

LUNCH & DINNER BUFFET A

\$28.95 per person, 6 guests minimum

ASSORTED FLATBREAD & PITA
served with housemade 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

GREEN COUSCOUS SALAD

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

RED & WHITE QUINOA SALAD
arugula, artichoke, herbs and pickled red onion

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

BLACK EYED PEAS SALAD
red pepper, green pepper, green onion, dill, parsley, celery, red wine vinegar and sea salt

SEASONAL SLICED FRUIT

**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

**Roasted butternut squash and French
lentil salad with sweet onion, mint, parsley
and gorgonzola**

**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.