



mcEwan
catering

FOOD TRUCK

Experience the quality and creativity of Chef Mark McEwan's cuisine in any location when booking McEwan's Food Truck. Our catering team designs innovative and out-of-the box events; specializing in private parties, corporate functions and weddings.

From appetizers to dessert, The McEwan Catering Truck offers customized menus and one-of-a-kind food to make your event a standout success. Excite your guests with our unique flavors from around the world.

APPETIZERS

TRUFFLE ARANCINI

With truffle crema

SHRIMP BOM BOMB

Tempura white shrimp with chili citrus sauce

CAULIFLOWER BHAJI

Ginger tahini, black garlic toum

SEASBASS CEVICHE

Mango, avocado, Meyer lemon, blue corn tostada

STARTERS

FATTOUSH SALAD

Ontario grapes, Colombo carrot, honey lime, pickle onion, chickpea crisp

CORN FLAKE FRIED CHICKEN BITES

Crispy potato bravas, charred corn salsa, served with chili spiced honey

TRUFFLE FRIES

Parmigiano Reggiano and truffle aioli

SIGNATURE SUMAC FRIES

With tamarind Ketchup

QUÉBÉCOIS TRADITIONAL POUTINE

Squeaky cheese curds and rich gravy

BRAISED SHORTRIB POUTINE

Cheese curds, caramelized onion and house-made gravy



MAINS

STREET SIDE CHEESEBURGER

Roasted mushroom, provolone, bacon, roasted onion

VEGGIE BURGER

Mushroom, herb goat cheese, roasted leeks, basil aioli

DOUBLE FRIED CHICKEN BANH-MI

Asian slaw and chili yuzu umami

T.O CHEESE STEAK

Shaved PEI striploin, caramelized onion and peppers, provolone cheese, McEwan's cheese sauce

HEIRLOOM TOMATO SALSA GRILLED CHEESE

Fresh tomato, basil pesto, caramelized onion, buffalo mozzarella

VEAL PARMESAN

Veal cutlet, tomato sauce, mozzarella, roasted peppers, sweet onions

CHICKEN MEATBALL SUB

chicken meatballs, crispy onions, salsa verde and for di latte on a hoagie

SURF SIDE FISH TACO

Gilled or fried haddock, cabbage & carrot salsa, crispy fried pickled jalapeno, Lemon caper aioli

PORK IN MY BELLY BAO

Kimchi cucumber, yuzu Mayo

LAMB GYROS

Lettuce, pickle, onion, creamy garlic sauce



SWEET CRAVINGS

DEEP FRIED CHOCOLATE CHUNK COOKIE DOUGH
with bourbon caramel and chocolate sauce

FRIED PANETTONE BREAD PUDDING
With dark chocolate sauce

FRIED NUTELLA S'MORE DUMPLINGS
With fluff marshmallow dip

BYMARK CREME BRULEE DONUT
With vanilla cream, salted caramel sauce

RISE & SHINE

BREAKFAST BURRITO
Scrambled eggs, re fried beans, pico de gallo, guacamole, tex mex cheese

MILE HIGH FRENCH TOAST Shaved peameal, American cheddar, maple balsamic onions, all on brioche French toast

THE ITALIAN STALLION
crisp pancetta, honey roasted tomatoes, fresh basil and baby arugula, fresh mozzarella, fried egg

STEAK IT TO THE LIMIT
Roasted PEI striploin hand carved, cremini mushrooms, H.P aioli, and gruyere cheese omelette



Specializing in weddings, private events and corporate catering

FOR MORE INFORMATION
AND FOOD TRUCK PRICING PLEASE
CONTACT ONE OF OUR EVENT SPECIALISTS

- orders@mcewancatering.com
- OR
- call 416-444-6262 ex 228
- 38 Karl Fraser Road, Toronto Ontario M3C 0H7