

## McEWAN'S TRADITIONAL AMERICAN CHICKEN DINNER

**\$45 serves 4 guests**

### CHOICE OF

McEwan's Fried Chicken (8 pcs.)  
Whole Herb & Butter Chicken  
Whole BBQ Chicken

### SERVED WITH

spun potatoes, creamed corn, creamy coleslaw,  
dinner rolls & gravy

## CONTEMPORARY NORTH AMERICAN

**\$33.50 per person, 6 guests minimum**

ASSORTED FRESHLY-BAKED BREADS  
served with whipped butter

### CLASSIC WEDGE SALAD

tomato, hazelnuts, lardons, cucumber, goat  
cheese, Green Goddess salad dressing

### ROASTED BOURBON BBQ CHICKEN

### LEMON-PEPPER SALMON

### BAKED MAC & CHEESE

McEWAN'S SMASHED POTATO SALAD  
bacon & blue cheese

### GRILLED SEASONAL VEGETABLES

### SEASONAL SLICED FRUIT

## 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.

\*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.

## FRENCH BISTRO

**\$37.50 per person, 6 guests minimum**

ASSORTED HOUSEMADE BAGUETTE  
whipped butter

### BIBB SALAD

cherry tomatoes, niçoise olives, chopped egg,  
mustard-shallot vinaigrette

SEARED EUROPEAN SEA BASS  
olive tapenade

### CHICKEN SUPREME

grainy mustard dressing & thyme

### PISSALADIÈRE (FLAT BREAD)

caramelized onion, pistou, comte

### FRENCH BEANS ALMANDINE

GRILLED PETITE ZUCCHINI  
with stewed pepper compote

### SEASONAL SLICED FRUIT

## RUSTIC ITALIAN

**\$36.95 per person, 6 guests minimum**

HOUSEMADE CIABATTA  
whipped butter

TOMATO BOCCONCINI SALAD  
basil & aged balsamic

### SICILIAN-STYLE MEATBALLS

pine nuts, raisins, housemade marinara  
sauce

ROASTED ORATA WITH CAPERS  
parsley, mint, toasted focaccia

### RICOTTA GNOCCHI

Nonna McEwan's sauce, basil, reggiano

### SAUTÉED RAPINI

garlic and preserved chilies

### ROASTED BABY POTATOES

with rosemary

### SEASONAL SLICED FRUIT

## INSPIRED BY GREECE

**\$28.95 per person, 6 guests minimum**

ASSORTED FLATBREAD & PITA  
served with tzatziki

MEDITERRANEAN ICEBERG SALAD  
cucumber, cherry tomato, bell peppers, goat feta, Greek dressing

GREEK-STYLE CHICKEN BREAST

PANFRIED ATLANTIC SALMON  
yogurt mint sauce

SLOW-ROASTED EGGPLANT  
oregano, dried chilies, citrus zest

ROASTED ZUCCHINI & MUSHROOMS  
oregano & garlic

WARM RICE  
bell pepper, tomato, olive oil, fresh herbs

SEASONAL SLICED FRUIT

## MOROCCAN SUNSETS

**\$33.95 per person, 6 guests minimum**

ASSORTED FLATBREAD & PITA  
served with housemade dips

HEIRLOOM CARROT & RAISIN SALAD  
cumin & za'atar vinaigrette

MOROCCAN COUSCOUS SALAD

SLOW-COOKED LAMB TAGINE

PAN-SEARED TILAPIA  
Moroccan spice & cilantro chutney

WARM FRENCH BEAN &  
CHICKPEA SALAD  
chili, cumin, sesame seed

CURRIED CAULIFLOWER & POTATO  
with caramelized onions

SEASONAL SLICED FRUIT

## ASIAN INFLUENCE

**\$33.95 per person, 6 guests minimum**

McEWAN SUSHI  
assorted sushi nigiri & maki (vegetarian, salmon, tuna, crab, shrimp)

BABY SHRIMP SALAD  
mango, melon, coriander, arugula, cucumber, honey-mint dressing

MISO-GLAZED SALMON

GENERAL TAO CHICKEN  
with stir-fry vegetables

MIXED ASIAN GREENS  
hoisin, sesame, ginger, tofu

SCENTED JASMINE RICE

SEASONAL SLICED FRUIT

## TOUR OF INDIA

**\$43.50 per person, 6 guests minimum**

NAAN BREAD & PAPADUMS

ICEBERG LETTUCE SALAD  
tomato, pickled carrots, cucumber coriander, crispy rice, mint-yogurt dressing

TANDOORI CHICKEN

GOAN-STYLE SEAFOOD CURRY  
mussels, shrimp, squid, saffron coconut sauce

ALOO GOBI  
potato & cauliflower curry

PALAK PANEER  
homemade cheese in spinach curry sauce

SCENTED BASMATI RICE

RAITA, MANGO CHUTNEY, LIME PICKLE

SEASONAL SLICED FRUIT