



mfewan  
CATERING



# DINNER 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](mailto:events@mcewancatering.com)

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

## PACKAGE A

\$85 PER PERSON

Choice of:

5 Appetizers, 1 Salad,  
Entrée, 1 Dessert

*Vegetarian Option  
Available*

*excluding \* items*

## PACKAGE B

\$94 PER PERSON

Choice of:

5 Appetizers, 1 Salad,  
Entrée, 1 Dessert

Late Night  
Food Station – 1 Option

*Vegetarian Option  
Available*

*excluding \* items*

## PACKAGE C

\$110 PER PERSON

Choice of:

5 Appetizers, 1 Salad,  
1 Starter or Pasta,  
Entrée, 1 Dessert

Late Night  
Food Station – 1 Option

*Vegetarian Option  
Available*

*excluding \* items*



# 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



# SALADS

**Roasted Squash And Caramelized Apple**  
Endive, Butter Lettuce, Pomegranate Seeds,  
Champagne Dressing  
(Vegan, Gf, Df, Nf)

**House Salad**  
Baby Gem Lettuce, Kumato Tomato,  
Cucumber, Radish, Lemon Garlic Vinaigrette  
(Gf, Nf, Df)

**Mcewan's Caesar**  
House-Made Caesar Dressing, Focaccia  
Crisp, Shaved Parmigiana Reggiano,  
Chives, Sundried Tomato  
(Nf)

**Prosciutto And Melon**  
Baby Arugula, Compressed Cantaloupe,  
Shaved Pecorino, Pink Peppercorn, Balsamic  
(Nf)

**Citrus And Avocado**  
Orange, Grapefruit, Baby Arugula, Frisée,  
Radicchio, Crisp Prosciutto, Citrus Lime  
Dressing  
(Nf, Gf, Df)

**Pear And Endive**  
Candied Pecan, Crumbled Gorgonzola,  
Hydroponic Watercress, Raspberry  
Vinaigrette  
(Veg, Gf)

**Classic Wedge**  
Roasted Hazelnut, Chopped Egg, Wild Boar  
Bacon, Sundried Tomato, Quebec Blue  
Cheese, Green Goddess Dressing  
(Gf)

**Charred Orange And Buffalo Mozzarella\***  
Nigella Seed, Pomegranate, Mint, Serrano  
Chili, Smoked Maldon Salt, Lemon Olive Oil  
(Veg, Gf, Nf)

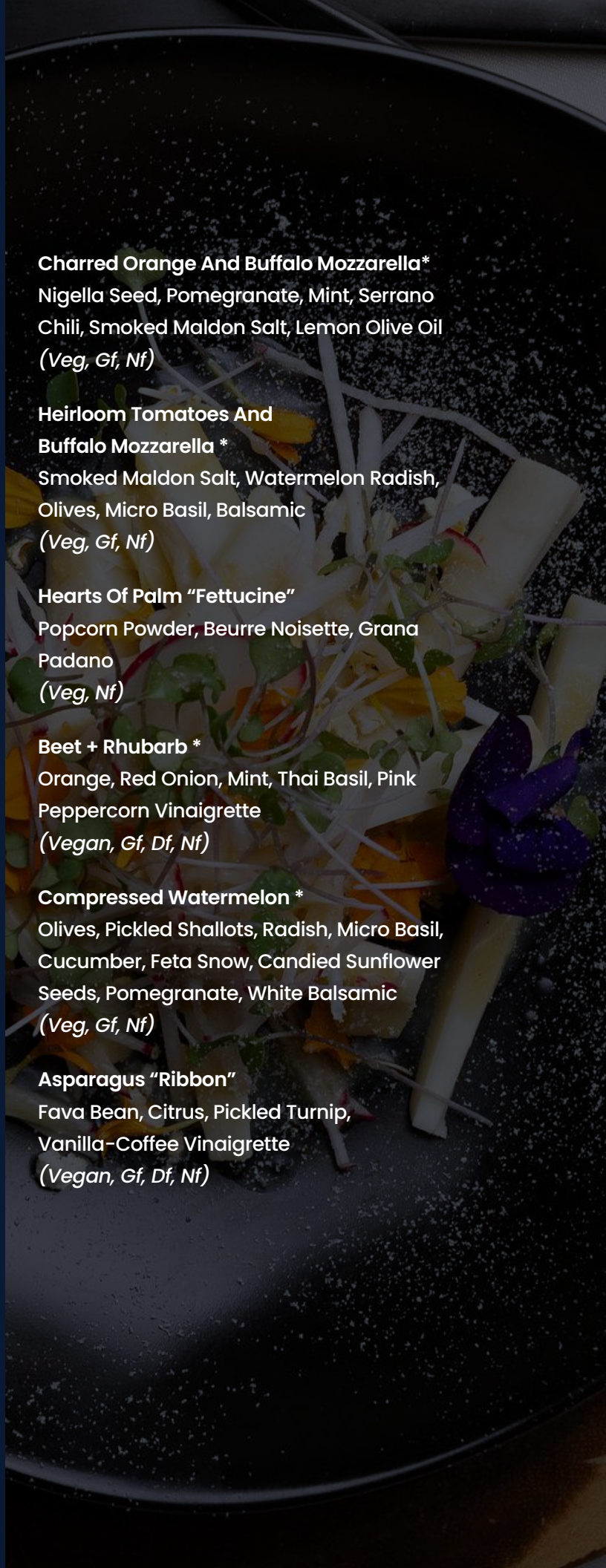
**Heirloom Tomatoes And  
Buffalo Mozzarella \***  
Smoked Maldon Salt, Watermelon Radish,  
Olives, Micro Basil, Balsamic  
(Veg, Gf, Nf)

**Hearts Of Palm "Fettucine"**  
Popcorn Powder, Beurre Noisette, Grana  
Padano  
(Veg, Nf)

**Beet + Rhubarb \***  
Orange, Red Onion, Mint, Thai Basil, Pink  
Peppercorn Vinaigrette  
(Vegan, Gf, Df, Nf)

**Compressed Watermelon \***  
Olives, Pickled Shallots, Radish, Micro Basil,  
Cucumber, Feta Snow, Candied Sunflower  
Seeds, Pomegranate, White Balsamic  
(Veg, Gf, Nf)

**Asparagus "Ribbon"**  
Fava Bean, Citrus, Pickled Turnip,  
Vanilla-Coffee Vinaigrette  
(Vegan, Gf, Df, Nf)



# STARTERS

## ADD A COURSE

### Hamachi Crudo \*

Yuzu Gel, Wasabi Peas, Pickled Shallots,  
Shiso Leaf  
(Gf, Df, Nf)

### Duck Confit \*

Truffled Cauliflower Purée, Mandarin  
Orange, Lingonberry Jus, Orange Scented  
Lace Tuiles  
(Nf)

### Seared Yellowfin Tuna Sashimi \*

Chili Miso, Scented Soy, Sesame Crust,  
Asian Slaw  
(Gf, Df, Nf)

### Cured Coho Salmon

English Cucumber & Pickled Onion Salad,  
Mustard Crème Fraîche, Crisp Crackle  
(Nf)

### Dungeness Crab Cake \*

Shaved Fennel, Citrus, Remoulade, Dill  
(Df, Nf)

### Chilled Shrimp And Cucumber Salad

Radish, Marie Rose, Grapefruit  
(Gf, Nf)

### Stilton Panna Cotta \*

Red Wine Poached Pear, Frisée, Flatbread  
(Veg)

### Crispy Speck

Ricotta Meringue, Smoked Peaches, Basil  
Foam, Micro Basil  
(Gf, Nf)

### Cantonese Style Sweet Corn Purée

Butter Poached Baby Shrimp, Cilantro  
Vinaigrette  
(Gf, Nf)

### Tomato Apple Soup

With Cilantro Scallion Tapenade  
(Vegan, Gf, Df, Nf)

### Mushroom Truffle Soup

With Crispy Mushroom Tempura  
(Veg, Gf, Nf)

### Butternut Squash Pear Parsnip Purée

Golden Onion Stack  
(Veg, Gf, Df, Nf)

### Cream Of Cauliflower Purée

Brown Butter Foam, Dehydrated Cauliflower  
Florets  
(Veg, Gf, Nf)



# RISOTTO & PASTA

## ADD A COURSE

### Casarecce

#### *Small Plate Or Main Course*

cherry Tomatoes, Peas, Bocconcini, Micro Arugula  
(Veg, Nf)

### Crispygnocchi

#### *Small Plate Or Main Course*

san Marzano Tomato Sauce, Parmigiano Reggiano, Ricotta, Basil  
(Veg, Nf)

### Seared Duck Ravioli \*

#### *(3pc) Small Plate, (7pc) Main Course*

Sautéed Grapes, Marmalade-Ver-Jus  
(Nf)

### Striped Lobster Ravioli \*

#### *(3pc) Small Plate, (7pc) Main Course*

Leek Sage, Tarragon, Red Pepper Fluid Gel  
(Nf)

### Risotto Con Funghi\*

#### *Small Plate Or Main Course*

summer Truffle, Parmigiano Reggiano  
(Veg, Nf)

### Lobster Risotto \*

#### *Small Plate Or Main Course*

parmigiano Reggiano, Lobster Bisque, Tomato Confit, Tarragon, Tomato Concasse  
(Nf)

### Squash Risotto

#### *Small Plate Or Main Course*

pistachio, Pancetta, Fresh Basil

### Vegan Bolognese

#### *Small Plate Or Main Course*

lentils, Rigatoni, Tomato, Basil  
(Df, Nf,)

*Gluten Free Pasta Option Available Upon Request*





# MAIN ENTRÉE

## MEAT

### Roasted Cornish Hen

Carrot Ginger Purée, Warm Tabbouleh Salad, Harissa Glaze, Pomegranate  
(Df, Nf)

### Pan Roasted Chicken Supreme

Crushed New Potato Cakes, Rainbow Chard, Pearl Onion, Chicken Jus  
(Gf, Nf)

### Seared Chicken Breast

Kohlrabi, Nantescarrots, Romesco, Chili-Basil Vinaigrette  
(Gf, Nf)

### Roasted Spring Chicken

Asparagus, Charred Lemon, Sweet Potato, Rhubarb Butter  
(Gf, Nf)

### Glazed Chicken Breast

Maple Chili, Braised Red Cabbage, Spinach, Roasted Potato, Garlic Jus  
(Gf, Df, Nf)

### Braised Beef Short Rib

Roasted Squash Caponata, Chili Garlic Rapini, Natural Reduction, Crispy Onion Ring  
(Df, Nf)

### Braised Beef Short Rib

Sesame-Hoisin, Daikon Potato Mash, Gai Lan, Mini Sweet Pepper, Ginger Jus  
(Df, Nf)

### Grilled Beef Tenderloin \*

Oxtail Ravioli, Wilted Spinach, Red Pepper Coulis, Bordelaise Sauce, Truffle Mash  
(Nf)

### Beef Tenderloin \*

Red Pepper Spinach Ravioli, King Oyster Mushroom, Roasted Beets, Bordelaise Sauce  
(Nf)

### Seared Chimichurri Tenderloin \*

Fingerling Potato, Corn Puree, Veal Jus, Summer Succotash  
(Gf, Nf)

### Beef Striploin

Three Peppercorn Crust, Balsamic Roasted Shallots, Braised Endive, Savory Waffle, Red Pepper Rouille  
(Nf)

### Grilled Beef Striploin

Broken Down Gazpacho, Chimichurri, Goat Cheese Emulsion  
(Nf)

### Deconstructed Beef Wellington \*

Beef Tenderloin, King Oyster Mushroom, Spinach, Sweet Potato, Truffle Jus, Crisp Brusselsprouts, Pastry  
(Nf)

### Australian Lamb Chop \*

Wilted Bitter Greens, Parsnip Purée, Niagara Apricot Gastrique  
(Gf, Nf)



# MAIN ENTRÉE

## SEAFOOD

### Atlantic Salmon

Warm Quinoa, Pomegranate, Preserved Olive Tapenade, Harissa Glaze  
(Df, Nf)

### Pistachio Crusted Atlantic Salmon

Chili Garlic Broccolini, Asiago Rice, Ginger Butter Sauce  
(Gf)

### Arctic Char 2 Ways

Seared Arctic Char, Salted Char Croquette, Carrot Ginger Puree, Spinach  
(Nf)

### European Sea Bass Mp

Artichoke Cream, Beets, Swiss Chard, Black Olive Dust  
(Gf, Nf)

### European Sea Bass Mp

Preserved Lemon Couscous, Braised Leeks, Hibiscus Sauce  
(Nf)

### Halibut \*

Herbs, Green Lentil, Saffron Broth, Tomato-Miso Jam, Kohlrabi  
(Gf, Df, Nf)

### Seared Halibut \*

Turnip, Beluga Lentil, Heirloom Carrots, Vichyssoise, Dill Oil  
(Gf, Nf)

### Black Cod \*

Miso, Sweet Potato, Fermented Black Rice, Ginger Broccolini, Lemon Grass Broth  
(Gf, Df, Nf)

### Black Cod \*

Saffron Aioli, Braised Fennel, Potato-Olive Cake, Parsley Vinaigrette  
(Gf, Df, Nf)

### Red Snapper

Coconut Potato Mash, Lime Dust, Chili Mango Relish, Chayote Squash  
(Gf, Df, Nf)

### Steelhead Trout

Purple Potatoes, Edamame, Red Pepper, Orangesake Sauce  
(Gf, Df, Nf)

### Icelandic Cod

Sultanas, Parsnip Puree, Cucumber, Spring Onion, Verjussauce  
(Nf, Gf)



# MAIN ENTRÉE

## VEGETARIAN

### Coconut Rice Cake

Green Curry Vegetables, Thai Mango Slaw, Cilantro  
(Vegan, Gf, Df, Nf)

### Sweet Pea Falafel

Eggplant Purée, Rice Pulao, Ginger Tahini, Kale Tabbouleh  
(Vegan, Gf, Df, Nf)

### Krispy Sushi Cake

Miso Sweet Potato, Spiced Broccolini, Fermented Black Rice, Thai Lemongrass Broth  
(Gf, Df, Nf)

### Butternut Squash Ravioli

Cauliflower Purée, Green Asparagus And Sweet Pea, Crispy Sage, Parmigiana Reggiano, Brown Butter  
(Nf)

### Pulled Bbq Jack Fruit

Olive-Fingerling Potato Cake, Crispy Brusselsprouts, Citrus Dust, Chimichurri  
(Vegan, Gf, Df, Nf)

### Cauliflower Steak

Zatar, Toum, Pomegranate, Jollof Rice, Lentil, Okra  
(Vegan, Gf, Df, Nf)

### Crispy Oyster Mushroom

Sautéed Kale, Wild Rice, Miso-Maple Sauce  
(Gf, Df, Nf, Vegan)

### Confit Fennel

Beluga Lentil, Sous Vide Beets, Red Watercress, Saffron Harissa Yogurt  
(Nf, Gf)

### Berberbe Spiced Acorn Squash

Coconut Turmeric Millet, Spinach, Coconut Lime Mint Sauce, Crispy Shallot, Chickpea  
(Df, Nf, Gf, Vegan)



# DESSERT

## Flourless Cocolate Cake

Rice Crisp, Dark Chocolate Cremieux,  
Vanilla Ganache, Orange Gel  
(Gf, Nf)

## Banana Sponge

Strawberry Compote, Vanilla Cream,  
Candied Ginger, Cardamom Sauce  
(Nf)

## Lemon White Chocolate Mille-Feuille

lemon Curd, Sable, Strawberry, Chocolate  
Ganache  
(Nf)

## Deconstructed Strawberry Shortcake

Pink Peppercorn, White Chocolate Crèmeux,  
Micro Basil  
(Nf)

## Vegan Coconut Cake

Mango Gelée, Coconut Mango Mousse,  
Crispy Tuille, Lime  
(Vegan, Gf, Nf)

## White Chocolate Mousse Dome

Caramelized Apple, Sable, Cinnamon  
Anglaise  
(Nf)



# FOOD STATIONS & SMALL PLATES



# GRAZING STATIONS

## 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, Soppresata, 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

(3pcs Shrimp, 4 Slices Tuna, 3oz Ceviche, 3oz Mussels, 4 Oysters, 3oz Calamari)



# STATIONS

## Tacos (1pcs) 5" Flour Torillas

### Jerk Chicken Taco

Sweet Cabbage Slaw, Preserved Jalapeño,  
Spiked Avocado, Pineapple Relish  
(Nf)

### Chili Lime Shrimp Taco

Jalapeno, Avocado Crema, Cabbage  
(Nf)

### Chimichurri Steak Taco

Pico De Gallo, Queso Fresco, Verde, Lettuce  
(Nf)

## Dim Sum (4pcs)

### Vegetable Dumplings

Scented Soy  
(Df, Nf)

### Steamed Chicken Dumplings

Scented Soy  
(Df, Nf)

### Shrimp Dumplings

Chili Aioli  
(Df, Nf)

## Mac 'N' Cheese

Truffle Mac 'N' Cheese

Lobster Mac 'N' Cheese \*

## Baos (1pcs)

### Sticky Pork Belly Bao

Grilled Pineapple, Scallions, Sweet & Sour  
Sauce  
(Df, Nf)

### Szechuan Beef Bao

Yuzu, Mayo, Cucumber Kimchi  
(Df, Nf)

### Fried Chicken Bao

Lettuce, Picked Veg, Spicy Teaji  
(Df, Nf)

### Vegan Szechuan "Chicken" Bao

Gochujang Umami, Japanese Slaw  
(Df, Nf)

## Pretzel Station

### Savoury Pretzels:

Salt, Sesame, Parmesan

*Dips: Ranch, Marinara, Beer Cheese Dip,  
Honey Mustard, Grainy Mustard*

### Sweet Pretzels:

Sugar & Cinnamon, Vanilla, Caramel

*Dips: Caramel Dip, Chocolate Dip*

# STATIONS

## Pizza(1pcs)

### Funghi

Roasted Mushrooms, Truffle Crema,  
Mozzarella, Pecorino, Basil Pesto  
(Nf)

### Classic Pepperoni

Pepperoni, Tomato Sauce, Fresh Mozzarella  
(Nf)

### Jerk Chicken

Bell Peppers, Cheddar, Mozzarella, Red  
Onion  
(Nf)

## Sliders (1pcs)

### Bymark Mini Burger

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

### Buffalo Style Chicken Slider

Blue Cheese Aioli, Buffalo Sauce, Crispy  
Slaw  
(Nf)

### Mini Lamb Burger

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

### Mini Black Bean Slider

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

### Mini Prime Rib Sandwich

Roasted Bell Peppers, Arugula And  
Horseradish Aioli  
(Nf)

## Poutine & French Fries

### Traditional Poutine

Cheese Curds, House-Made Gravy  
(Nf)

### Duck Poutine \*

Duck Confit, Apricot Cherry Gravy  
(Nf)

### Lobster Poutine \*

Lobster Bisque, Bearnaise, Brie Cheese  
(Nf)

### Moroccan Beef And Baba Ghanoush Sumac

Fries, Aleppo Aioli, Akkawicheese  
(Nf)

### Crisp Frites

Smoked Ketchup, Truffle Aioli  
(Nf)



# SMALLE PLATES

## Chicken 'N' Waffle

Pommery Mustard Slaw, Spiced Maple  
(Nf)

## Harissa Chicken Shawarma

Crispy Romaine, Shirazi Salsa, Dill Labneh,  
Sumac  
(Nf)

## Caribbean Veal Meatball

Coconut Rice, Green Papaya Salsa, Tomato  
Jam  
(Gf, Df, Nf)

## 24 Hour Grass Fed Braised Short Rib

Leek, Roasted Garlic Mashed Potatoes,  
Smoked Tomato Jam  
(Gf, Nf)

## Braised Short Rib And Mushroom Risotto

Truffle, Sweet Onion, Horseradish  
Mignonette  
(Gf, Nf)

## Cassarecce

Cherry Tomatoes, Peas, Bocconcini, Micro  
Basil  
(Nf)

## Ricotta Gnocchi

Citrus Cream, Balsamic Onion, Gremolata  
(Nf)

## Salted Cod Fritter (2oz)

Shaved Fennel & Citrus Salad, Remoulade  
(Df, Nf)

## Coriander Crusted Salmon (2oz)

Israeli Couscous, Lentil Ragout, Preserved  
Lemon, Chilli Tapenade  
(Gf, Nf)

## Pan Seared Ahi Tuna (2oz)

Spiked Avocado, Citrus Miso, Kabayaki,  
Micro Herb Shoots  
(Gf, Df, Nf)

## Spicy Shrimp Vermicelli

Grilled Tofu, Ginger, Coriander And Soy  
(Df, Nf)

## Charred Broccoli

Charred Broccoli, Roasted Cauliflower  
Puree, Pomegranate, Shallots, Ginger,  
Hydroponic Watercress  
(Vegan, Gf, Df, Nf)

## Salmon Nicoise

Garlic Green Beans, Fingerling Potato, Olive,  
Cherry Tomato, Egg, Shallots, Grainy  
Mustard Vinaigrette  
(Gf, Df, Nf)

## Fish & Chips Stand

Cod, Yukon Frites, Tartar Sauce, Malt  
Vinegar-Ketchup Aioli  
(Nf)

## Poke Bowl

Tuna Or Salmon, Forbidden Rice, Scallion,  
Red Pepper, Avocado, Miso-Ginger Sauce,  
Sesame  
(Gf, Df, Nf)

*\*Fish To Be Pre-Selected*

## Lamb Loin

Yukon Mash, Minted Peas, Salsa Verde  
(Nf, Gf)

# DESSERTS STATIONS

## Donuts By Harry And Heals (2 Pcs)

Chocolate Skor, Chocolate Coconut, Dipped, Glazed, Cinnamon Sugar, Maple, Blueberry Filled, Fritters, Chocolate Cream, Sprinkles

## Mini Parfaits

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

## Waffle Station

Waffles, Rum Glazed Bananas, Hot Chocolate Sauce, Caramel Sauce, Vanilla Cream, Icing Sugar

## Dessert Poutine

Pound Cake Fingers, Grilled Peaches, Mascarpone "Curds", Warm Caramel "Gravy"

## 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 Chipmini

## Dessert(2 Pcs)

A Selection Of Mini Cakes And Tarts



# 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.

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](mailto:events@mcewancatering.com) or 416-444-6262 EXT 228.

Meeting Menus available online @[mcewancatering.com](https://mcewancatering.com)

*\*Menu pricing may change due to market pricing*

