

# Chef-Inspired Meals

Enhance your day with the taste  
of culinary excellence.



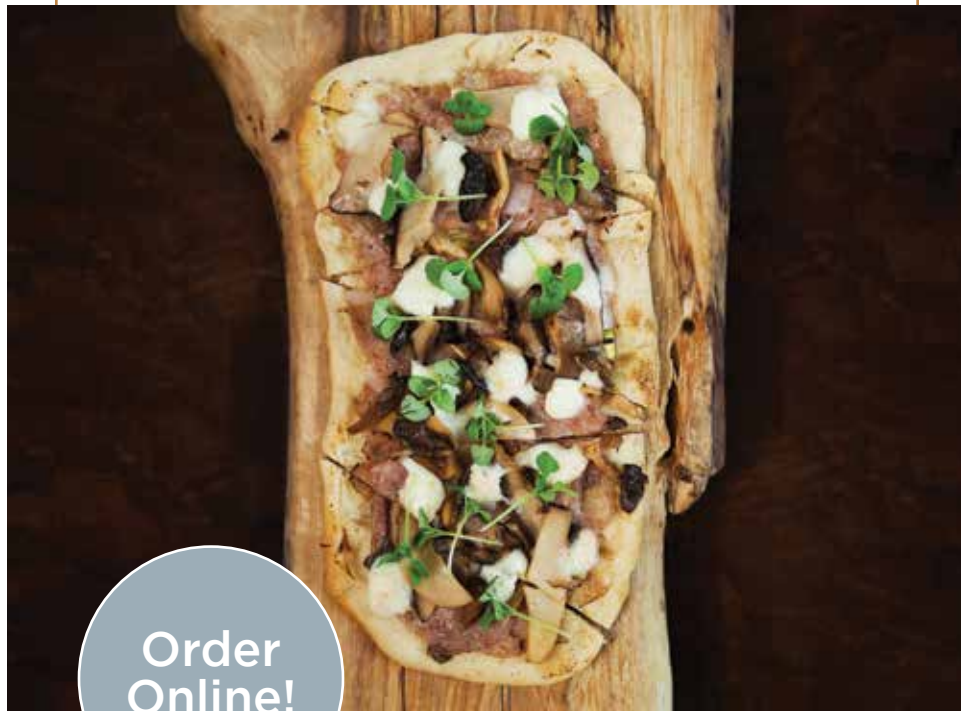
m<sup>c</sup>ewan catering



McEWAN  
GROUP

# CREATING DELICIOUS MOMENTS IS OUR BUSINESS.

The McEwan Group is recognized as one of Canada's premier hospitality companies. Along with our exceptional catering services, we offer a portfolio of innovative restaurant locations, gourmet grocery stores, gift baskets, floral services and more.



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Enhance your next social or corporate gathering with fresh, diverse menu options at the click of a button!

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24 HOURS A DAY / 7 DAYS A WEEK

## m<sup>c</sup>ewan catering

To order, contact our catering consultants:

416.444.6262 x 228 or [orders@mcewancatering.com](mailto:orders@mcewancatering.com)

Office Hours: 8am-4pm (3pm cut-off for next-day orders)

Catering orders are prepared at 38 Karl Fraser Rd. Minimum 8 people for items priced per person. Gluten-Free and Vegan items available by request. Allow 24 hours when placing your order. Cancellations must be made at least 24 hours in advance or subject to 50% charge. We reserve the right to correct any errors. Prices subject to change. Items may vary due to seasonal availability. Prices shown do not include applicable tax. Delivery charges apply. We accept Visa®, MasterCard® and AmEx®.



## CHEF MARK McEWAN

Chef McEwan is widely recognized for his distinctive style of cooking that captures the essence of classical cuisine with nuances of contemporary flavours.

Chef McEwan is a leader in the Canadian culinary scene; from his early days as executive chef at Toronto's upscale Sutton Place to opening ground-breaking Toronto institutions such as North 44, Bymark in the Financial District and ONE Restaurant in the heart of Yorkville.

The ingredients-driven Chef McEwan then captivated audiences with rustic Italian fare, opening three unique Fabbrica Restaurant locations. Always pushing boundaries with cooking techniques and styles, Chef McEwan also created a wide-ranging menu for the elegant Diwan Restaurant at the Aga Khan Museum. Having always been influenced by the marketplaces of the world, Chef McEwan also operates three McEwan Fine Foods locations offering shoppers fresh ready-made meals, quality produce and unique ingredients.

Chef McEwan continues to elevate Canadian cuisine onto the global stage as head judge on Food Network's hit series Top Chef, through his bestselling cookbooks and, one dish at a time, in his award-winning restaurants.

**“Taste, that is your last memory and your most lasting memory of a meal.”**

- Mark McEwan



**McEWAN**  
GROUP

[MCEWANGROUP.CA](http://MCEWANGROUP.CA)



# Breakfast



Breakfast Sandwich Platter



Smoked Salmon & Gluten-Free Bagel Platter



# Breakfast

## Assorted Muffins

Whipped butter & homemade preserves. 5.95 per person (1.5 pcs each)

## Assorted Loaves

Whipped butter & homemade preserves. 4.95 per person (2 pcs each)

## Pâtisserie

Mini Danish, breakfast loaves, chocolatines and croissants with whipped butter & homemade preserves. 9 per person (3 pcs each)

## Granola & Parfait

McEwan's granola, natural yogurt & seasonal berries. *NF* 7.50 per person

## Vegan & Gluten-Free Overnight Oatmeal

Almond milk, quinoa & berries. *V / GF* 7.95 per person

## Smoked Salmon & Assorted Bagel Platter

Vine-ripened tomato, cucumber, cream cheese, crème fraîche & grated egg. *NF* 13 per person

Add Gluten-Free Bagels *GF / NF* 4.99 per person (2 pcs each)

## Traditional Bagel Platter

Cream cheese, churned butter & homemade preserves. *NF* 8.50 per person (1.5 pcs each)

## Individual Quiche (5")

Ham & cheddar; and mushroom & goat cheese. Served with heirloom tomato & cucumber salad. *NF* 7.50 per person

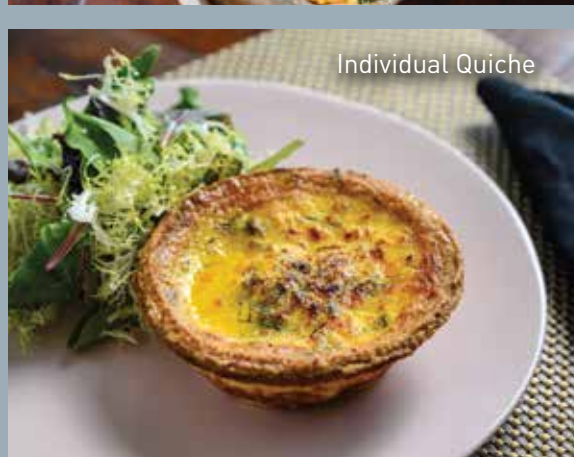
Vegan & Gluten-Free Overnight Oatmeal



Breakfast Burritos



Individual Quiche



## Breakfast Burritos

Chef's selection of our most popular scrambled egg burritos: cheddar & salsa; smoked provolone, mushrooms & spinach; and bacon & cheddar. Served with sliced melon. *NF* 10.50 per person (2 halves each)

## Vegan Breakfast Burritos

Tofu scramble, kale & tomato salsa. *V / NF* 14 per person (2 pcs each)

## Gluten-Free Veggie Burritos *GF / NF*

14 per person (2 pcs each)

## Gluten-Free Bacon & Cheddar Burritos *GF / NF*

14 per person (2 pcs each)

## Frittata

- Mushroom & Goat Cheese
- Roasted Vegetable & Herbs
- Smoked Ham & Cheddar

Served warm with sliced melon. *GF / NF* 10.50 per person

## Breakfast Sandwich Platter

Ham & Swiss croissant; egg salad croissant; egg, cheese & bacon on a biscuit; gluten-free tofu & kale sandwich *V / GF*. Served with sliced fruit & berries. *NF* 12 per person (2 pcs each)

Add Gluten-Free Mini Egg Salad Sandwich *GF*

8.99 per person (1 pc each)

## Mixed Fruit & Berry Platter *GF / NF*

Sm (serves 8-10) 48 | Lg (serves 15-20) 88

## Seasonal Fresh Fruit Skewers

Yogurt dip. *GF / NF* 39 per dozen

## Seasonal Sliced Fruit Platter

Caramel dip. *GF / NF* Sm (serves 10-15) 82 | Lg (serves 20-25) 112

## Buttermilk Pancakes

Served warm with seasonal berry compote, whipped butter & maple syrup. *NF* 10.50 per person (2 pcs each)

## Assorted Gluten-Free Loaves Platter *GF / DF / NF*

7.95 per person

## Smoked Salmon & Gluten-Free Bagel Platter

Vine-ripened tomato, cucumber, cream cheese, crème fraîche & grated egg. *GF / NF* 16 per person

## Vegan Breakfast

Includes:

- Vegan Overnight Oatmeal *V / GF / DF*
  - Vegan Muffins *V / GF / DF / NF*
  - Vegan Breakfast Burrito *V / GF / DF / NF*
- 14.50 per person

## Breakfast Cookie Platter

Nut-free & oatmeal cookies. *NF* (25 pcs) 39



# Sandwich Platters

## Gourmet

An assortment of up to 7 sandwiches of your choice. Includes one side salad†. 13.75 per person

- Tuna Salad
- Chicken Salad: lettuce & mayo
- Shaved Roast Beef: roasted pepper, arugula, cheddar & horseradish aioli
- Beef Brisket: pickled red onion, shaved carrots & honey mustard
- Crispy Chicken: lettuce, roasted onions & sweet chili sauce
- Vegetable & Goat Cheese: arugula & lemon-garlic aioli
- Double Smoked Ham & Swiss: lettuce & grainy mustard



Gourmet Sandwich Platter

## Executive

An assortment of up to 9 sandwiches of your choice. Includes one side salad†. 16 per person

- No-Nut Pesto Bocconcini: charred tomato salsa, roasted red pepper & lemon-garlic aioli
- Striploin Steak: arugula, roasted onions & horseradish aioli
- BBQ Beef Brisket Wrap
- Spicy Chipotle Tuna: pickled jalapeños & shredded cabbage
- Turkey Club: bacon, lettuce & pickled red onion
- Chicken Tikka: romaine, cucumber, pickled red onion, cilantro & mango chutney aioli
- Veal Parmigiana: caramelized onions, mozzarella & tomato sauce
- Samosa Wrap: potatoes, peas, curry powder, cumin, spinach & garam masala
- Falafel Wrap: lettuce, pickled red onion, vegan mayo, hummus, cucumber, tomato & coriander

†Side Salads are served buffet-style and will accommodate the quantity of people you order for.

# McEwan's Own Side Salads

Served buffet-style and will accommodate the quantity of people you order for. 5.25 per person

## HEARTY SALADS

### Spiced Chickpea & Kale

Pickled red onion, toasted almonds & sweet lime dressing. *V | GF | NF*

### Whole Wheat Pasta Salad

Seasonal vegetables, feta & chilled tomato sauce. *NF*

### Quinoa & Arugula

Artichoke, pickled red onion & herbs. *V | GF | NF*

### Curry-Cauliflower

Baby spinach, dehydrated cranberries & mayo. Contains eggs. *DF | NF*

### Crunchy Broccoli & Sundried Tomato

Raisins & low-fat garlic mayo. Contains eggs. *GF | DF | NF*

### No-Nut Basil Pesto Macaroni Salad

Riesling apple & cranberries. *NF*

### Green Couscous

Roasted zucchini, red onion, red pepper, eggplant, preserved lemon, yellow peppers, parsley, cilantro & golden raisin. *DF | NF*

### Greek

Assorted bell peppers, red onion, cherry tomatoes & feta. *GF | NF*

### Chickpea & Fregola

Niçoise olive & oregano tapenade. *NF*

### Dupuy Lentils

Blue cheese, bacon & cranberries. *GF | NF*

### Asian Chow Mein Noodles

Roasted peppers, sesame, scallion & citrus Thai dressing. *NF*

### Roasted Beet

Navel orange, goat cheese, honey pecan, blond frisée, baby arugula & sherry shallot dressing. *GF*

### French Bean

Wilted leek, onion & lemon-dill dressing. *V | GF | NF*

### Smashed Potato Salad

Bell peppers, onion, bacon, blue cheese & grainy mustard. Contains eggs. *GF | NF*



Roasted Beet



French Bean



Spinach

## LEAFY SALADS

### Iceberg

Cucumber, pickled carrots, crispy yellow split peas & cilantro mint dressing. *GF*

### Spinach

Goat cheese, strawberries & honey-roasted pecans. *GF*

### Arugula

Manchego cheese, toasted hazelnuts, dried pears & sherry shallot vinaigrette. *GF*

### Radicchio

Grapefruit, honey pecans & poached pears. *GF | DF*

### Kale

Shaved fennel, toasted almonds, peaches & red onion. *GF | DF*



## Boxed Lunch

Perfect for small corporate meetings or large outdoor events.



Executive

### Executive

Choose from our selection of Executive Sandwiches (page 6). Served with one side salad<sup>†</sup>, seasonal fruit & chef's choice dessert. 20 per person

### Vegan *V*

Roasted vegetables, hummus, arugula & sweet onions on ciabatta. Served with one side salad<sup>†</sup>, seasonal fruit & house vegan dessert. 25 per person

### Gluten-Free *GF/NF*

- Chicken Salad Sandwich
- Tuna Salad Sandwich
- Roasted Vegetable Panini

Served with one side salad<sup>†</sup> & seasonal fruit. 20 per person

### SIDE SALAD SELECTION:

- Caesar: with sundried tomato & Parmesan *GF/NF*
- Mixed Greens: with shaved fennel, frisée & sherry shallot dressing *V/GF/DF/NF*
- Fattoush: romaine, pickled red onion, carrots, cucumber, crispy lavash & sumac tamarind dressing *V/DF/NF*

<sup>†</sup>Side Salads are served buffet-style and will accommodate the quantity of people you order for.



The Lighter Side

### The Lighter Side

- Caesar *GF/NF*
- Mixed Greens *V/GF/DF/NF*
- Fattoush *V/DF/NF*

Topped with grilled chicken or grilled salmon. Accompanied by fresh bread & seasonal fruit. 18.50 per person

### The Vegan Lighter Side *V*

- Herb Marinated Grilled Tofu  
With Japanese Waldorf salad (carrots, grapes, apple & lemon-maple vinaigrette)
- Sweet Chili Tempeh  
With Japanese Waldorf salad (carrots, grapes, apple & ginger tahini dressing)

Served with seasonal sliced fruit cup & gluten-free bread. 20 per person

## Prix Fixe Platters

6oz serving of protein per person; unless otherwise noted. Minimum 8 people.  
<sup>†</sup>Side Salads are served buffet-style and will accommodate the quantity of people you order for; see page 7 for selections.

### Chicken

Choose one flavour:

- Grilled Greek-Style Chicken Breast *GF/DF/NF*
- Piri Piri Chicken *GF/DF/NF*
- Grainy Mustard & Horseradish Chicken Breast *DF/NF*

Served with two side salads<sup>†</sup>. 16 per person

### Beef

Choose one flavour:

- Herb-Crusted Grilled Beef Fillet *GF/DF/NF*
- Teriyaki Marinated Flank Steak *DF/NF*
- PEI Striploin Steak with Salsa Verde *GF/DF/NF*

Served with two side salads<sup>†</sup>.

### Vegetarian *V/GF/NF*

Choose one flavour:

- Sriracha Glazed Tofu
- Herb-Crusted Cauliflower Steak

Served with two side salads<sup>†</sup>. 14 per person

### Salmon

Choose one flavour:

- Herb-Crusted Grilled Salmon *GF/DF/NF*
- Honey Mustard Glazed Grilled Salmon *DF/NF*
- Maple Whiskey Glazed Salmon *GF/DF/NF*
- Poached Salmon *GF/DF/NF*

Served with two side salads<sup>†</sup>. 18.50 per person

### Chicken Caesar Salad

*GF/NF*  
13 per person

### Chicken Tikka Salad

Romaine, tomato, onion, cucumber, crispy daal, cilantro chutney & tamarind reduction. Served with ciabatta & whipped butter. *GF/NF*

13.99 per person

### Cobb Salad

Greens, cherry tomatoes, blue cheese, pancetta, hardboiled egg & grilled chicken breast. *GF/NF*

17 per person

### Chicken Souvlaki Salad

Head lettuce, bell peppers, cucumber, tomato, feta, Greek-style chicken, lemon-garlic aioli & Greek vinaigrette. *GF/NF*

13.99 per person

### Maple Whiskey Glazed Salmon

On a bed of mixed greens salad, fennel & sherry shallot vinaigrette. *GF/DF/NF*

15 per person

### Beef Tenderloin Avocado Salad

Organic mixed greens, avocado, radish, pickled onion & heirloom tomatoes. *GF/DF/NF*

24 per person

### Sesame Crusted Ahi Tuna & Sashimi Platter

Tuna loin, Asian slaw, spiked avocado, scented soy & chili miso dressing. Served with a spiced wonton cracker basket. *DF/NF*

\**GF* without soy sauce.

26.95 per person (4oz each)

### DUO PLATTERS

#### Grass-Fed AAA Beef Tenderloin & Sliced Chicken Breast

Served with grainy mustard, BBQ sauce, horseradish aioli & Caesar salad. *NF*  
24 per person  
(3oz each per protein)

#### Grilled Salmon & Sliced Chicken Breast

Served with grainy mustard, mango salsa & Caesar salad. *NF*  
19.50 per person  
(3oz each per protein)

#### Grass-Fed AAA Beef Tenderloin & Grilled Salmon

Served with horseradish aioli, mango salsa & Caesar salad. *NF*  
24 per person  
(3oz each per protein)

### TRIO PLATTER

#### Beef Tenderloin, Sliced Chicken Breast & Grilled Salmon

Served with horseradish aioli, mango salsa, grainy mustard, BBQ sauce & Caesar salad. *NF*  
33 per person  
(3oz each per protein)



*V: Vegan | GF: Gluten-Free | DF: Dairy-Free | NF: Nut-Free*



# Appetizer Platters



Grilled Flatbread



# Appetizer Platters

Nacho Mexicana



## Lesley's Party Sandwiches

- **Non-Meat:** Egg salad; tuna salad; salmon salad; cream cheese & cucumber; and cream cheese & sundried tomato. *NF*  
Sm (24 pcs) 37 | Lg (48 pcs) 72
- **Meat:** Ham & cheese; chicken; and roast beef. *NF*  
Sm (24 pcs) 44 | Lg (48 pcs) 97



Lesley's Party Sandwiches

## Nacho Mexicana

Assorted tortilla chips, tomato salsa, house guacamole, black bean dip & pickled jalapeños. *V / NF*  
Sm (serves 8-10) 48 | Lg (serves 15-20) 88

## Vegetable Cold Rolls

Served room temperature with sweet Thai chili sauce. *V / GF / NF*  
21.95 per dozen; 2 dozen minimum

## Samosas

- Assorted Vegetable & Lentil *V*
  - Beef
- Served with mint, coriander-yogurt dip & tamarind sauce. *DF / NF*  
(24 pcs) 52



Samosas

## Mini Quiche

An assortment of homemade mini quiches: ham & cheddar; spinach & cheddar; and mushroom & goat cheese. *NF*  
Sm (27 pcs) 33 | Lg (54 pcs) 56

## Seasonal Harvest

Farm-fresh vegetables, chili aioli & lemon-garlic aioli. *V / GF / DF / NF*  
Sm (serves 10-15) 60 | Lg (serves 20-25) 101



Seasonal Harvest

## Grilled Flatbread

Includes chef's selection of assorted meats & vegetables. *NF*  
Sm (42 pcs) 45 | Lg (84 pcs) 85

## Dip Platter

McEwan's homemade hummus & baba ghanoush accompanied by McEwan crostini, pita & assorted flatbread. *NF*  
(serves 10-15) 43

## Grilled Shrimp

Chargrilled jumbo shrimp served with chili aioli. *GF / DF / NF*  
36 per dozen; 2 dozen minimum



Dip Platter



Grilled Shrimp



# Cheese & Charcuterie Platters



“  
Every great cheese  
tells a story.”  
- Mark McEwan



European Cheese

Served with freshly-baked baguettes, bread crisps and homemade breadsticks.

Sm serves 10-15 | Lg serves 20-25

## Simply Cheese

White cheddar, Gruyère, Brie, Canadian blue & Ontario goat cheeses served with mixed Persian nuts, dried fruit & seasonal fresh fruit. *GF / NF*  
Sm 65 | Lg 110

## European Cheese

Manchego, Parmigiano Reggiano, Morbier, St-Agur & Brie de Meaux cheeses served with mixed Persian nuts, dried fruit & seasonal fresh fruit. *GF / NF*  
Sm 99 | Lg 185  
Add Premium Natural Honey (40ml)  
7.50 each

## Antipasti

Prosciutto di Parma, Parmigiano Reggiano shavings, Parmigiano crisps, soppressata, bocconcini, pesto, assorted olives, oven-dried Roma tomatoes & house pickled vegetables. *GF / NF*  
Sm 80 | Lg 145



Antipasti

*GF: Gluten-Free | NF: Nut-Free*

# Sushi by McEwan

“  
The flavour of  
fresh fish is a gift.  
Complement it,  
don't disguise it”  
- Mark McEwan



## Sushi

Maguro (red tuna), ebi (shrimp), sake (salmon) nigiri, spicy salmon, spicy vegetarian, purple rice salad & California maki sushi served with pickled ginger, wasabi & soy sauce.  
Sm (30 pcs) 70 | Lg (60 pcs) 131



## Vegetarian Sushi

Spicy vegetarian rolls, purple rice salad maki, salad maki, roasted red pepper nigiri, asparagus nigiri & Inari tofu rice pockets served with pickled ginger, wasabi & soy sauce.  
Sm (30 pcs) 51 | Lg (60 pcs) 97



**CUSTOM  
PLATTERS  
AVAILABLE**  
*Please inquire.*



## Passed Appetizers

Take home a taste of the truly extraordinary with our delicious selection of Heat & Serve, Ready-To-Eat and Full-Service items. Servers, Chefs and Bartenders are available for an additional fee. Please inquire for details.

Curry Chicken Cold Rolls

## Passed Appetizers



Mini Prime Rib Sandwiches

### MEAT

Minimum order 2 dozen per selection.

Delivered in aluminum trays; additional charge for wood platters.

#### Smoked Chicken Spring Rolls

Teriyaki BBQ sauce. *NF*  
26.95 per dozen

#### Chicken Drumettes **A**

Southern-style with chipotle BBQ sauce. *NF*  
38.95 per dozen

#### Curry Chicken Cold Rolls

Cashews, raisins, yogurt & mint sauce. *GF*  
26.95 per dozen

#### Braised Short Rib Empanadas

Honey mustard mayo. *NF*  
24.95 per dozen

#### Greek-Style Chicken Briochette

Tzatziki. *GF | NF*  
\**DF* without tzatziki.  
26.95 per dozen

#### Beef Samosas

Tamarind chutney. *DF | NF*  
24.95 per dozen

#### Beef Crostini **A**

Pepper jam & soy. *DF | NF*  
26.95 per dozen

Substitute with Gluten-Free Crostini  
*GF | DF | NF*  
4 per dozen

### MEAT

Minimum order 2 dozen per selection.

Delivered in aluminum trays; additional charge for wood platters.

#### Mini Prime Rib Sandwiches

Roasted peppers, arugula & horseradish aioli.  
46.95 per dozen

#### Mini Smoked Sausages in a Blanket

Mustard-mayo. *NF*  
23.95 per dozen

#### Mini Roasted Lamb Chops **A**

Mustard glaze, olive tapenade.  
*GF | DF | NF*  
43.95 per rack (8 pcs); 2 rack minimum

#### Beef Satay

Horseradish aioli. *GF | NF*  
28.95 per dozen

#### Bymark Mini Burgers **A**

Truffle aioli, Brie & mushrooms.  
52.95 per dozen

#### Wilted Leeks & Chicken Dumplings

Scented soy. *NF*  
24.95 per dozen

#### Spicy Jerk Veal Meatballs **A**

Jalapeño mayo. *DF | NF*  
18.99 per dozen

Mini Roasted Lamb Chops



Bymark Mini Burgers



## Passed Appetizers



Grilled Cheese Bites

## Passed Appetizers



Lobster Cold Rolls

### VEGETARIAN

Minimum order 2 dozen per selection.

*Delivered in aluminum trays; additional charge for wood platters.*

#### Vegetable Pakoras

Tamarind sauce. *V / NF*

19.95 per dozen

#### Vegetable Spring Rolls

Ginger plum sauce. *V / NF*

22.95 per dozen

#### Vegetable Cold Rolls

Served room temperature with sweet Thai chili sauce. *V / GF / NF*

21.95 per dozen

#### Grilled Cheese Bites <sup>A</sup>

Cured tomatoes, Brie, cheddar & sage. *NF*

29.95 per dozen

#### Watermelon & Feta Skewers

Served room temperature with mint & balsamic glaze. *GF / NF*

18.95 per dozen

#### Brie Crostini

Pear jam & crispy sage. *NF*

25.95 per dozen

Substitute with Gluten-Free Crostini

*GF / DF / NF*

5 per dozen

#### Fig Preserve Crostini

Goat cheese & crispy sage. *NF*

36.95 per dozen

#### Savory Cups with Woodland Mushrooms

Fresh herbs & Brie. *NF*

26.95 per dozen

#### Vegetable & Goat Cheese Empanadas

Spicy sriracha mayo. *NF*

24.95 per dozen



Brie Crostini

Seared Tuna on a Housemade Potato Chip



Shrimp Cocktail



Mini Crab Cakes



### SEAFOOD

Minimum order 2 dozen per selection.

*Delivered in aluminum trays; additional charge for wood platters.*

#### Mini Crab Cakes

Lemon-garlic aioli. *NF*

34.95 per dozen

#### Lobster Cold Rolls

Served room temperature on a platter with Thai basil, mint & rice noodles. *GF / DF / NF*

42.95 per dozen

#### Lobster Grilled Cheese <sup>A</sup>

Pancetta, lemon-garlic aioli. *NF*

45.95 per dozen

#### Lobster Taco <sup>A</sup>

In a beet shell with jícama, lemon & pickled ginger. *GF / NF*

40.95 per dozen

#### Shrimp Dumplings

Scented soy. *DF / NF*

24.95 per dozen

#### Grilled Shrimp

Chargrilled jumbo shrimp served with chili aioli. *GF / DF / NF*

36 per dozen

#### Shrimp Cocktail

Homemade cocktail sauce. *GF / DF / NF*

36 per dozen

#### Seared Tuna on a Housemade Potato Chip <sup>A</sup>

Mango salsa. *DF / NF*

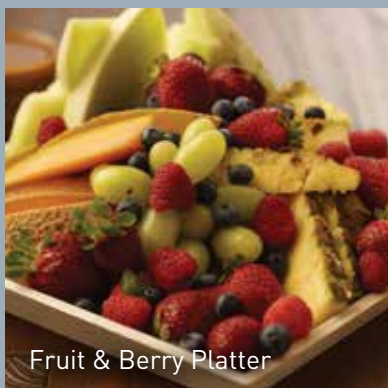
29.95 per dozen



# Desserts & Beverages



European Cookies



Fruit & Berry Platter



Cookie Platter



Mixed Bars



Mini Desserts



Gourmet Petit Fours

## DESSERTS

### Cookie Platter

An assortment of McEwan's Own freshly baked cookies.

Sm (25 pcs) 35 | Lg (50 pcs) 60

### Gluten-Free & Nut-Free Cookie Platter *GF/NF*

Sm (25 pcs) 40 | Lg (50 pcs) 62

### Mini Desserts

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

Sm (30 pcs) 50 | Lg (60 pcs) 75

### Gourmet Petit Fours

An assortment of mini cakes, cheesecakes, éclairs & profiteroles.

Sm (30 pcs) 65 | Lg (60 pcs) 88

### European Cookies

A selection of European-style cookies including: almond; chocolate swirl; jam-filled; and chocolate-vanilla checkerboards.

Sm (25 pcs) 42 | Lg (50 pcs) 78

### Mixed Bars

McEwan's Own brownies, blondies, salted caramel brownies & coffee toffee.

Sm (18 pcs) 43 | Lg (36 pcs) 60

### Fruit & Berry Platter

An assortment of fresh seasonal fruit & berries served with caramel dip.

*V/GF/DF/NF*

Sm (serves 10-15) 82

Lg (serves 20-25) 112

## BEVERAGES

### Assorted Pop

- Coke
  - Diet Coke
  - Coke Zero
  - Ginger Ale
  - Mug Root Beer
  - Sprite
  - Crush Cream Soda
  - Crush Orange
- 1.25 each

### McEwan Bottled Water

1.99 each

### Freshly Squeezed Juice

- Orange
  - Grapefruit
  - Mango
- 3.99 each

### Perrier Sparkling Water

1.59 each

### Tropicana Juice

- Orange
  - Apple
  - Lemonade
  - Grape
- 2.49 each

### Cold Pressed Juice

- Refuel Kale Kraze: kale, apple, celery, lemon & spinach
  - Refuel Beet It: beets, grapefruit & lemon
- 10.95 each



## Prix Fixe Meals

Hassle-free gatherings to allow more time with loved ones.  
*Reheating instructions will be supplied with your order.*



McEwan's Whole Turkey with Fixings

### McEwan's Whole Turkey with Fixings

Turkey gravy, McEwan's homemade stuffing, cranberry sauce, brussels sprouts with caramelized onion & bacon, roasted root vegetables, spun potatoes, mixed greens salad with champagne vinaigrette & freshly-baked bread.

Sm (11-13 lbs<sup>†</sup>; serves 8-10) 260

Md (15-18 lbs<sup>†</sup>; serves 11-15) 340

Lg (22 lbs<sup>†</sup>; serves 16-20) 425

*†Raw weight before cooking.*

Add Gravy *GF* 13.95 | Add Stuffing *GF* 14.95 | Add Bread Basket *GF* 17.95

### Grilled Beef Tenderloin with Fixings

*Cooked rare; reheat to medium rare.* Grilled beef tenderloin with peppercorn sauce, roasted fingerling potatoes with caramelized onions, roasted heirloom carrots, seasonal mushrooms, Caesar salad & freshly-baked bread.  
42.50 per person; minimum 8 people



## Prix Fixe Meals

### Glazed Salmon with Fixings

Citrus-butter sauce, French beans with dill, slow-cooked sugar beets, sweet potato mash, hand-picked parsley, oven-cured tomatoes, bean sprouts, grainy mustard vinaigrette & freshly-baked bread.  
32.50 per person; minimum 8 people



Glazed Salmon with Fixings

### Roasted Ontario Leg of Lamb with Fixings

Honey mustard glaze, herb tapenade, roasted butternut squash, Parmesan potato gratin, chili garlic rapini, natural reduction, baby arugula salad with toasted hazelnuts, caramelized pear, Manchego cheese & lemon-garlic vinaigrette with freshly-baked bread. (serves 8-10) 265

### Teriyaki Glazed Tofu with Fixings *V | GF | DF | NF*

Steamed French beans with sweet onion compote & scented herb rice pilaf  
7.99 per person; minimum 4 people  
*(additional orders must increase in multiples of 2)*



Roasted Ontario Leg of Lamb with Fixings



# EVENTS BY McEWAN CATERING

## WOWS BEYOND THE FORK

Experience the quality and creativity of Chef Mark McEwan's cuisine in any location. Our catering team designs innovative and out-of-the box events; specializing in private parties, corporate functions and glamorous weddings.

McEwan offers direct-to-venue catering featuring a diverse selection of passed appetizers, food stations or specialty menus that are carefully curated to your taste to guarantee a memorable meal.

From intimate soirées to over-the-top celebrations, our chef-led catering team is driven by the freshest ingredients and our events team can bring any vision to life. Enhance your next social or corporate gathering with McEwan Catering.

“  
At the end of the day, it is about the taste, the flavour, and the stories you build around food.”  
- Mark McEwan

**mcewan** catering

**OUR TEAM IS COMMITTED TO HELPING YOU EVERY STEP OF THE WAY.**

For event inquiries, please contact our catering consultants:  
**416.444.6262 x 228 or [events@mcewancatering.com](mailto:events@mcewancatering.com)**

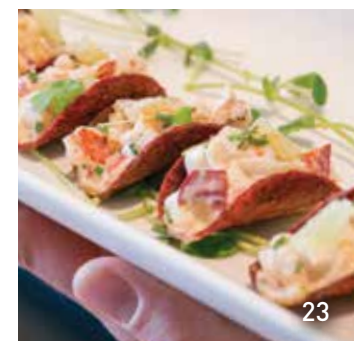
For special event and partnership inquiries or preferred venue locations, please contact: **Ann Stolte-Butler | Director of Catering**  
**[ann@mcewancatering.com](mailto:ann@mcewancatering.com)**



## LET US CATER YOUR NEXT CORPORATE EVENT

Let McEwan bring your office to life with fresh, made-from-scratch menu options to suit any palate. Our experienced catering team can accommodate boardroom breakfasts, working lunch meetings or company-wide functions.

McEwan is a one-stop-shop for all culinary needs from unique sandwiches and wraps to complete meal platters and buffets. Our talented chefs are here to shake-up your weekday routine with mouth-watering menus delivered straight to your work place.







## McEWAN PROPERTIES

*@Bymark*

66 Wellington St. W  
Toronto  
**416.777.1144**

**FABBRICA**

49 Karl Fraser Rd.  
North York  
**416.391.0307**

66 Wellington St. W  
Toronto  
**416.214.0320**

27 Bruce St. S  
Thornbury  
**519.599.7769**



ONE RESTAURANT

116 Yorkville Ave.  
Toronto  
**416.961.9600**



77 Wynford Dr.  
North York  
**416.646.4670**

**mcewan**  
FINE FOODS

38 Karl Fraser Rd.  
Toronto

**Our Flagship Store**  
**416.444.6262**

info@mcewanfoods.com

79 The PATH: TD Centre  
Toronto  
**416.306.1444**

1 Bloor St. E  
Toronto  
**416.975.0808**

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*give · invest · support*

Securing financial contributions to enable the Hospital to care for our patients and their families when it matters most.



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