

mfewan
CATERING

SPECIAL EVENTS PACKAGE



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

\$85PP

Choice of:

6 Appetizers, 1 Salad,
Entrée, 1 Dessert

*Vegetarian Option
Available*

*excluding * items*

PACKAGE B

\$95PP

Choice of:

6 Appetizers, 1 Salad,
Entrée, 1 Dessert

Late Night
Food Station – 1 Option

*Vegetarian Option
Available*

*excluding * items*

PACKAGE C

\$110PP

Choice of:

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

Late Night
Food Station – 1 Option

*Vegetarian Option
Available*

*excluding * items*



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

\$25PP

6 Appetizers
*excluding * Appetizers*

PACKAGE B

\$32PP

8 Appetizers
*excluding * Appetizers*

PACKAGE C

\$36PP

9 Appetizers
*excluding * Appetizers*

premium PACKAGE A

\$69PP

8 Appetizers
Cheese & Antipasti Station
*excluding * Appetizers*

premium PACKAGE B

\$85PP

8 Appetizers
Cheese & Antipasti Station
Oyster Station
*excluding * Appetizers*



PASSED APPETIZERS

VEGETARIAN

MINI SICILIAN FLATBREAD

Squash, onion, marmalade, mozzarella,
ricotta, vincotto, crispy sage
(NF)

MARGHERITA FLATBREAD

San Marzano tomato, bocconcini, basil, evoo
(NF)

MINI GRILLED CHEESE

Brie, sage, sundried tomato and pear jam
(NF)

MINI BLACK BEAN SLIDER *

Lettuce, pickled red onion, chipotle aioli
(DF, NF)

WATERMELON MARGHERITA SKEWERS

Lime gel, celery, tاجin
(Vegan, DF, NF, GF)

MUSHROOM RISOTTO CROQUETTE

Truffle aioli, parmesan
(NF)

NASU DENGAKU

Miso-sake eggplant, gochujang vegan
mayo, daikon cake
(Vegan, GF, DF, 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, GF)

VEGAN "CRAB" BITE

Artichokes, granny smith apple, old bay,
Anaheim chili, kale chip
(Vegan)

SWEET POTATO PANCAKE

Beet hummus, roasted cauliflower, za'atar
(NF)

WATERMELON POKE *

Cassava chip, sesame, scallion, soy
(NF,DF,GF, Vegan)



PASSED APPETIZERS

MEAT

JERK CHICKEN

Plantain, rum glazed pineapple
(NF)

BANDARI CHICKEN

Rosewater, dates, pistachio, rose petals, filo
cup
(DF)

CHICKEN TIKKA

Naan, cilantro yogurt
(NF)

BUFFALO STYLE CHICKEN SLIDERS *

Blue cheese aioli, crispy slaw
(NF)

CHICKEN 'N' WAFFLE *

Pommery mustard slaw, spiced maple,
pickle
(NF)

SMOKED CHICKEN RILLETTE

Grapes, spiced citrus, wonton crisp
(NF)

WAGYU DUMPLING

Chili hoisin
(DF, NF)

STEAK TARTARE *

Toasted brioche, radish
(DF, NF)

SEARED LAMB LOIN *

pickled beets, whipped feta, blini
(NF)

BYMARK MINI BURGER *

Brie de meaux, mushrooms, lettuce, truffle
aioli
(cooked medium) (NF)

MCEWAN BURGER *

Cheddar cheese, caramelized onion, tomato
jam, mustard aioli
(NF)

BULGOGI BEEF

Kimchi slaw, Asian pear, wonton chip,
scallions
(DF, NF)

MINI LAMB BURGERS *

Sweet cucumber onion relish, feta, harissa
aioli, arugula
(NF)

NEW ZEALAND LAMB POPSICLE *

Mustard glaze, olive tapenade
(GF, DF, NF)

BRAISED SHORTRIB FLATBREAD

Pickled onion, arugula, baba ghanoush,
sumac, za'atar
(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)

PINEAPPLE PORK BELLY SLIDER *

Smoked cucumber, pickled onions, coffee
aioli, potato bun
(NF)

PASSED APPETIZERS

SEAFOOD

SEARED TUNA

Ponzu, wasabi aioli, lotus root
(GF, NF)

AHI TUNA BOMB *

Japanese rice, Persian cucumber, togarashi aioli
(DF, NF)

LOBSTER TACO IN A BEET SHELL *

Jicama, lime, pickled ginger
(GF, NF)

LOBSTER GRILLED CHEESE *

Pancetta, brie, lemon garlic aioli
(NF)

MINI CRAB CAKE

Avocado, citrus aioli
(DF, NF)

MINI SHRIMP TACO

Pickled red onions, jicama, cilantro, pasilla sour cream
(NF)

OYSTERS *

Champagne gel, lemon pepper caviar
(GF, DF, NF)

GIN 'N' JUICE

Salmon, gin, dill, savory cone
(DF, NF)

SALMON POKE *

Tapioca crisp, yuzu, nori, scallion
(DF, NF)

SCALLOP POKE *

Cilantro, red onion, citrus soy, furikake, wonton chip
(DF, NF)

CAVIAR (Market Price) * *Minimum 24 pcs*

Blini, crème fraiche
(NF)



SALADS

TOMATO SALAD *

Summer tomato, green tomato consommé, sweet onion gel, balsamic caviar, goat cheese snow, basil oil
(NF,GF)

CITRUS SALAD

Fennel, orange, grapefruit, sweet onion, mint, olives, poppy seed sweet sour vinaigrette, frisée
(NF,GF,DF)

WATERCRESS SALAD

Compressed honeydew, radish, pickled shallots, caper berries, watercress, champagne vinaigrette
(DF,NF,GF)

BEET SALAD *

Beets three ways, goat cheese snow, pink peppercorn, micro-arugula, banyul vinaigrette
(GF,NF)

JUST PEACHY *

Grilled peach, burrata, basil, pine nuts, pink peppercorn, olive oil, balsamic pearls
(GF,NF) (SEASONAL)

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 parmigiano Reggiano, chives, sundried tomato
(NF)

PROSCIUTTO AND MELON

Baby arugula, compressed cantaloupe, shaved pecorino, pink peppercorn, balsamic
(NF)

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)

BEET + RHUBARB

Orange, red onion, mint, thai basil, pink peppercorn vinaigrette
(Vegan, GF, DF, NF) (SEASONAL)

COMPRESSED WATERMELON *

Olives, pickled shallots, radish, micro basil, cucumber, feta snow, candied sunflower seeds, pomegranate, white balsamic
(Veg, GF, 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)

GOAT CHEESE TART

Balsamic shallots, Quebec chevre tart, micro salad
(NF)

CASARECCE

Cherry tomatoes, peas, bocconcini, micro arugula
(Veg, NF)

CRISPY GNOCCHI

San Marzano tomato sauce, Parmigiano Reggiano, ricotta, basil
(Veg, NF)

STARTERS

ADD A COURSE

SEARED DUCK RAVIOLI

Sautéed grapes, marmalade-ver-jus
(NF)

STRIPED LOBSTER RAVIOLI

Leek sage, tarragon, red pepper fluid gel
(NF)

RISOTTO CON FUNGI

Summer truffle, Parmigiano Reggiano
(Veg, NF)

LOBSTER RISOTTO

Parmigiano Reggiano, lobster bisque, tomato
confit, tarragon, tomato concasse
(NF)

SQUASH RISOTTO

Pistachio, pancetta, fresh basil

VEGAN BOLOGNESE

Small Plate or Main Course
Lentils, rigatoni, tomato, basil
(DF, NF VEGAN)

VEGAN BOLOGNESE

Small Plate or Main Course Lentils, rigatoni,
tomato, basil
(DF, NF VEGAN)

PASTA MEZZI RIGATONI

San Marzano tomato sauce, Parmigiano
Reggiano, ricotta, extra virgin olive oil, basil
(NF)

Gluten free pasta option available upon request



MAIN ENTRÉE

MEAT

CORNISH GAME HEN *

Apple walnut gastrique, fig puree, wilted spinach, heirloom carrots, roasted fingerling potatoes
(DF,GF)

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)

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)

ASH CRUSTED BEEF TENDERLOIN *

Sweet garlic, wild mushroom tart, creamed potatoes, saffron hollandaise, veal jus
(NF)

BEEF TENDERLOIN *

Cippolini onion, heirloom carrots, chili-garlic rapini, crispy polenta, barolo sauce
(NF, GF)

GRILLED BEEF STRIPLOIN *

Broken down gazpacho, chimichurri, goat cheese emulsion
(NF)

BEEF TENDERLOIN *

Pommes fondant, cippolini onions, heirloom carrot, haricot vert, truffle jus
(NF,GF,DF)

DECONSTRUCTED BEEF WELLINGTON *

Beef tenderloin, king oyster mushroom, spinach, sweet potato, truffle jus, crisp Brussel sprouts, pastry
(NF)

SEARED CHIMICHURRI TENDERLOIN *

Fingerling potato, corn puree, veal jus, summer succotash
(GF, 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, kale
(DF,NF)

ESCALOPE OF SEABREAM *

Red chicory, French beans, celeriac puree, red wine sauce
(NF,GF)

PAN SEARED SALMON

Sweet pea, wild mushroom, leek, dill chive sauce
(NF, GF)

RED SNAPPER

Edamame puree, seaweed, lotus root, scallion, chili sauce
(NF,GF)

OVEN ROASTED HALIBUT *

Wilted spinach, mushroom fricassee, blood orange gel, dill oil
(NF,GF,DF)

EUROPEAN SEA BASS *

Chive-potato cake, tomato caper sauce, rapini
(GF, NF)

EUROPEAN SEA BASS *

Artichoke cream, beets, Swiss chard, black olive dust
(GF, NF)

EUROPEAN SEA BASS *

Preserved lemon couscous, braised leeks, hibiscus sauce
(NF)

SEARED SKREI COD

Fennel confit, tomato jam, broccolini, bulgur
(DF, NF)

HALIBUT *

Savoury cabbage, carrot puree, pickled radish, nori tapioca crisp, yuzu gel, salmon roe, butter sauce
(NF)

SEARED HALIBUT *

Turnip, beluga lentil, heirloom carrots, vichyssoise, dill oil
(GF, NF)

BLACK COD *

Miso, sweet potato, fermented black rice, ginger broccolini, lemongrass broth
(GF, DF, NF)

BLACK COD *

Saffron aioli, braised fennel, potato-olive cake, parsley vinaigrette
(GF, DF, NF)

ICELANDIC COD *

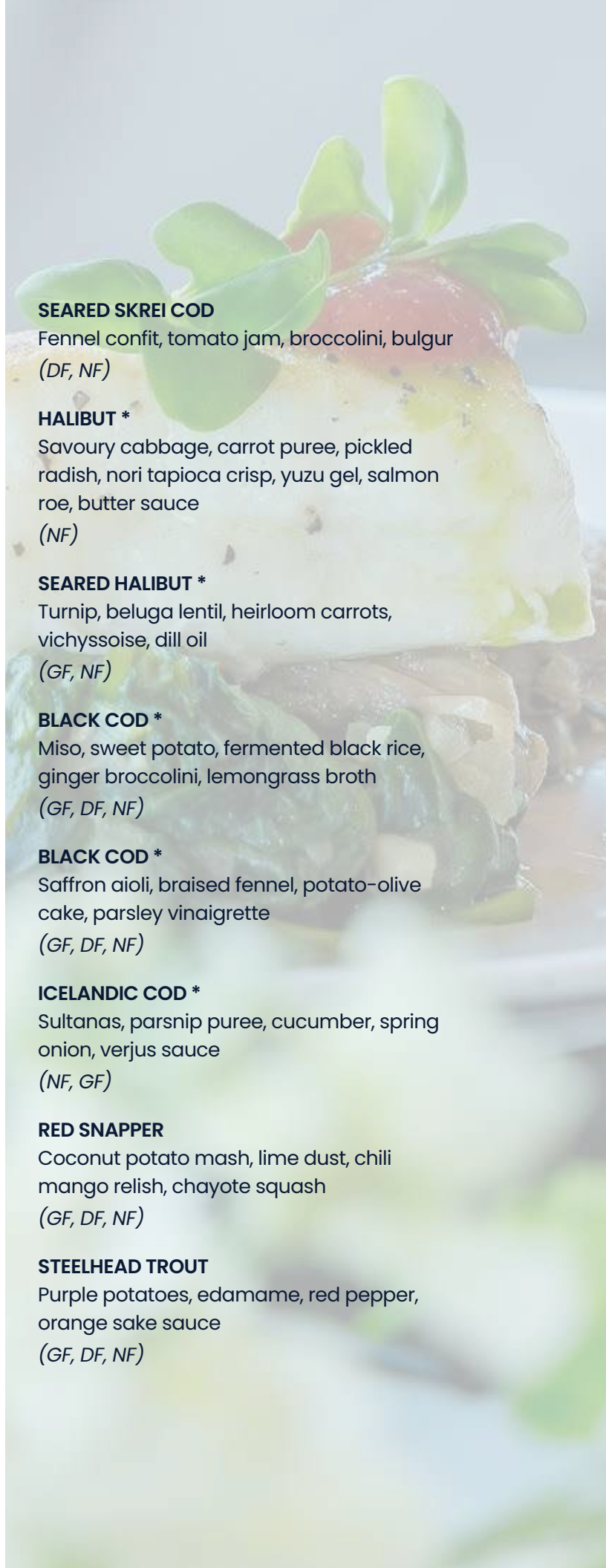
Sultanas, parsnip puree, cucumber, spring onion, verjus sauce
(NF, GF)

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)



MAIN ENTRÉE

VEGETARIAN

COCONUT RICE CAKE

Green curry vegetables, Thai mango slaw, cilantro

(Vegan, GF, DF, NF)

KRISPY SUSHI CAKE

Miso sweet potato, spiced broccolini, fermented black rice, Thai lemongrass broth

(GF, DF, NF)

SWEET PEA FALAFEL

Eggplant purée, rice pulao, ginger tahini, kale tabbouleh

(Vegan, GF, DF, NF)

BUTTERNUT SQUASH RAVIOLI

Cauliflower purée, green asparagus and sweet pea, crispy sage, Parmigiano Reggiano, brown butter

(NF)

CAULIFLOWER STEAK

Za'atar, 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)

SILKEN TOFU

Forbidden rice, bok choy, scallion-chili sauce

(DF, NF, GF, Vegan)

BRAISED CELERIAC *

Fricassee of mushroom, cauliflower puree, heirloom carrots, vegetable jus

(DF, NF, GF, Vegan)



DESSERT

FLOURLESS CHOCOLATE CAKE

Rice crisp, dark chocolate crèmeux, 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, mint, strawberry coulis
(NF)

DECONSTRUCTED STRAWBERRY SHORTCAKE

Pink peppercorn, white chocolate crèmeux, micro basil, vanilla anglaise
(NF)

VEGAN COCONUT CAKE

Mango gelée, coconut mango mousse, crispy tuille, lime
(Vegan, GF, NF)

CHOCOLATE MOUSSE DOME

Dark chocolate mousse, vanilla yogurt panna cotta, chocolate sable, caramel sauce & crumble
(NF)

NEW YORK CHEESECAKE

Fresh berry, strawberry – elderflower syrup
(NF)

WARM BREAD PUDDING

Cardamom, raisin and chocolate chip, butterscotch sauce
(NF)

MANGO PINEAPPLE DACQUOISE

Coconut sponge, mango mousse, pineapple jelly, pineapple coriander salsa
(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 breadsticks

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, tzatziki

OYSTERS *

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

SEAFOOD STATION *

Poached jumbo shrimp, tuna sashimi, scallop ceviche, East and West Coast oysters, calamari salad (*4pcs shrimp, 4 slices tuna, 3oz ceviche, 4 oysters, 3oz calamari*)



STATIONS

Tacos (2pcs)

Pick 2pcs 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 Station

VEGETABLE DUMPLINGS

scented soy
(DF, NF)

STEAMED CHICKEN DUMPLINGS

Scented soy
(DF, NF)

SHRIMP DUMPLINGS

Chili aioli
(DF, NF)

Mac 'N' Cheese Station

Truffle Mac 'N' Cheese

Lobster Mac 'N' Cheese *

Baos (2pcs)

Choose 2 from the selection below

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, gochujang aioli
(DF, NF)

VEGAN SZECHUAN "CHICKEN" BAO

Gochujang umami, Japanese slaw
(DF, NF)

Pretzel Station

SAVOURY PRETZELS

Salt, sesame, parmesan

DIPS: ranch, marinara, honey mustard, grainy mustard

SWEET PRETZELS

Sugar & cinnamon, vanilla, caramel

DIPS: caramel dip, chocolate dip

STATIONS

Pizza(2pcs)

Choose 2 from the selection below

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 (2pcs)

Choose 2 from the selection below

BYMARK MINI BURGER

Brie de Meaux, mushrooms, lettuce, truffle aioli
(NF)

MCEWAN BURGER

Cheddar cheese, caramelized onion, tomato jam, mustard 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

Shaved fennel & citrus salad, remoulade
(DF, NF)

CORIANDER CRUSTED SALMON

Israeli couscous, lentil ragout, preserved lemon, chili tapenade
(GF, NF)

PAN SEARED AHI TUNA

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

Mini Donuts

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

S'mores

Chocolate, Strawberries, Graham Crackers, Chocolate Chip Cookie, Vanilla Marshmallow, Caramel & Chocolate Sauce

Freshly Baked Cookie

Oatmeal Raisin, double chocolate, chocolate chip

Mini Dessert

A selection of Mini Cakes and Tarts

Cheesecake Lollipops

(Flavours to be determined)



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 stations 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 guests 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 at ***www.mcewancatering.com***

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

