

GLUTEN-FREE MUFFIN \$3.99 each

GLUTEN-FREE BAGEL \$2.99 each

PÂTISSERIE \$9 per person

miniature Danish, muffins, chokolatines, croissants served with freshly-churned butter & housemade preserves (3 pcs. per guest)

GRANOLA & PARFAIT \$10.50 per person

McEwan's granola with fresh, natural yogurt & seasonal berries

SMOKED SALMON, EGG & TUNA \$11 per person

garnished with vine-ripened tomatoes & cucumber

TRADITIONAL BAGELS \$8.50 per person

exceptional bagels served with traditional cream cheese, churned butter, housemade preserves (1½ bagels per guest)

BREAKFAST BURRITOS \$10.50 per person

a selection of our most popular scrambled egg burrito combinations: cheddar & salsa, smoked provolone, mushrooms & spinach, and bacon & aged cheddar served warm with melon on side

FRITTATA \$10.50 per person

mushroom with semi-sundried tomatoes, scallions, chives, parsley & Parmesan or bacon, cheddar, chives, parsley and semi-sundried tomatoes served warm with melon on side

MINI QUICHE \$33 small (27 pcs) | \$56 large (54 pcs)

housemade mini quiches: ham & cheddar, spinach & cheddar, and mushroom & goat cheese

FRESH SCONE PLATTER \$8.50 per person

served with butter, clotted cream, housemade preserves (2 scones per guest)

FRESH FRUIT SKEWERS \$39 per dozen

seasonal fruit on skewers, served with yogurt for dipping

PLACE YOUR ORDER & EAT WELL

catering@mcewanfoods.com | 416-444-6262 x228

*Disposable cutlery, napkins, plates & cups can be included upon request with any catering order, priced accordingly.

*Allow 24 hours when placing your order.

*Items priced per person require a minimum of 8 people

*Cancellations must be made at least 24 hours in advance or subject to a 50% charge

*Servers, chefs, cooks & bartenders, available

*Delivery available – priced based on distance of destination starting at \$30

*Custom orders available upon request. Additional costs may apply.