



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
(NF, DF)

THE BEN

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

FARMERS WRAP

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

EYE OPENER

Fried egg, Canadian bacon, cheddar cheese, heirloom tomato, aioli
(NF)

AVOCADO TOAST

Grilled focaccia, avocado, salsa fresca
*optional: fried egg
(Vegan, DF, NF)

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 brioche bun
(NF)

TACO TACO

Fried fish of the day, pasilla sour cream, avocado mousse, red cabbage, pickled jalapeños
(NF)

AUBERGINE

Tempura Japanese eggplant, kimchi, English cucumbers, coriander, carrots, bulgogi sauce, garlic chili aioli, on brioche bun
(Veg, NF, DF)

THE DON MILLS BURGER

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

LOW & SLOW

Pulled Pork, pickled vegetable, cilantro, sriracha aioli
(DF, NF)

All served with choice of salad or pomme frites

KALE CAESAR

Hand torn and massaged kale, parmesan crisps, herbed croutons, lemon & garlic emulsion
(NF)

GREENS

Nappa cabbage, bean sprouts, heirloom carrots and tomatoes, cucumber, bok choy, mint & honey lime emulsion
(Veg, NF, DF)



TWO BITES \$9/person

KFC "KOREAN FRIED CHICKEN"

Gochujang, pickled root veg
(NF, DF)

BOLOGNESE ARANCINI

Parmesan foam, basil cress
(NF)

DEEP FRIED MAC & CHEESE

Truffle, chipotle aioli
(NF)

LATE NIGHT \$9/person

K POP POUTINE

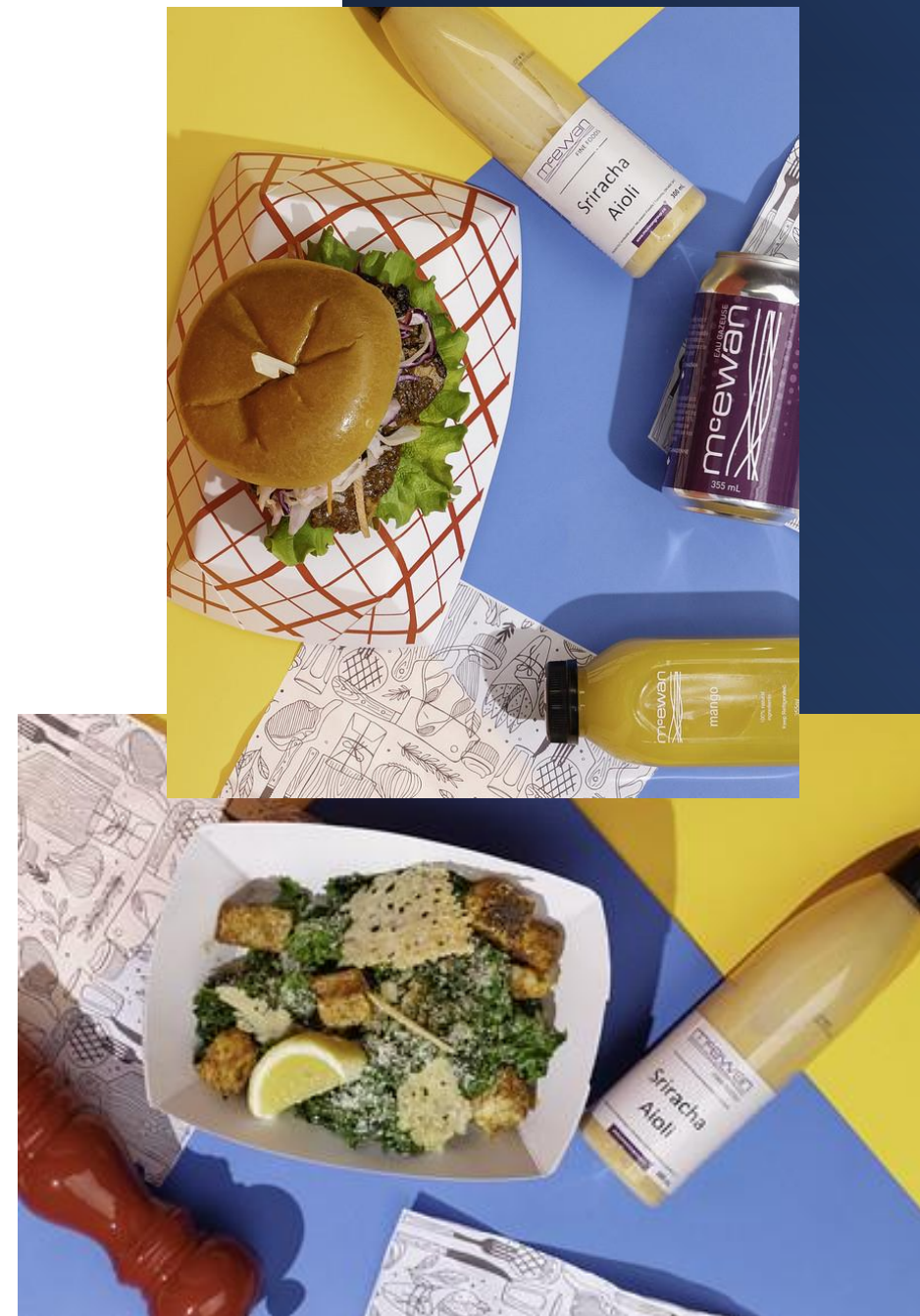
Bulgogi beef short rib, furikake, garlic crunch, pickled chili, kimchi, scallion & chili aioli

COCONUT SHRIMP PO BOY

Pickled cucumber, garden tomatoes, iceberg lettuce, remoulade
(NF)

THE DON MILLS SLIDER

Freshly ground hand formed beef patty, cheddar cheese, caramelized onion, tomato jam, pommery mustard aioli served on a mini brioche bun
(NF)



SWEET CRAVINGS \$9/person

CHURROS

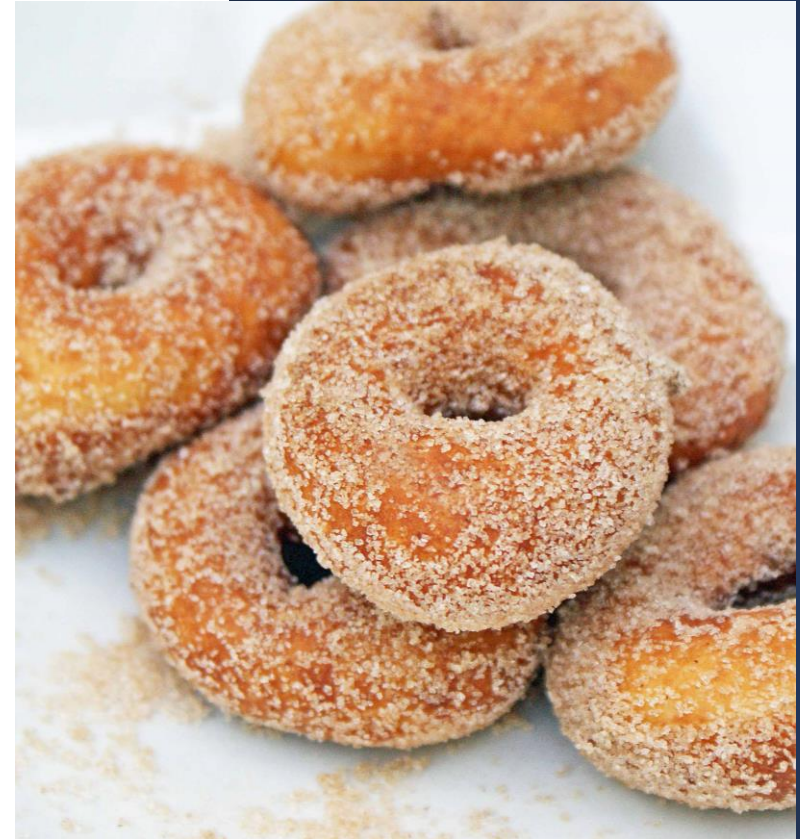
Dulce de leche or Nutella
(NF)

FRESH DONUTS

Cinnamon sugar, icing sugar or cocoa
(NF)

ICE CREAM SANDWICH

Oatmeal, chocolate chip and double chocolate cookies
Vanilla, chocolate and strawberry ice cream



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 \$40.00 per hour

A Maximum of 3 menu items per event
Minimum order \$1500.00

Beverages \$2 pp
Soft Drinks, Bottled Water, Sparkling Water, Juice
Coffee & Tea \$3 pp

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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