



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.

AM OFFERINGS \$18/person

THE STANDARD

2 eggs any style, turkey sausage & toast

THE BEN

Poached free range chicken egg, honey ham, truffle scented hollandaise on grilled focaccia

FARMERS WRAP

Scrambled eggs, refried beans, avocado, jalapeño, cheddar cheese, salsa, wrapped in grilled white tortilla

EYE OPENER

Fried egg, Canadian bacon, cheddar cheese, heirloom tomato, aioli

AVOCADO TOAST

Grilled focaccia, avocado, salsa fresca

*optional: fried egg
(vegan)

All served with choice of house salad or paprika potatoes



PM OFFERINGS \$24/person

JERK SANDO

Marinated chicken thigh, creamy slaw, sweet onion, cilantro, scallion aioli & jerk bbq sauce on potato bun

LONDON SANDO

Shaved hot beef, whipped pomme puree, crispy leeks, sweet green peas & horseradish jus on Yorkshire pudding

TACO TACO

Fried fish of the day, pasilla sour cream, avocado mousse, red cabbage, pickled jalapeños, masa

AUBERGINE

Tempura japanese eggplant, kimchi, english cucumbers, coriander, carrots, bulgogi sauce, garlic chili aioli, on potato bun

THE DON MILLS BURGER

Freshly ground hand formed beef patty, cheddar cheese, maple bacon, caramelized onion, tomato jam, pommery mustard aioli served on pretzel bun

MCEWAN SANDWICH

Pulled Pork, pickled vegetable, cilantro, sriracha aioli

K POP POUTINE

Bulgogi beef short rib, furikake, garlic crunch, pickled chili, kimchi, scallion & chili aioli

COCONUT SHRIMP PO BOY

Pickled cucumber, garden tomatoes, iceberg lettuce, remoulade

All served with choice of house salad or duck fat pomme frites



TWO BITES \$9/person

KFC "KOREAN FRIED CHICKEN"
Gochujang, pickled root veg

BOLOGNESE ARANCINI
Parmesan foam, basil cress

DEEP FRIED MAC & CHEESE
Truffle, chipotle aioli



PIZZA \$18/person

FABBRICCA ARTISANAL HANDCRAFTED PIZZAS
ACCOMPANIED WITH SALAD

KALE CAESAR
Hand torn and massaged kale, parmesan crisps, herbed croutons,
lemon & garlic emulsion

OR

GREENS
Nappa cabbage, bean sprouts, heirloom carrots and tomatoes, cucumber,
bok choy, mint & honey lime emulsion



SWEET CRAVINGS \$9/person

DEEP FRIED BANANA SPLIT

Strawberry, chocolate, pineapple, vanilla ice cream, cherry, Chantilly

CHURROS

Dulce de leche or nutella

FRESH DONUTS

Cinnamon sugar, icing sugar or cocoa

LATE NIGHT \$9/person

K POP POUTINE

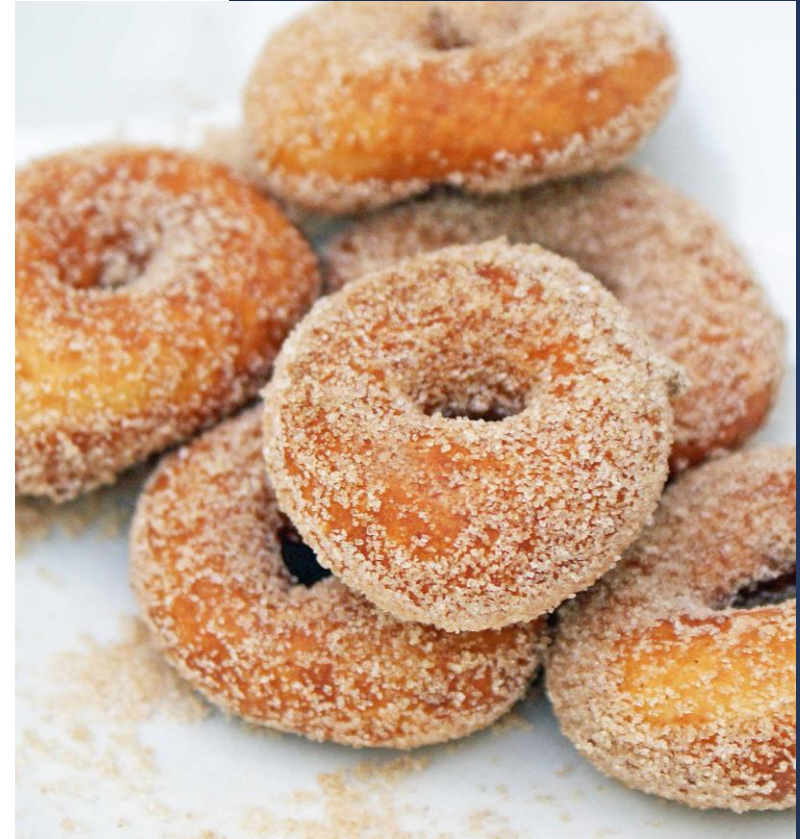
Bulgogi beef short rib, furikake, garlic crunch, pickled chili, kimchi, scallion & chili aioli

COCONUT SHRIMP PO BOY

Pickled cucumber, garden tomatoes, iceberg lettuce, remoulade

MINI YORKIES

Shaved roasted beef, horseradish aioli, crispy leeks



TRUCK PRICING

Truck Fee \$500.00
includes Prep Time, Propane, Gas Disposables, Equipment

TRAVEL FEE \$1.80 KM

To and from when event is 45 min away from McEwan at
Shops of Don Mills

SERVICE CHARGE
15% of total food cost

STAFFING COST
Chef \$60.00 per hour
Assistant Chef \$50.00 per hour
Supervisor \$39.00 per hour

A Maximum of 3 menu items per event

Minimum order \$1500.00

Beverages \$2 pp
Soft Drinks, Bottled Water, Sparkling Water, Juice

CUSTOM MENUS AVAILABLE UPON REQUEST

Specializing in weddings, private events and corporate catering

For more information contact
McEwan Catering events@mcewancatering.com
OR call 416-444-6262 ex 228
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