

LUNCH & DINNER BUFFETS

served at room temperature

McEWAN CATERING

LUNCH & DINNER BUFFET A

\$28.95 per person, 6 guests minimum

ASSORTED FLATBREAD & PITA
served with house-made hummus

**BABY KALE & CURRIED
CAULIFLOWER SALAD**
pickled red onion, saffron almond, shaved
radish, honey-lime dressing

**BANDARI SPICED CRUSTED
CHICKEN**
caramelized fennel & onion relish

GLAZED ATLANTIC SALMON
lemon-harissa glaze, scallion tapenade

MOROCCAN COUSCOUS SALAD
eggplant, raisins, cashews

STEAMED FRENCH BEANS
freekeh, mint, dill, olive oil

SEASONAL SLICED FRUIT

LUNCH & DINNER BUFFET B

\$31.95 per person, 6 guests minimum

HOUSEMADE CIABATTA
served with whipped butter

BABY ARUGULA & BERRY SALAD
toasted hazelnuts, sherry-shallot
vinaigrette

GRILLED CHICKEN BREAST
herb marinade, charred tomato salsa

GRILLED SHRIMP PUTTANESCA
olive, capers

PESTO MACARONI SALAD
nut-free basil pesto, Riesling apples,
dehydrated cranberries

CRUNCHY BROCCOLI
sundried tomato, golden raisin, lemon-
garlic aioli

SEASONAL SLICED FRUIT

LUNCH & DINNER BUFFET C

\$29.95 per person, 6 guests minimum

ASSORTED HOUSEMADE BREADS
served with whipped butter

CHOPPED ROMAINE SALAD
bell peppers, sweet onions, cucumber, goat
feta, olives, Greek dressing

**GREEK-STYLE GRILLED CHICKEN
BREAST**
oregano tapenade

**WHISKEY MAPLE-GLAZED ROASTED
SALMON**

BROCCOLI QUINOA SALAD
parmigiano-reggiano, carrot crisp, yuzu
dressing

PAN-SEARED FINGERLING POTATOES
caramelized onion, chives

SEASONAL SLICED FRUIT

LUNCH & DINNER BUFFET D

\$29.95 per person, 6 guests minimum

ASSORTED HOUSEMADE BREADS
served with whipped butter

JAPANESE KALE CAESAR
Asian pear, tofu croutons, crispy kale,
shredded purple cabbage, carrots, sesame-
ginger dressing

HOISIN-GLAZED CHICKEN
hoisin dark ale glaze, toasted sesame seeds

CHILI CITRUS SALMON POKÉ

ASIAN-STYLE CHOW MEIN
chow mein noodles, roasted red pepper,
scallion, Thai citrus dressing

KIDNEY BEAN & EDAMAME SALAD
pickled red onion, tomato, honey mustard
dressing

SEASONAL SLICED FRUIT

LUNCH & DINNER BUFFETS

McEWAN CATERING

[CONT'D]

EXECUTIVE LUNCH & DINNER BUFFET A

\$42.50 per person, 6 guests minimum

ASSORTED HOUSEMADE BREADS
served with whipped butter

**ORGANIC BABY KALE & CITRUS
SALAD**
pickled red onion, shaved fennel, slivered
almond, lemon olive oil

**HONEY-LIME GLAZED CHICKEN
SUPREME**
roasted eggplant, corn relish

HERB-CRUSTED YELLOWFIN TUNA
chipotle romesco

CHICKPEA & FREGOLA SALAD
Niçoise olives, oregano tapenade

ROSEMARY CAJUN SWEET POTATOES
with pepperoncini

FRENCH BEANS
freekeh and tahini dressing

**SLICED SEASONAL FRUIT & COOKIE
PLATTER**

EXECUTIVE LUNCH & DINNER BUFFET B

\$42.50 per person, 6 guests minimum

HOUSEMADE CIABATTA
served with whipped butter

ROASTED BEET SALAD
navel orange, goat cheese, baby arugula,
candied pecans, sherry dressing

GRASS-FED P.E.I. BEEF TENDERLOIN
salsa verde

**SEARED CORIANDER-CRUSTED B.C.
SALMON**

STEAMED FRENCH BEANS
leek, onion, dill, garlic olive oil

DUPUY LENTILS
blue haze, dried cranberries

HERB-ROASTED BUTTERNUT SQUASH

**SLICED SEASONAL FRUIT & 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.