

CHEESE & CHARCUTERIE BOARDS

MCEWAN CATERING

All cheese & charcuterie boards are served with freshly-baked baguettes, bread crisps & housemade spicy breadsticks.

Small serves 10-15 guests | Large serves 20-25 guests

SIMPLY CHEESE Small \$62 | Large \$106

white cheddar, gruyere, brie, Canadian blue and Ontario goat served with mixed Persian nuts, dried fruit & seasonal fresh fruit

EUROPEAN CHEESE Small \$99 | Large \$185

Manchego, Parmigiano Reggiano, Morbier, St-Agur, Brie de Meaux served with mixed Persian nuts, dried fruit & seasonal fresh fruit
+ add premium natural honey (40mL) \$7.50

ANTIPASTI Small \$75 | Large \$140

Prosciutto di Parma, Parmigiano Reggiano shavings, Parmigiano crisps, soppressata, bocconcini, pesto, assorted olives, oven-dried Roma tomatoes, house-pickled vegetables

BRASSERIE \$85 (serves 10-15)

artisanal pepperettes, Riesling-braised apples, Riopelle cheese, pâté and Saucisson Sec

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.