

Events by  
McEwan Catering



# PASSED APPETIZERS

MC EWAN CATERING

## VEGETARIAN OPTIONS

AVOCADO TOSTADA  
Sour cream, queso fresco

VEGETABLE SPRING ROLLS  
Ginger plum sauce

VEGETABLE COLD ROLLS  
Sweet Thai chili sauce

MINI SICILIAN FLAT BREAD  
Squash caponata, vincotto and  
crispy sage

BUFFALO MOZZARELLA FLAT BREAD  
Stewed tomatoes and basil

CHANTERELLE FLAT BREAD  
Fresh herbs, mild cheese and truffle oil

GRILLED FLAT BREAD  
Pear and Gorgonzola

WILD MUSHROOM & SPINACH  
FLATBREAD  
Whipped goat cheese and  
Parmigiano Reggiano

MINI GRILLED CHEESE  
Cured tomatoes, brie, cheddar and  
sage

ROASTED BUTTERNUT SQUASH CUP  
Squash caponata in a savory cup  
with house-made ricotta

VEGETABLE DUMPLING  
Scented soy

MINI SWEET PEA FALAFEL  
Garlic aioli and kale tabbouleh

VEGETABLE PAKORAS  
Tamarind sauce

POTATO AND CHEDDAR PEROGIES  
Caramelized onions and cheddar  
cheese

RIESLING APPLE CROSTINI  
Gorgonzola torta and herb shoots

MARINATED OLIVE SALSA CROSTINI  
Pomegranate reduction

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

FRIED ARTICHOKE HEARTS  
Sweet pickled tomato sambal and  
asiago crema

SUGAR BEET SATAY  
Horseradish sauce

FETA AND WATERMELON SKEWERS  
Mint and balsamic glaze

MINI CAESAR SALAD  
Parmigiano Reggiano cup

ROASTED BRINJAL RELISH STUFFED PURI  
Coconut sambal

CAULIFLOWER BAHJI  
Black garlic toum and ginger tahini

MUSHROOM RISOTTO CROQUETTE  
Truffle aioli

PARMESAN ARRANCHINI  
House-made tomato fondue

CRISP FRITES  
Lemon garlic aioli and house-made  
ketchup

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## MEAT OPTIONS

CURRY CHICKEN COLD ROLL  
Mint yogurt sauce

BUFFALO STYLE CHICKEN SLIDERS  
Blue cheese aioli and crispy slaw

MINI CHICKEN TIKKA SLIDERS  
Mango chutney

SMOKED TURKEY SLIDERS  
Corn salsa, smoked provolone and citrus aioli

SOUTHERN STYLE CHICKEN DRUMETTE  
Chipotle BBQ sauce

TANDOORI CHICKEN SATAY  
Cucumber raita and lemon butter

SAFFRON CHICKEN SATAY  
Mango chutney

ASIAN GLAZED CHICKEN SATAY  
Toasted sesame

SOUTHERN STYLE CHICKEN AND WAFFLE  
Canadian maple syrup and aged cheddar

SMOKED CHICKEN SPRING ROLLS  
Teriyaki BBQ sauce

CHICKEN POTSTICKER  
Tamarind chutney

PULLED PORK POTSTICKERS  
Scallion sour cream

STEAMED CHICKEN DUMPLINGS  
Scented soy

OPEN FACED JERK CHICKEN TURNOVER  
Pineapple chutney and creamy coleslaw

FOIE GRAS CROSTINI  
Chicken liver and foie gras mousse, onion marmalade and crispy sage

WAGYU DUMPLING  
Ginger chips, chimichurri and chipotle aioli

MINI ITALIAN MEATBALLS  
Marinara, Parmigiano Reggiano and grilled scallion pesto

MINI BRAISED SHORT RIB EMPANADA  
Mustard crème fraiche

BRAISED BEEF SHORT RIB ON A POLENTA CAKE  
Red pepper jam

LAMB SHANK RAGOUT ON A POLENTA CAKE  
Grilled scallion pesto

BRAISED SHORT RIB MANAKEESH (FLAT BREAD)  
Mozzarella, Parmigiano Reggiano, Akkawi cheese, pickled red onion and burnt eggplant purée

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

DUCK CONFIT ON BARBARI CROSTINI  
Apricot chutney and kale pesto

GRILLED PROSCIUTTO CROSTINI  
Dehydrated figs, Manuka honey and whipped goat cheese

ROASTED USDA STEAK CROSTINI  
Woodland mushrooms and béarnaise sauce

GRILLED P.E.I. STEAK CROSTINI  
Roasted red pepper salsa

STEAK TARTARE  
Rye crostini and pickled radish

SMOKED JUNIPER BERRY MARGRET DUCK  
Sweet potato chip, maple cranberry and crackle

BEEF KIBBEH  
Meyer lemon preserve, Aleppo peppers, mint, sumac, zaatar and lavash

LAMB KOFTA  
Shirazi minted yogurt

ROASTED NEW ZEALAND RACK OF LAMB  
Mustard glaze and olive tapenade

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

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



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MCWEAN CATERING

## SEAFOOD OPTIONS

SCALLOP TOSTADA  
Avocado, jalapeño and sour cream

CURED TROUT TOSTON  
Pineapple chutney

LOBSTER COLD ROLLS  
Thai basil, mint and rice noodles

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

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

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

LOBSTER GRILLED CHEESE  
Pancetta and lemon garlic aioli

MINI CRAB CAKE  
Avocado, citrus aioli

SHRIMP COCKTAIL  
Lime avocado purée

GRILLED SHRIMP  
Citrus butter sauce and scented soy

HERB CRUSTED GRILLED SHRIMP  
Aleppo pepper aioli

FILO TARTLETS WITH SPICY CILANTRO  
SHRIMP SALAD

GRILLED SHRIMP  
Citrus butter sauce and scented soy

SCALLOP LOLLIPOPS  
Double smoked bacon

SEARED SCALLOP SPOON  
Sweet pea purée and butter fondue

CRISPY KOI RICE SEARED AHI TUNA  
Jalapeño soy

SEARED TUNA ON A HOUSE MADE POTATO  
CHIP  
Mango salsa

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

MINI SPICY FISH TACOS  
Tartar sauce

MINI SALMON KEBAB  
Cilantro yogurt chutney

SMOKED COD FRITTER  
Lemon caper aioli

SMOKED SALMON ON A SWEET POTATO  
PANCAKE  
Mustard crème fraiche

SALMON KIBBEH  
Crispy lavash

SAVOURY CUPS WITH ONTARIO SMOKED  
TROUT  
Horseradish and crème fraiche

LOBSTER SPOONS  
Vermouth butter

GRILLED OCTOPUS MOLE SPOON  
White bean purée and preserved chili

RASPBERRY POINT OYSTERS  
Mango and jalapeño mignonette

SWEET POTATO BILINI WITH CANADIAN  
CAVIAR  
Sumac crème fraiche and chives (market  
price)

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# FOOD STATIONS & SMALL PLATES

MCEWAN CATERING

## SLIDERS & SANDWICHES

CLASSIC BYMARK MINI BURGER  
Brie de Meaux, grilled mushrooms and  
truffle aioli

PORCHETTA  
Spiced chili broccolini, apple mostarda  
and pickle shallots

BUFFALO STYLE CHICKEN SLIDERS  
Roasted peppers and onions, blue  
cheese aioli and Buffalo sauce

CHICKEN SHAWARMA  
Garlic toum, kale coconut sambal and  
preserved onion

VEAL PARMESAN  
Peperonata, arrabbiata sauce and  
Parmigiano Reggiano

VEGAN SZECHUAN CHICKEN ON A  
STEAM BUN  
Gochujang umami and Japanese slaw

SWEET PEA FALAFEL  
Tabbouleh, ginger tahini and pickled  
radish

## TACO STATION

JERK CHICKEN TACO  
Sweet cabbage slaw, preserved  
jalapeño, spiked avocado, chipotle  
aioli and mozzarella

CHILI LIME SHRIMP TACO  
Sweet cabbage slaw, preserved  
jalapeño, spiked avocado, chipotle  
aioli and mozzarella

CHIMICHURRI STEAK TACO  
Pico de gallo, queso fresco, aji  
verde and lemon mayo

PORK CARNITAS  
Charred corn salsa, avocado,  
shredded cheese and lemon aioli

## MAC 'N' CHEESE STATION

Truffle mac 'n' cheese

Lobster mac 'n' cheese

Ham and English pea mac 'n' cheese

## GRILLED CHEESE STATION

LOBSTER GRILLED CHEESE  
Pancetta and lemon garlic aioli

BRIE DE MEAUX  
McEwan's house-made pear jam and crispy  
sage

MUSHROOM GORGONZOLA  
Whole wheat honey bread and Riesling  
apples

SWEET GRUYERE  
Guinness onion, honey mustard and whole  
wheat bread

WILD BOAR BACON & MONTEREY JACK  
Guacamole, cheddar and sourdough bread

OLD CHEDDAR & CORNED BEEF  
Jack Daniel's onions and rye bread

PULLED BUFFALO CHICKEN & BLUE CHEESE

## PASTA STATION

GRILLED CHICKEN FUSILLI  
Walnut pesto, rapini, Grana Padano and  
peperoncino

GARGANELLI WITH MEAT BALLS  
House-made tomato sauce and Pecorino  
Romano

RICOTTA GNOCCHI  
San Marzano tomato sauce and  
Parmigiano Reggiano

PENNE PRIMAVERA  
Torn basil and peperonata



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## **POUTINE & FRENCH FRY BAR**

**BUTTER POACHED LOBSTER &  
BÉARNAISE**  
Bymark's vermouth butter and fresh  
tarragon

**TRADITIONAL POUTINE**  
Cheese curds and house-made  
gravy

**PULLED PORK POUTINE**  
Cheese curds, pulled pork and  
house-made gravy

**MOROCCAN BEEF AND BABA  
GANOUSH**  
Sumac fries, Aleppo aioli and  
Akkawi cheese

**PULLED DUCK CONFIT**  
Roasted apple, duck reduction and  
Grana Padano

**SHANGHAI SWEET AND SPICY  
CHICKEN POUTINE**

**VEGETARIAN POUTINE**  
Cheese curds, tomato, onion and  
garlic aioli

## **RICE & NOODLE STATION**

**SINGAPORE-STYLE CURRY CHICKEN**  
Vermicelli noodles, ginger,  
coriander and soy

**BBQ PORK LO MEIN**  
Thai beef udon and seasonal  
vegetable stir fry

**BUTTER CHICKEN**  
Aloo gobi, mango chutney and  
Basmati rice

**SHRIMP KORMA RICE PULAO**  
Spiced tomato masala

**CORIANDER SALMON**  
Sabzi polo, kale coconut salad and  
shirazi mint yogurt

**HARISSA CAULIFLOWER**  
Wild mushroom and bulgur pilaf

## **DIM SUM STATION**

Vegetable dumplings with scented soy

Steamed chicken dumplings with scented  
soy

Wagyu dumplings with ginger chips,  
chimichurri and chipotle aioli

Chicken potstickers with tamarind  
chutney

Pulled pork potstickers with scallion sour  
cream

## **OYSTER STATION**

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

## **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, sopressata,  
bocconcini with pesto, assorted olives,  
oven-dried roma tomatoes and house  
pickled vegetables

## **MEDITERRANEAN STATION**

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

# FOOD STATIONS & SMALL PLATES

MC EWAN CATERING

## FRIED CHICKEN

Fried chicken, buttermilk waffles,  
Canadian maple syrup and chipotle  
BBQ sauce

## BRAISED PORK BELLY BAO

Yuzu, mayo and cucumber kimchi

## SZECHUAN BEEF BAO

Yuzu, mayo and cucumber kimchi

## SPICY FRIED CHICKEN BAO

Yuzu, mayo and cucumber kimchi

## CARIBBEAN VEAL MEATBALL

Coconut rice, green papaya salsa  
and tomato jam

## 24HOUR GRASSE FED BRAISED SHORT RIB

Wasabi crème fraîche, leek and  
roasted garlic mashed potatoes

## BRAISED BEEF RAVIOLI

Mint and celeriac purée, eggplant  
gremolata and natural reduction

## BEEF AND BABA GHANOUSH

Charred eggplant relish, toasted  
pine nuts, Barberry crostini and  
cashmere chili flakes

## BRAISED SHORT RIB AND MUSHROOM RISOTTO

Truffle, sweet onion and horseradish  
mignonette

## CARNAROLI RISOTTO

Sweet corn, sugar pumpkin, crisp  
artichoke and brown butter

## CORIANDER CRUSTED SALMON Israeli

couscous, lentil ragout, preserved  
lemon and chilli tapenade

## SALMON POKE BOWL

Sushi rice, edamame, cucumber,  
ginger, ponzu, sesame and bonito  
flakes

## PAN SEARED AHI TUNA

Spiked avocado, citrus miso,  
kabayaki and micro herb shoots

## SPICY SHRIMP VERMICELLI

Grilled tofu, ginger, coriander and  
soy

## OXTAIL AGNOLOTTI

Sweet pea purée, Parmigiano-  
Reggiano and shaved black truffle

## FATTEH

Hummus, spiced chickpea, kale  
coconut sambal and crispy lavash



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# CARVING STATIONS

McEWAN CATERING

## USDA PRIME BONELESS RIB ROAST

Horseradish beef jus, Pommery mustard, wasabi crème fraîche, seasonal grilled vegetables, wilted leek, Yorkshire pudding, roasted garlic mashed potatoes and kale salad with shaved fennel, toasted almonds, peaches, red onions and poppy seed dressing

## ROASTED ONTARIO LEG OF LAMB

Natural reduction, mint yogurt, Moroccan couscous, roasted tomatoes, eggplant, curried cauliflower, roasted heirloom za'atar carrots and arugula salad with Manchego cheese, toasted hazelnuts, dried pears and sherry-shallot vinaigrette

## SMOKED & ROASTED BONE-IN HAM

Oregano tapenade, pan gravy, roasted brussel sprouts, caramelized onion, roasted yams and sweet onions with iceberg salad, cucumber, pickled carrots, crispy yellow split peas and cilantro mint dressing

## WHOLE POACHED SALMON

Citrus caper crema, orange & grapefruit salsa, green beans with leek & dill, artichoke & hearts of palm salad, charred tomato & sweet pea risotto and citrus beurre blanc with spinach salad, goat cheese, strawberries, honey roasted pecans and honey lime vinaigrette

## WHOLE ROASTED MENNONITE TURKEY OR HERB-ROASTED TURKEY BREAST

Turkey gravy, cranberry sauce, traditional bread stuffing, roasted root vegetables, spun potatoes, French bean salad and mixed green salad with Champagne vinaigrette



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# PLATED APPETIZERS

MCEWAN CATERING

MCEWAN'S OWN KALE CAESAR SALAD  
Pickled carrot, grilled tofu, sundried tomatoes and Caesar vinaigrette

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

HEIRLOOM BEET AND BURRATA SALAD  
Pink grapefruit, baby arugula, vincotto, focaccia crackers and sherry wine vinaigrette

CHARRED ORANGE AND BUFFALO MOZZERELLA SALAD  
Nigella seed, pomegranate, mint, Serrano chili, smoked Maldon and lemon olive oil

BABY ARUGULA AND PROSCIUTTO SALAD  
Shaved Manchego, balsamic reduction and frisee

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

CHILLED MELON AND CRAB SOUP  
Honey yuzu

WATERMELON GAZPACHO

TOMATO APPLE SOUP  
Mint parsley crema

CREAM OF CAULIFLOWER PUREE SOUP  
Brown butter

SQUASH, PEAR, PARSNIP AND GINGER SOUP

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

NONA MCEWAN RICOTTA GNOCCHI  
House-made marinara sauce, fresh ricotta and Grana Padano

GRILLED ASPARAGUS SALAD  
Double smoked bacon and citrus hollandaise

SEARED DUCK RAVIOLI  
Sautéed grapes, duck confit ragout and ver-jus

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

TRUFFLE MUSHROOM RISOTTO  
Shaved summer truffle and Parmigiano Reggiano

LOBSTER RISOTTO  
Parmigiano Reggiano and citrus beurre blanc

SWEET PEA RISOTTO  
Basil and pancetta

CARAMELIZED SQUASH RISOTTO  
Roasted diced squash and fresh chives



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# PLATED DINNERS

MC EWAN CATERING

## ROASTED ARTISAN CHICKEN SUPREME

Warm red quinoa, spiced rapini and chipotle sour cream

## JERK CHICKEN LEG

Rice and peas, sautéed plantain and curried pineapple

## SPANISH STYLE BBQ CORNISH HEN

Baked herb rice pilaf, potato bravas and dill crème fraîche

## GRILLED BEEF TENDERLOIN

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

## BRAISED P.E.I. BEEF SHORT RIB

Woodland mushroom risotto, ginger yam purée, heirloom maple carrot and short rib mustard jus

## GRILLED BEEF TENDERLOIN

Crisp potato rosti, French beans and natural reduction

## GRILLED USDA STRIPLOIN STEAK

Wild leek and garlic mash, roasted root vegetables, woodland mushroom and peppercorn sauce

## AUSTRALIAN RACK OF LAMB

Jerusalem artichoke purée, saffron onion, green lentil ragout, roasted Brussel sprouts and lamb reduction

## MAPLE SOY GLAZED PORK TENDERLOIN

Miso sweet potato mash, Yorkshire pudding, caramelized pear, mustard and port wine reduction

## GRILLED BRANZINO (whole and boneless)

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

## ROASTED ORATTA (whole and boneless)

Sweet pea risotto and preserved lemon tapenade

## CORIANDER CRUSTED HALIBUT

Smashed fingerling potato, wild leek, dill French beans and ginger beurre blanc

## HARISSA GLAZED ATLANTIC SALMON

Baked basmati pilaf, sweet peas, sumac potato and dill cucumber labneh

## TRI COLOUR QUINOA CAKE

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

## PANKO CRUSTED PANEER

Spiced chickpea masala and citrus kale sambal

## COCONUT RICE CAKE

Green curry vegetables and Thai mango slaw

## SWEET PEA FALAFEL

Eggplant purée, rice pulao, ginger tahini and kale tabbouleh



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# PLATED DESSERTS

MC EWAN CATERING

## BUTTERMILK PANNA COTTA

Raspberry sorbet, poppy seed meringue and candied sunflower seeds

## COCONUT PANNA COTTA

Orange sorbet, crispy meringue and candied sunflower seeds

## COCONUT AND JAGGERY FLAN

Banana crumble, cashew and raisins

## WILD BLUEBERRY CHEESECAKE PARFAIT

Citrus and mint

## DEVILS FRUIT CAKE

Butterscotch ice cream and salted caramel sauce

## CLASSIC CREME BRULEE

## FLOURLESS CHOCOLATE TORTE

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

## SUMMER BERRY CROSTATA

Tahitian vanilla crème fraîche and hot toffee sauce

## CINNAMON APPLE CROSTATA

Vanilla bean ice cream and toffee sauce

## WARM APPLE CRUMBLE

Bourbon pecan ice cream

## WALNUT PISTACHIO PHYLLO CIGAR

Lavender syrup and fig gelato

## ASSORTED MINI GOURMET DONUTS

3 pieces per person

## BASTANI AND BAMIEH

Middle Eastern style doughnut and rosewater ice cream

## BERRY BOWL WITH SORBET



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# DINNER BUFFET OPTIONS

MC EWAN CATERING

## DINNER BUFFET OPTION 1

Assorted artisan bread and butter

Caramelized pear and arugula salad with radicchio, goat cheese, spiced walnuts, frisee, cipollini onion and poppy seed vinaigrette

Salt cod croquette with chipotle tartar sauce

South Asian spiced grilled beef filet with tamarind glaze

Coriander crusted halibut with stewed tomato sauce

Harissa glazed organic chicken with dill sour cream

Herb rice pilaf with peas and sweet onion

Honey maple glazed baby heirloom carrots with mint yogurt dressing

Steamed broccolini with preserved chili, garlic and ginger tahini

## DINNER BUFFET OPTION 2

Assorted bread and butter

Organic baby green and berry salad with goat feta, candied pumpkin seeds and Champagne dressing

Ricotta gnocchi and Buffalo mozzarella with San Marzano tomato sauce, Parmigiano Reggiano and torn basil

Braised brisket with horseradish and caramelized onion

Miso glazed black cod with ginger butter sauce

Roasted bone-in Cornish hen with creamy mustard sauce

Apple braised purple cabbage

Fire roasted Brussel sprouts with sweet onion

Green bean and roasted pepper salad with butter fingerling potato

## DINNER BUFFET OPTION 3

Assorted bread and butter

Heirloom tomato and sweet Buffalo mozzarella salad with olives and balsamic dressing

Romanesco cauliflower, asparagus, gem lettuce, watercress, sweet pepper and Gala apple salad with mustard vinaigrette and aged vincotto

Grilled fillet of beef, house-gravy and crispy sage

Pan seared rainbow trout with citrus chive sauce

Slow roasted New Zealand leg of lamb with green olive tapenade and lamb jus

Charred corn and tomato risotto

Duck fat fried fingerling potato

Roasted carrots and English peas

## BBQ BUFFET DINNER OPTION

Freshly baked corn bread

Baby arugula and berry salad with toasted hazelnuts and sherry-shallot vinaigrette

Heirloom tomato salad with sweet Buffalo mozzarella, micro greens, olives and aged balsamic

Whisky maple glazed grilled salmon

Chicken kebabs with piri piri sauce

USDA prime burgers (4 oz), artisanal lettuce, Portobello mushrooms, pickles and house-made BBQ sauce

Creamy coleslaw with fresh dill

McEwan's own vegetarian smashed potato salad (no bacon)

Corn on the cob with jalapeño butter



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# BREAKFAST BUFFET

McEWAN CATERING

## **PATISSERIE**

Mini danish, muffins, chokolatines and croissants (3pcs per person)  
Served with churned butter and house-made preserves

## **ASSORTED LOAVES**

Assorted breakfast loaves with butter and house-made preserves

## **ASSORTED MUFFINS**

Assorted muffins with butter and house-made preserves

## **ASSORTED BAGELS**

Assorted bagels with whipped cream cheese, butter and house-made preserves

## **YOGURT AND GRANOLA PARFAIT**

## **BUILD YOUR OWN YOGURT AND GRANOLA BAR**

Selection of yogurts  
Almond granola or plain granola  
Mixed berries  
Deluxe dry fruit mix

## **OVERNIGHT OATMEAL**

## **CHIA PUDDING**

## **BREAKFAST COMBO**

Smoked salmon bagel  
Toppings: cucumber, tomato, cream cheese, butter and hard boiled eggs

## **BREAKFAST BURRITO WITH SLICED MELON**

Bacon and egg burrito  
Spinach and egg burrito

## **ASSORTED FRITTATA**

Spinach, artichoke and asiago  
Wild mushroom and Parmigiano Reggiano  
Ham and cheddar

*Served with fresh fruit and berries*

## **MINI BREAKFAST SANDWICHES**

Cheese and egg biscuit  
Egg and pancetta biscuit with espresso aioli  
Egg salad croissant  
Ham and cheese croissant  
Vegan tofu scramble and kale sandwich

## **WARM BREAKFAST BUFFET – OPTION 1**

Scrambled eggs  
Breakfast sausage  
Mini new potato home fries  
Baked freekeh and tomato pilaf  
Vegan tofu scramble (optional)

*Add assorted bread platter*

*Add sliced fruits and berries*

*Add any patisserie, bagel, breakfast loaf or muffin*

## **WARM BREAKFAST BUFFET – OPTION 2**

Baked breakfast sausage casserole  
Baked black eyed peas  
Egg frittata or scrambled eggs  
Sweet potato hash  
Maple bacon  
Warm blueberry pancakes with maple syrup and butter  
Vegan tofu scramble (optional)

*Add assorted bread platter*

*Add sliced fruits and berries*

*Add any patisserie, bagel, breakfast loaf or muffin*



# LUNCH BUFFET

MCEWAN CATERING

## OPTION 1

Assorted bread with whipped butter

Crispy romaine salad with Ontario grapes, pickled red onion, shaved carrots, cucumber and tamarind dressing with cilantro mint yogurt

Honey mustard glazed wild B.C. salmon

Citrus hoisin glazed grilled chicken with toasted sesame and scallion

Pan seared fingerling potatoes with caramelized onion and fresh herbs

Steamed French beans and heirloom tomato salad with shaved fennel and celery with red wine vinaigrette

Seasonal sliced fruits and berries

## OPTION 2

Assorted bread with whipped butter

Organic kale salad with niçoise olives, frisee and toasted walnuts with honey lime vinaigrette

Southern style chipotle dill BBQ glazed chicken breast

Herb marinated grilled P.E.I. flank steak with charred tomato salsa

Chunky broccoli salad with sundried tomatoes, raisins and roasted garlic aioli

Roasted butternut squash and French lentil salad with sweet onion, mint, parsley and Gorgonzola

Seasonal sliced fruits and berries

## OPTION 3

Grilled pita and flat bread with hummus

Shaved beet, arugula and pomegranate salad with feta, slivered almonds and pomegranate yogurt dressing

Coriander crusted Atlantic salmon with saffron buttermilk crema

Bandari spiced skin-on boneless chicken thigh with fennel and sweet onion relish

Green couscous and roasted vegetable salad with pickled meyer lemon

Spiced garlic savoy cabbage ribbons with five spice vinaigrette



# LUNCH BUFFET

MCEWAN CATERING

## OPTION 4

Assorted bread with whipped butter

Radichio and frisee salad with woodland mushroom, naval orange, toasted hazelnuts and aged balsamic

Hand-made ricotta gnocchi with San Marzano tomato sauce, Parmigiano Reggiano and torn basil

Braised short rib rigatoni with blistered tomato, sautéed rapini, Grana Padano and fresh basil

Grainy mustard grilled chicken supreme with herb aioli

Mini rosemary potatoes with smoked Maldon

## OPTION 5

Grilled naan bread with mango chutney

Lamb, beef or vegetarian samosa with tamarind chutney

Fattoush salad with curried carrot, sweet grapes, cucumber, preserved chilli, pomegranate, cilantro mint dressing and tamarind reduction

Baked rice pulao

BBQ tandoori chicken

Lamb saag

Chana masala

Seasonal sliced fruit

## OPTION 6

Assorted ciabatta with whipped butter

Baby arugula and pear salad with pink grapefruit, frisee and honey roasted pecans with poppy seed dressing

Grass fed P.E.I. beef tenderloin with salsa verde

White miso glazed rainbow trout with chilli lime soy

Cinnamon maple glazed heirloom carrots with dill sour cream dressing

No nut pesto macaroni salad with Riesling apple and dehydrated cranberries



# BUFFET DESSERT OPTIONS

MCEWAN CATERING

## COOKIES

An assortment of McEwan's Own freshly baked cookies

## MINI DESSERTS

A variety of mini cupcakes, butter tarts, pecan butter tarts, chocolate mud pie tarts and apple crumble

## EUROPEAN COOKIES

A variety of European-style cookies including almond, chocolate swirl, jam-filled and chocolate vanilla checkerboards

## MIXED BARS

McEwan's Own brownies, blondies, salted caramel brownies and coffee toffee

## GOURMET PETIT FOURS

An assortment of mini cakes, cheesecakes, eclairs and profiteroles

## ASSORTED MINI BAKLAVA

## FRUIT AND BERRIES

A varying assortment of the finest fresh seasonal fruit and berries served with caramel dipping sauce

## BISCOTTI PLATTER

An assortment of lemon poppy, brown sugar and marzipan, dark chocolate and cranberry and mocha

## CHOCOLATE DIPPED STRAWBERRIES

## ASSORTED MINI GOURMET DOUGHNUTS

## WHOLE CAKES, TARTS AND PIES



# ADDITIONAL EVENT COSTS

MC EWAN CATERING

## ADDITIONAL EVENT COSTS:

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 [catering@mcewanfoods.com](mailto:catering@mcewanfoods.com) or 416-444-6262 EXT 228**

