

m^cewan catering



Sitdown Dinner Menu

SALADS

ROASTED SQUASH AND CARAMELIZED APPLE SALAD

with endive, butter lettuce, pomegranate syrup, champagne dressing

CLASSIC CAESAR SALAD MCEWAN'S OWN

McEwan house-made Caesar dressing, house-made garlic croutons and shaved Parmigiana Reggiano

BABY ARUGULA AND PROSCIUTTO SALAD

Shaved Manchego, balsamic reduction and frisee

CITRUS AND AVOCADO SALAD

Orange, grapefruit, baby arugula, frisee, radicchio, crisp prosciutto and citrus lime dressing

PEAR AND ENDIVE SALAD

Crumbled Gorgonzola, hydroponic watercress and raspberry vinaigrette

CLASSIC WEDGE SALAD

Roasted hazelnut, chopped egg, wild boar bacon, sundried tomato, Quebec blue cheese and green goddess dressing

BABY KALE AND RIESLING APPLE SALAD

Treviso, pickled beet, whipped chèvre, blonde frisee, pumpernickel crisp and poppy seed dressing

GREEK BEET SALAD

Beet, cucumber, tomato, feta, candied sunflower seed, garlic oregano dressing

CHARRED BROCCOLI SALAD

Charred broccoli, roasted cauliflower puree, pomegranate, shallots, ginger, hydroponic watercress

CHARRED ORANGE AND BUFFALO MOZZARELLA SALAD

Nigella seed, pomegranate, mint, Serrano chili, smoked Maldon and lemon olive oil

HEIRLOOM TOMATOES AND BUFFALO MOZZARELLA SALAD

Smoked Maldon and lemon olive oil



STARTERS

SEARED YELLOW FIN TUNA SASHIMI
Chili miso, scented soy and Asian slaw

CURED SOHO SALMON
English cucumber & pickled onion salad, mustard crème fraîche and crisp crackle

STEAK TARTARE
Quail egg yolk, micro green salad and toast points

DUNGENESS CRAB CAKE
Shaved fennel & citrus salad and lemon garlic dressing

CHILLED SHRIMP AND CUCUMBER SALAD
with radish, poppy seed dressing

TOMATO APPLE SOUP
with cilantro scallion tapenade

MUSHROOM TRUFFLE SOUP
with crispy mushroom tempura

BUTTERNUT SQUASH PEAR PARSNIP PUREE
Golden onion stack

CREAM OF CAULIFLOWER PUREE
Brown butter foam, dehydrated cauliflower florets

CANTONESE STYLE SWEET CORN PUREE
Butter poached baby shrimp, cilantro vinaigrette

BEEF BONE BROTH
with wagyu dumpling



RISOTTO & PASTA

CASARECCE

with cherry tomatoes, peas, bocconcini and topped with micro greens

RICOTTA GNOCCHI

San Marzano tomato sauce and Parmigiano Reggiano

PENNE PRIMAVERA

Torn basil and peperonata

PAPPARDELLE DI MANZO

Braised beef short rib, chili, basil

SEARED DUCK RAVIOLI

Sautéed grapes, duck confit ragout and ver-jus

TRUFFLE MUSHROOM RISOTTO

Shaved summer truffle and Parmigiano Reggiano

LOBSTER RISOTTO

Parmigiano Reggiano and citrus beurre blanc

SQUASH RISOTTO

Pistachio, pancetta, fresh basil

RISOTTO POMODORO

Parmigiana Reggiano

ARANCINI, FIOR DI LATTE

Tomato chutney, arugula pesto



MAIN ENTREE

MEAT

PAN ROASTED CHICKEN SUPREME

White polenta, peperonata, smoked brussels sprout, apple jack jus

ROASTED CORNISH HEN WITH ORANGE THYME GLAZE

Heirloom carrots and beets with warm tabbouleh salad

GRILLED BEEF TENDERLOIN

Oxtail ravioli, wilted spinach, red pepper coulis and bordelaise sauce

GRILLED BEEF TENDERLOIN

Fingerling potato, charred corn, scallion crème fraiche, chimichurri

24 HOUR BRAISED P.E.I. BEEF SHORT RIB

Roasted squash caponata, chili garlic rapini, natural reduction and smoked tomato jam

OSSO BUCO

Risotto milanese, pancetta, gremolata

AUSTRALIAN LAMB CHOP

Asparagus, potato gnocchi, balsamic onion, lamb reduction



MAIN ENTREE

SEAFOOD

ASIAN GLAZED COD

Miso sweet potato, fermented black rice, ginger broccolini, lemon grass broth

SAFFRON HONEY GLAZED BLACK COD

Marinated artichoke, butter poached leek, sumac fingerling potatoes, Shirazi salsa and ginger beurre blanc

SEARED HALIBUT

Turnip, beluga lentil, charred bok choy, vichyssoise, dill oil

ATLANTIC SALMON

Pumpkin quinoa, pomegranate, preserve olive tapenade

ARCTIC CHAR 2 WAYS

Searred Arctic char, salted char croquette, carrot ginger puree, toasted fregola, black olive

GRILLED BRANZINO

Warm arugula and French bean salad, fingerling potato, confit baby tomato, rocket lettuce, citrus beurre blanc and citrus gremolata



MAIN ENTREE

VEGETARIAN

WATER CHESTNUT POTSTICKERS

Asian green vegetable, rice crouton, citrus dashi

TRI COLOUR QUINOA CAKE

Sautéed rapini, Ontario grapes, herb tomato, butter fingerling potato and chipotle crema

COCONUT RICE CAKE

Green curry vegetables and Thai mango slaw

SWEET PEA FALAFEL

Eggplant purée, rice pulao, ginger tahini and kale tabbouleh

CHARRED CAULIFLOWER

Chickpea, blistered tomato, kale, gremolata

JERK TEMPEH

Curry plantain, rice and pea croquette

KRISPY SUSHI CAKE (Vegetarian)

Miso sweet potato, spiced broccolini, fermented black rice, Thai lemongrass broth

BUTTERNUT SQUASH RAVIOLI

Cauliflower puree, green asparagus and sweet pea, crispy sage, torn basil and Parmigiana Reggiano



DESSERT

BUTTERMILK PANNA COTTA

Raspberry sorbet, poppy seed meringue and candied sunflower seeds

DEVILS FRUIT CAKE

Butterscotch ice cream and salted caramel sauce

CLASSIC CREME BRULEE

Garnished with fresh berries

FLOURLESS CHOCOLATE TORTE

Rum glazed bananas, hot toffee sauce and vanilla bean ice cream

WARM APPLE CROSTATA

Vanilla bean ice cream and toffee sauce

CHOCOLATE MOUSSE FEUILLETINE BAR

with white chocolate pearl

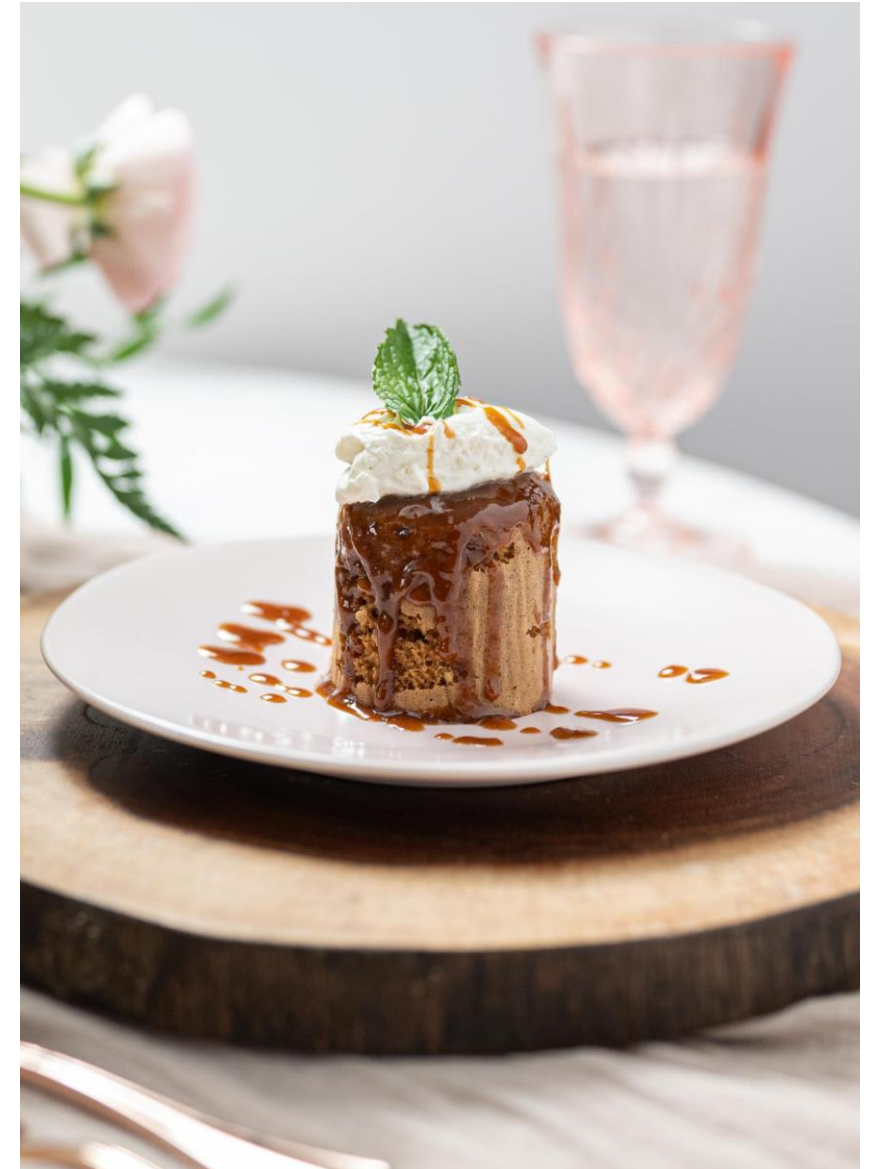
WARM GINGER CARAMEL SPICE CAKE

with vanilla bean ice-cream and mint

SOUS VIDE PINEAPPLE

Banana passion fruit sorbet, pistachio praline

BERRY BOWL WITH SORBET



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

For our daily drop off menu for office meetings and private home deliveries please visit our website at mcewancatering.com

