI MUSHROOM SLIDER
Brie and fresh herbs

RICOTTA GNUDI ON A SPOON
Grana Padano and micro basil

SUGAR BEET SATAY
Horseradish sauce

FETA AND WATERMELON SKEWERS
Mint and balsamic glaze

MINI CAESAR SALAD
Parmigiano Reggiano cup

MUSHROOM RISOTTO CROQUETTE
Truffle aioli

PARMESAN ARRANCHINI
House-made tomato fondue

GRILLED FLAT BREAD
Pear and Gorgonzola

CRISP FRITES
Lemon garlic aioli and house-made ketchup



PASSED APPETIZERS

MEAT

CHICKEN POTSTICKER
Tamarind chutney

OPEN FACED JERK CHICKEN TURNOVER
Pineapple chutney and creamy coleslaw

BUFFALO STYLE CHICKEN SLIDERS
Blue cheese aioli and crispy slaw

SAFFRON CHICKEN SATAY
Mango chutney

SOUTHERN STYLE CHICKEN AND WAFFLE
Canadian maple syrup

SMOKED CHICKEN SPRING ROLLS
Teriyaki BBQ sauce

PEKING DUCK SPRING ROLL
with apricot ginger sauce

WAGYU DUMPLING
Ginger chips, chimichurri and chipotle aioli

MINI PRIME RIB SANDWICHES
Roasted bell peppers, arugula and horseradish aioli

STEAK TARTARE
Rye crostini and pickled radish

MINI BRAISED SHORT RIB EMPANADA
Mustard crème fraîche

BRAISED BEEF SHORT RIB ON A POLENTA CAKE
Red pepper jam

BYMARK MINI STRIPLOIN BURGER
Brie de meaux, grilled mushrooms and truffle aioli (cooked medium)

LAMB KOFTA
Shirazi minted yogurt

ROASTED NEW ZEALAND RACK OF LAMB
Mustard glaze and olive tapenade

LAMB SHANK RAGOUT ON A POLENTA CAKE
Grilled scallion pesto

MINI LAMB BURGERS
Sweet cucumber onion relish, feta and citrus aioli



PASSED APPETIZERS

SEAFOOD

CRISPY KOI RICE SEARED AHI TUNA
Jalapeño soy

AHI TUNA BOMB
Japanese rice, cucumber mignonette and wasabi & chili mayo

MINI SPICY FISH TACOS
Tartar sauce

SMOKED COD FRITTER
Lemon caper aioli

SMOKED SALMON ON A SWEET POTATO PANCAKE
Mustard crème fraiche

SMOKED TROUT TOSTADA
Horseradish and crème fraiche

LOBSTER TACO IN A BEET SHELL
Jicama, lemon and pickled ginger

LOBSTER SPOONS
Vermouth butter

LOBSTER GRILLED CHEESE
Pancetta and lemon garlic aioli

SCALLOP TOSTADA
Avocado, jalapeño and sour cream

SEARED SCALLOP SPOON
Sweet pea purée and butter fondue

MINI CRAB CAKE
Avocado, citrus aioli

BLUE CRAB CROSTINI
Green ceci beans, mascarpone, lemon garlic aioli and pickled radish

MINI SHRIMP TACO
Jicama, lemon and pickled ginger

GRILLED SHRIMP
Citrus butter sauce and scented soy

RASPBERRY POINT OYSTERS
Mango and jalapeño mignonette



CHEESE STATION

House-aged European and Canadian cheeses served with mixed nuts, dried fruit, seasonal fresh fruit, freshly baked baguettes and bread sticks

ANTIPASTI STATION

Antipasti featuring prosciutto di parma, Parmigiano Reggiano shavings, Parmigiano Reggiano crisps, soppressata, bocconcini with pesto, assorted olives, oven-dried Roma tomatoes and house pickled vegetables, freshly baked baguettes and bread sticks

MEDITERRANEAN STATION

Mediterranean grilled vegetables with baba ghanoush, hummus, assorted flat breads and pita

OYSTERS

Selection of East & West coast oysters with assorted condiments, citrus and fresh horseradish

SEAFOOD STATION

Poached jumbo shrimp, tuna sashimi, scallop ceviche, chilled P.E.I mussels, East and West Coast oysters, calamari salad



DESSERTS STATIONS

DONUTS

Cinnamon Sugar, Nutella, Boston Cream, Fruit Filled

ICE-CREAM SANDWICHES

Salted caramel chocolate and Ginger molasses cookie
Vanilla ice cream and Chocolate Ice cream

MINI PARFAITS

Lemon Meringue, Strawberry Shortcake, Raspberry Chocolate
Mousse, Blueberry Cheesecake

WAFFLE STATION

Waffles, Rum glazed bananas, hot chocolate sauce, caramel sauce,
house-made cinnamon ice cream or vanilla bean ice, icing sugar

CHURROS

Cinnamon Sugar Churros, Chocolate Sauce, Dulce de Leche

SMORES

Chocolate, Strawberries, Graham Crackers, Chocolate Chip Cookie,
Vanilla Marshmallow, Caramel & Chocolate Sauce

FRESHLY BAKED COOKIE

Oatmeal Raisin, Double Chocolate, Chocolate Chip

MINI DESSERT

A selection of Mini Cakes and Tarts



ADDITIONAL INFORMATION

Chefs are required on-site for assembly of plated meals, passed appetizers, food stations and carving stations.

Chef(s), Event Supervisor, Serving Staff and Rentals are additional costs.

Event Rentals are not included (i.e. glassware, bar equipment, plates, cutlery or serving platters).

A venue landmark fee will be added to food, beverage and staff total, where applicable.

Disposable cutlery, napkins, plates and cups can be included upon request with any catering order; priced accordingly. Custom orders available upon request.

At McEwan, we offer direct-to-venue catering, specializing in creative and exquisite food. Chef Mark McEwan transforms the humblest of ingredients into fresh and unique dishes using his boundless creativity and energy. Our chef-led catering team, including Mark's right hand, Executive Chef Shen Ousmand, are driven by the same standards.

We are happy to customize a menu package to meet your budgetary requirements for your event. For a detailed menu quote, please contact our events team at events@mcewancatering.com or 416-444-6262 EXT 228

