



## McEwan Catering - Celebration

### Menu

Price: C\$160.00

From his early years as Canada's youngest ever, executive chef at Toronto's upscale Sutton Place Hotel to his latest endeavor, trendy resto bar Fabbri, Mark McEwan is never content to rest on his laurels. Using food as the ultimate palate for his boundless creativity and energy, McEwan has led the restaurant scene in Toronto for many years.

Events by McEwan brings you a creative, innovative and out-of-the box experience, specializing in private parties, corporate events and weddings. Delivering seamless culinary and event services, McEwan ensures that every detail of your event is handled with impeccable professionalism and service. From preparation to presentation, we take pride in providing unique appetizers, food stations and formal sit down meals. Customized menus can be created to suit your every need and dietary requirements.

#### Celebration Menu

Starting from \$160 per person + HST

Pricing inclusive of food, staffing, rentals and landmark fees. Minimum 150 guests.

A wide range of menu customizations and upgrades are available.

The final cost will be dependent on menu selections and quantities.

#### Cocktail Reception

Lobster Taco in a beet shell with jicama, lemon and pickled ginger

Braised Beef Short Rib on a polenta cake with red pepper jam

Southern Style Chicken Drumettes with chipotle BBQ sauce

Fig Preserve on a Crostini with gorgonzola and whipped mascarpone

Roasted New Zealand Rack of Lamb with mustard glaze and olive tapenade

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#### Plated Dinner

##### Appetizer

Freshly baked bread and house made spreads

Tomato Watermelon Salad - Heirloom tomato, watermelon, goat feta, candy pecan, aged balsamic, orange vinaigrette

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## Main Course

Pan Roasted Chicken Supreme - sweet pea and corn risotto, balsamic pearl onion saffron pome puree, natural reduction, shallot fritters

- or -

## Vegetarian option

Mini sweet pea falafel corn risotto balsamic pearl onion saffron pome puree, natural reduction, shallot fritters

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## Dessert

Champagne Chocolate Panna Cotta with caramelized orange  
Freshly Brewed Coffee & Tea

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## Late Night Snack

Bymark Mini Burger with brie de maux, grilled mushrooms and truffle aioli  
House made chips

\*For additional menu selections and an abundance of options to customize your event, please contact us.