



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 pp

Includes:

6 Appetizers

*excluding * Appetizers*

Package B

\$34 pp

Includes:

8 Appetizers

*excluding * Appetizers*

Package C

\$36 pp

Includes:

9 Appetizers

*excluding * Appetizers*

Premium Package A

\$58 pp

Includes:

8 Appetizers

Cheese & Antipasti Station

*excluding * Appetizers*

Premium Package B

\$72 pp

Includes:

8 Appetizers

Cheese & Antipasti Station

Oyster Station

*excluding * Appetizers*



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

* Items can be added at additional costs upon request

Package A

\$85 pp

Includes Choice of:

5 Appetizers, 1 Salad, Entrée,
1 Dessert

Vegetarian Option Available

*excluding * items*

Package C

\$110 pp

Includes Choice of:

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

Vegetarian Option Available

Late Night Food Station – 1 Option

*excluding * items*

Package B

\$94 pp

Includes Choice of:

5 Appetizers, 1 Salad, Entrée,
1 Dessert

Vegetarian Option Available

Late Night Food Station – 1 Option

*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 yorkshire pudding, 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 RILLETTE

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 pea pancake, beet horseradish cream,
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 *

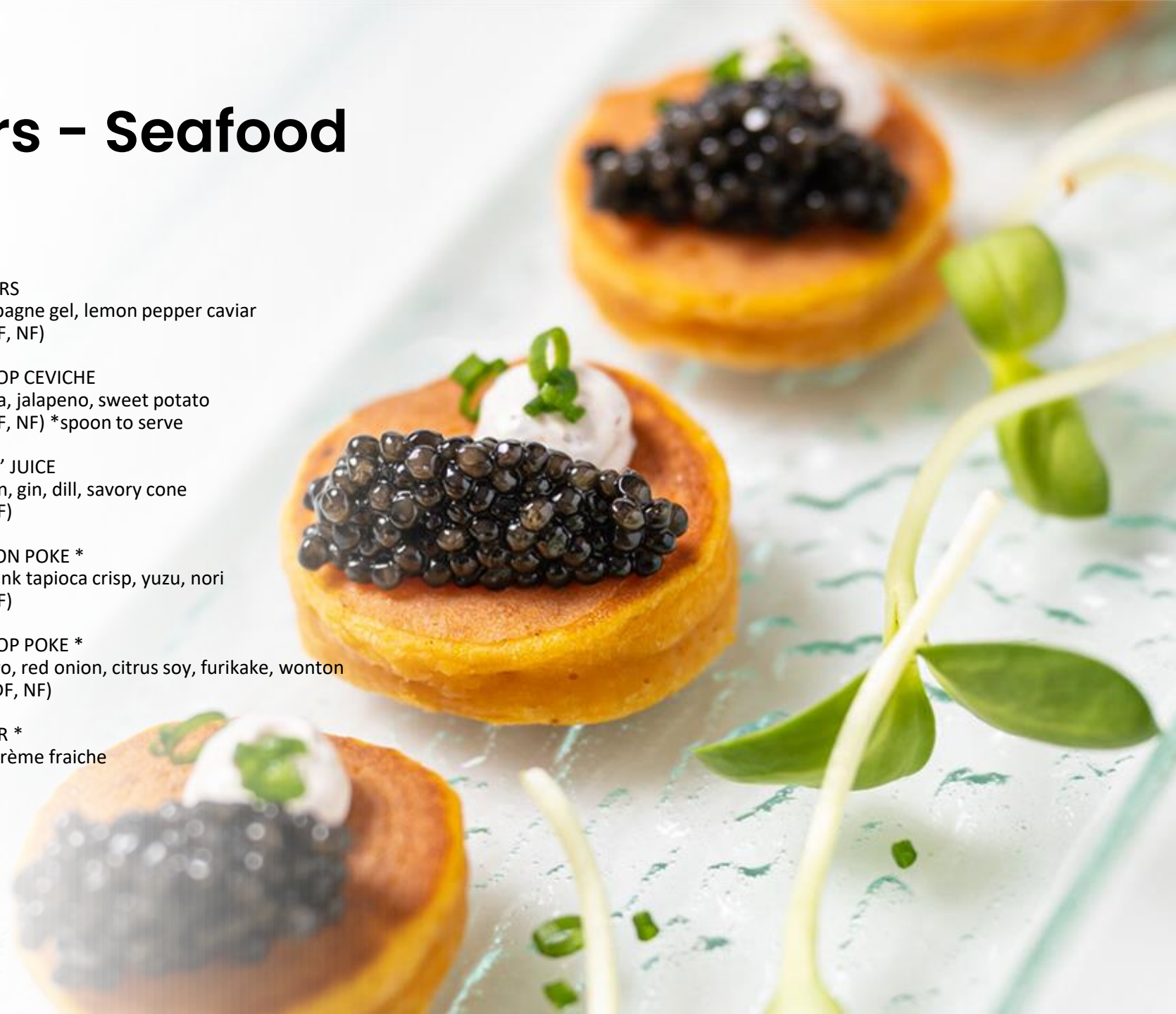
Squid ink tapioca crisp, yuzu, nori
(DF, NF)

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, fris e, 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)

CRISPY GNOCCHI 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 FUNGI * 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, nantes carrots, 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 brussel sprouts, 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, orange sake sauce
(GF, DF, NF)

ICELANDIC COD

Sultanas, parsnip puree, cucumber, spring onion, verjus sauce
(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 brussel sprouts, 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)

BERBERE 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



m^cfewan
CATERING



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, 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
(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 TAC
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, pickled 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)

FUNGI

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, Akkawi cheese (NF)

CRISP FRITES

Smoked ketchup, truffle aioli (NF)

Small 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 fries, 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 Chip

MINI 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 or 416-444-6262 EXT 228

Meeting Menus available online @mcewancatering.com

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

