



mfeewan
CATERING



COCKTAIL RECEPTION PACKAGES

We are happy to customize a menu package to meet the budgetary requirements for your event. For a detailed menu quote, please contact our events team at events@mcewancatering.com

* *Items can be added at additional costs upon request*

PACKAGE A

\$25 PER PERSON

6 Appetizers

*excluding * Appetizers*

PACKAGE B

\$34 PER PERSON

8 Appetizers

*excluding * Appetizers*

PACKAGE C

\$36 PER PERSON

9 Appetizers

*excluding * Appetizers*

premium PACKAGE A

\$58 PER PERSON

8 Appetizers

Cheese & Antipasti Station

*excluding * Appetizers*

premium PACKAGE B

\$72 PER PERSON

8 Appetizers

Cheese & Antipasti Station

Oyster Station

*excluding * Appetizers*



PASSED APPETIZERS

VEGETARIAN

Vegetable Cold Rolls

Spiced Mango Sauce, Cilantro
(Vegan, Gf, Df, Nf)

Mini Sicilian Flat Bread

Squash, Onion Marmalade, Mozzarella,
Ricotta, Vincotto, Crispy Sage
(Nf)

Grilled Flat Bread

Caramelized Pear, Fried Rosemary,
Mozzarella, Gorgonzola
(Nf)

Mini Grilled Cheese

Cured Tomatoes, Brie, Sage
(Nf)

Mini Black Bean Slider *

Lettuce, Pickled Red Onion, Chipotle Aioli
(Df, Nf)

Watermelon Margarita Skewers

Lime Gel, Celery, Tajin
(Vegan, Df, Nf, Gf)

Mushroom Risotto Croquette

Truffle Aioli, Parmesan
(Nf)

Chickpea Panisse

Shug, Pomegranate
(Vegan, Gf, Df, Nf)

Nasu Dengaku

Miso-Sake Eggplant, Gochujang Vegan
Mayo, Daikon Cake
(Vegan, Gf, Df, Nf)

Potato Croquette

Aged Cheddar, Chimichurri, Smoked
Ketchup
(Nf)

Mushroom Poke

Portobello Mushroom, Taro Chip, Sriracha
Vegan Mayo
(Vegan, Gf, Df, Nf)

Beet Taco

Preserved Lemon-Tofu Mousse, Avocado,
Cashew Relish
(Vegan, Gf, Df)

Sweet Potato Tempura

Sushi Rice, Avocado-Scallion Puree, Pickled
Ginger Aioli, Togarashi, Sesame
(Vegan, Df, Nf)

Vegan "Crab" Bite

Artichokes, Granny Smith Apple, Old Bay
Seasoning, Filo Cup
(Vegan)

Black Bean Taco

Pico De Gallo, Guacamole, Lime Crema
(Vegan, Nf)

PASSED APPETIZERS

MEAT

Jerk Chicken

Plantain, Rum Glazed Pineapple
(Nf)

Buffalo Style Chicken Sliders

Blue Cheese Aioli, Crispy Slaw
(Nf)

Bandari Chicken

Rosewater, Dates, Pistachio, Rose Petals,
Filo Cup
(Df)

Chicken 'N' Waffle *

Pommery Mustard Slaw, Spiced Maple
(Nf)

Wagyu Dumpling

Cilantro
(Df, Nf)

Steak Tartare

Toasted Brioche, Radish
(Df, Nf)

Bymark Mini Burger *

Brie De Meaux, Mushrooms, Lettuce, Truffle
Aioli (Cooked Medium)
(Nf)

New Zealand Lamb Popsicle *

Mustard Glaze, Olive Tapenade
(Gf, Df, Nf)

Mini Lamb Burgers *

Sweet Cucumber Onion Relish, Feta,
Harissa Aioli, Arugula
(Nf)

Braised Shortrib Flatbread

Pickled Onion, Arugula, Baba Ghanoush,
Sumac, Za'atar
(Nf)

Chicken Tikka

Naan, Cilantro Yogurt
(Nf)

Sunday Dinner *

Mini Yorkshirepudding, Roast Beef,
Horseradish Cream, Onion Jam
(Nf)

Venison Tataki *

Black Currant Tea, Blueberry-Lavender
Foam, Crostini
(Nf)

Foie Gras Torchon *

Gingerbread, Sea Salt, Ice Wine Gelée
(Nf)

Bulgogi Beef

Kimchi Slaw, Asian Pear, Wonton Chip,
Scallions
(Df, Nf)

Smoked Chicken Rilette

Grapes, Spiced Citrus, Wonton Crisp
(Nf)

Pineapple Pork Belly Slider *

Smoked Cucumber, Pickled Onions, Coffee
Aioli, Potato Bun
(Nf)

Chicken Potstickers

Chili Hoisin
(Df, Nf)

Seared Lamb Loin

Pickled Beets, Whipped Feta, Blini

PASSED APPETIZERS

SEAFOOD

Seared Tuna

Ponzu, Wasabi Aioli, Lotus Root
(Gf, Nf)

Ahi Tuna Bomb

Japanese Rice, Persian Cucumber,
Togarashi Aioli
(Df, Nf)

House Made Salmon Gravalax

Sweet Peapancake, Beet Horseradishcream,
Crispy Caper
(Nf)

Lobster Taco In A Beet Shell *

Jicama, Lime, Pickled Ginger, Chervil
(Gf, Nf)

Lobster Grilled Cheese

Pancetta, Brie
(Nf)

Mini Crab Cake*

Avocado, Citrus Aioli
(Df, Nf)

Mini Shrimp Taco *

Jicama, Lime Gel And Pickled Ginger
(Nf)

Oysters

Champagne Gel, Lemon Pepper Caviar
(Gf, Df, Nf)

Scallop Ceviche

Tequila, Jalapeno, Sweet Potato
(Gf, Df, Nf) *Spoon To Serve

Gin 'N' Juice

Salmon, Gin, Dill, Savory Cone
(Df, Nf)

Salmon Poke *

Squid Ink Tapioca Crisp, Yuzu, Nori
(Df, Nf)

Scallop Poke *

Cilantro, Red Onion, Citrus Soy, Furikake,
Wonton Chip
(Df, Nf)

Caviar *

Blini, Crème Fraiche



ADDITIONAL INFORMATION

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

Chef(s), Event Supervisor, Serving Staff : Cost to be determined by number of guests and event timing. Includes set-up and tear down of event. Travel fees apply outside the GTA

Event Rentals are not included (i.e. glassware, bar equipment, plates, cutlery or serving platters, tables linens and chairs). Cost based on product selection.

A 25% deposit is required at time of booking. Final guest count due 14 days prior to the event. Full payment is due 48 hours prior to the event, Additional costs will be billed after event, ie. Additional staff hours, rentals added number of guests.

13% HST Ontario Tax Charge will be applied.

Service charge is a fee charged for all administration, operational costs and service fees based on the total food cost.

A venue landmark fee will be added at selected venues where applicable

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, are driven by the same standards.

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Meeting Menus available online @mcewancatering.com

**Menu pricing may change due to market pricing*