

m^cewan 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 or 416-444-6262 EXT 228

