

CORPORATE HOLIDAY
MENUS

Order your holiday menu before December 23 for pickup from McEwan Don Mills on December 24. Instructions included for re-heating.

Minimum of 6 guests per order.

CORPORATE HOLIDAY MENU A

\$38.95 per person

ASSORTED FRESHLY-BAKED BREAD
whipped butter

SPINACH & GOAT CHEESE SALAD
strawberries & candied pecans with sherry wine dressing

SLOW-ROASTED FREE RANGE TURKEY BREAST
herb gremolata

MAPLE-WHISKEY GLAZED ATLANTIC SALMON

FRENCH BEAN ALMANDINE

APPLE-BRAISED RED CABBAGE & GREEN LENTILS

HERB-ROASTED BUTTERNUT SQUASH

SLICED SEASONAL FRUITS & COOKIE PLATTER

CORPORATE HOLIDAY MENU B

\$43.50 per person

ASSORTED FRESHLY-BAKED BREAD
whipped butter

ORGANIC BABY KALE & CRANBERRY SALAD
blond frisée, crispy bacon, blue haze, balsamic pearl onion, turmeric candied almonds, raspberry vinaigrette

GRILLED BEEF TENDERLOIN
honey-mustard glaze

HERB-CRUSTED ATLANTIC SALMON
with balsamic onion relish

WALDORF POTATO SALAD
Ontario grapes, celery, honey-crisp apple

BROCCOLI-QUINOA SALAD
citrus, yuzu, Grana Padano

ROASTED BRUSSELS SPROUTS & SQUASH SALAD
with caramelized onions

SLICED SEASONAL FRUITS & COOKIE PLATTER

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.