

m<sup>c</sup>ewan catering



Food Stations & Small Plates



## **BAOS**

**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

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

## **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

## **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



## **SLIDERS**

### **CLASSIC BYMARK MINI BURGER**

Brie de Meaux, grilled mushrooms and truffle aioli

### **BUFFALO STYLE CHICKEN SLIDERS**

Roasted peppers and onions, blue cheese aioli and Buffalo sauce

### **MINI LAMB BURGERS**

Sweet cucumber onion relish, feta and citrus aioli

### **MINI MUSHROOM SLIDER**

Brie and fresh herbs

## **POUTINE & FRENCH FRIES**

### **TRADITIONAL POUTINE**

Cheese curds and house-made gravy

### **MOROCCAN BEEF AND BABA GANOUSH**

Sumac fries, Aleppo aioli and Akkawi cheese

### **CRISP FRITES**

Lemon garlic aioli and house-made ketchup

## **PIZZA**

### **Funghi**

Roasted mushrooms, truffle crema, mozzarella, pecorino, basil pesto

### **Classic Pepperoni**

Pepperoni, tomato sauce, fresh mozzarella

### **Jerk Chicken**

Bell peppers, cheddar, mozzarella, red onion

## **MAC 'N' CHEESE**

### **TRUFFLE MAC 'N' CHEESE**

### **LOBSTER MAC 'N' CHEESE**



## SMALL PLATES

### FRIED CHICKEN

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

### HARISSA CHICKEN SHAWARMA

Crispy romaine, Shirazi salsa, dill labneh, sumac

### CARIBBEAN VEAL MEATBALL

Coconut rice, green papaya salsa and tomato jam

### 24 HOUR GRASS FED BRAISED SHORT RIB

Wasabi crème fraîche, leek and roasted garlic mashed potatoes

### OXTAIL AGNOLOTTI

Sweet pea purée, Parmigiano-Reggiano and shaved black truffle

### BRAISED SHORT RIB AND MUSHROOM RISOTTO

Truffle, sweet onion and horseradish mignonette

### GUINNESS BRAISED BEEF CHEEK

Brussel sprout, veal bacon

### CASSARECCE

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

### RICOTTA GNOCCHI

citrus cream, balsamic onion, gremolata

### WATER CHESTNUT POTSTICKERS

Asian green vegetable, rice crouton, citrus dashi

### SALTED COD FRITTER

Shaved fennel & citrus salad and lemon garlic dressing

### CORIANDER CRUSTED SALMON

Israeli couscous, lentil ragout, preserved lemon and chilli tapenade

### PAN SEARED AHI TUNA

Spiked avocado, citrus miso, kabayaki and micro herb shoots

### SPICY SHRIMP VERMICELLI

Grilled tofu, ginger, coriander and soy

### SPOT PRAWNS CRUDO

Green strawberry, muscat champagne



#### **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



# DESSERTS STATIONS

## DONUTS

Cinnamon sugar, Nutella, Boston cream, fruit filled

## ICE-CREAM SANDWICHES

Salted caramel chocolate and ginger molasses cookie  
Vanilla ice cream and chocolate ice cream

## MINI PARFAITS

Lemon meringue, strawberry shortcake, raspberry chocolate mousse,  
blueberry cheesecake

## WAFFLE STATION

Waffles, Rum glazed bananas, hot chocolate sauce, caramel sauce,  
house-made cinnamon ice cream or vanilla bean ice, icing sugar

## CHURROS

Cinnamon sugar churros, chocolate sauce, dulce de leche

## SMORES

Chocolate, strawberries, graham crackers, chocolate chip cookie,  
vanilla marshmallow, caramel & chocolate sauce

## FRESHLY BAKED COOKIES

Oatmeal raisin, double chocolate, chocolate chip

## MINI DESSERT

A selection of mini cakes and tarts

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

