



Dinner Plated

Compose Your Own, Unique Plated Dinner

All plated dinners include Baskets of Scanway Bakery fresh, Chef crafted breads & butter

Appetizer Course:

Please select one of our delicious appetizers:

Roasted Tomato Soup

Fire roasted Roma tomatoes pureed with garlic & sweet basil leaves, garnished with Grana Padano parmesan shavings & sourdough crouton.

Roasted Butternut Squash Soup

With toasted pumpkin seeds, chopped chives & nutmeg Chantilly.

Atlantic Seafood Chowder

Rich and creamy chowder loaded with Maritime seafood including salmon, scallops, haddock & Coldwater shrimp (*add \$4.50 per person in addition to the menu price*)

Potato Leek Soup

A creamy classic with double smoked bacon & chive sour cream

Kale and Citrus

Artisan green kale, sweet potato, pomegranate, grapefruit, pears, pumpkin, pine nuts & almond salad with orange pomegranate -poppyseed dressing

Watermelon, Feta and Arugula Salad (Add

\$1.75 per person to entrée price) Cherry tomato and balsamic orange vinaigrette

Radicchio and Buttermilk Salad

Toasted pecan, caramelized grapes, arugula, mixed micro greens and buttermilk dressing

Greens and Berries

With field berries, bell peppers, cherry tomatoes, Tandoori spiced pecans & aged balsamic vinaigrette

Baby Spinach Salad

With tart pomegranate seeds, soft sun-dried tomato, tandoori spiced pecans, sliced bocconcini cheese & champagne poppy seed

Tuscan Caesar Salad

Baby romaine, crisp local pancetta, shaved asiago cheese, potato bread crouton & creamy garlic Caesar dressing

Black quinoa (ancient grain)

With chopped parsley, cilantro, red onion, vine ripened tomato, lemon juice, cumin & chilies

Tomato Bocconcini Salad (add \$2.50 per person)

Thin sliced red onion, crisp pancetta chip, fresh sweet basil leaves, mini bocconcini cheese & aged balsamic vinegar

Deconstructed Fattoush Salad (add \$3.50 per person)

Romaine heart, farmers micro green wrapped around pita, cherry tomato, cucumber, olive, grilled peppers, roasted red beet, Pomegranate, radish, green onion, cherry tomato, mint leave, coriander leave, chickpea, marinated feta, tahini sauce. lemon Pomegranate molasses and sumac dressing

Main Course:

Please select one of your favorite entrées:

Chicken

Herb Marinated Breast of Chicken \$49.95: plump chicken breast marinated with fresh chopped garden herbs, garlic & apple cider vinegar. Plated with fire roasted Roma tomato, basil cream sauce.

Stuffed Breast of Chicken \$ 52.00: chicken breast filled with feta cheese, baby spinach, fresh chopped rosemary & fire roasted tomato Olive sauce.

Supreme of Chicken \$49.95: crispy skin roasted supreme cut breast of chicken with creamy Roma tomato & olive rosé sauce.

Beef

Braised Beef short ribs (boneless) \$ 54.50: oven slow braised in sea salt, white wine, thyme. bacon fat and cream.

**Grilled Striploin \$ 60:**

8 oz garlic & garden herb rubbed striploin steak with double smoked, bacon bourbon BBQ sauce & frizzled onions.

Roast Prime Rib of Beef \$ 59.95: grainy mustard & chopped fresh rosemary roasted prime rib of beef with creamy horseradish, burgundy wine demi-glace sauce & crispy Yorkshire pudding.

Fillet Mignon (market price): The Ultimate Beef Eaters Entrée!

Garlic butter rubbed; grilled beef tenderloin wrapped in double smoked bacon with port wine peppercorn cream sauce & butter roasted button mushrooms.

(all banquet, plated steak dinners are grilled to medium doneness)

Fish

Slash 'N Burn Filet of Atlantic Salmon \$49.95: sweet meets heat with Scanway's secret blend of spices; plated with sweet basil beurre blanc.

Stuffed Atlantic Haddock \$54: fresh haddock rolled with blue swimming crabmeat & Atlantic salmon. Plated with lemon pesto herb cream.

Butter poached Halibut, chive cream sauce and Salsa Verde (\$Market price.)

Vegetable Timbale - Included in Entrée price: curried lentils, creamy sautéed garlic & spinach, pan fried tofu, forest mushroom ragout & grilled eggplant wrapped in roasted green zucchini. Plated with creamy spiced tomato & coconut curried sauce.

Duo

Chicken and Salmon \$ 54: feta and Spinach filled Chicken with Rosemary (4oz) and Grapes with Grilled Atlantic Salmon (3oz) with dill and roasted cumin cream.

Beef and Shrimps \$ 57: garlic & garden herb rubbed grilled striploin (4oz) steak with lemon pepper large shrimps (4 shrimps) Skewers served with bourbon BBQ sauce & frizzled onions.

Beef and Salmon \$57: garlic & garden herb rubbed tenderloin (3oz) steak, bourbon BBQ sauce & frizzled onions paired with grilled Atlantic Salmon (3oz) with dill and roasted cumin cream.

Please Select Your Favorite Starch to Accompany Your Entrée Selection:

Butter & garlic creamy **smashed potatoes**

Roasted baby potato with garlic, fresh thyme & a squeeze of fresh lemon **Oven Roasted Potatoes** with olive oil, garlic flakes & fresh chopped rosemary.

Basmati rice pilaf scented with bay leaves, cardamom pods, cinnamon sticks & garam masala.

Steamed, new potatoes with chopped fresh thyme, coarse sea salt & lots of butter *(subject to availability)*

Pave potato: layers of thin sliced russet & sweet potato, fine diced shallots, chopped fresh thyme, sea salt & cracked black peppercorns with grated Grana Padano parmesan cheese & rich cream.

(\$1.25 per person addition to the menu price)

Arlee Potato: *double baked potato with garlic mashed and paprika. (\$1.25 per person addition to the menu price)*

Please Select Your Favorite Vegetable:

Roasted root Vegetables :Rosemary, thyme, oregano, basil & garlic

Leek wrapped asparagus, peppers, zucchini, and carrot bundle with olive and thyme.

Ratatouille stuffed baked zucchini with tomato salsa and roasted peppers.

Baked stuffed tomato with creamy spinach, cheese,

Charred Asparagus with Lemon *(\$3.25 per person addition to the menu price)*

Normandy vegetables – olive oil and roasted red pepper spiced broccoli, turmeric cauliflower, red pepper, and carrot.

Dessert Course

Triple Chocolate Mousse Cake: Light Silky, rich & creamy chocolate mousses with praline, hazelnut crunch & raspberry coulis

Strawberry Shortcake: *three scrumptious layers of the best shortcake you've ever*

tasted, decorated with our own thick, dairy-fresh whipped cream and strawberry preserve, garnished with fresh strawberries.

Country Style Carrot Cake: *chock full of fresh carrots, raisins and spices covered with a pineapple buttercream icing and topped with crunchy walnuts*

Triple chocolate fudge cake: *moist dark chocolate cake smothered with a bittersweet chocolate buttercream and finished off with an elegant decoration of white chocolate flakes and drizzles of dark chocolate.*

Sticky Toffee Pudding Cake: *rich, buttery golden toffee sauce flowing over a cool white cloud of whipped cream and layers of a dark, lightly spiced sponge cake generously speckled with finely chopped dates.*

Chocolate Decadence Timbale (vegan and GF): *Cake with cocoa and finished with a heavenly chocolate glaze.*

Traditional Tiramisu: *alternating layers of Mascarpone cream and imported Italian Savoiardi lady finger biscuits soaked in espresso coffee.*

Salted Caramel Cheesecake: *a chocolate cookie graham crust base topped with white chocolate AND creamy cream cheese, wrapped with rich homemade salted caramel. The perfect pairing of sweet and salty.*

Blueberry White Chocolate Cheesecake: *blueberries folded into the fresh whipped cream and drizzle of violet toned chocolate.*

Princess Martha *White Chocolate, Raspberry Mousse Cake*

Coconut Panna Cotta: *with seasonal fresh berries toasted almond crumble, and blueberry coulis. (Gluten free)*

Warm Apple crumble: *loads of crisp apples, cinnamon, nutmeg and other spices grace the tasty oatmeal cookie-like crust and is covered with a crunchy golden oatmeal and coconut topping.*

Chocolate Chocolate and Chocolate: *three layers of intensely rich chocolate cake towered one on top of the other and sandwiched between silky smooth chocolate buttercream icing.*

Lemon Cream Short Cake: *three scrumptious layers of exquisitely moist shortcake decorated with our own dairy-fresh whipped cream and tangy lemon preserve.*



Dinner Buffet (Minimum 50 people)

\$52 for one entrée **\$57** for two entrées, and **\$5.50** for an additional third entrée. Includes basket of fresh breads & butter, three salads, two sides, and three desserts.

Compose Your Own, Unique Buffet Dinner

All buffet dinners include Baskets of Scanway Bakery fresh, Chef crafted breads & butter

Leaves, Grains & Beans: *Please select three of your favorite salads:*

Artisan Leafy Green Salad : with field berries, bell peppers, cherry tomatoes, crumbled Danish blue cheese & aged balsamic vinaigrette.

Spinach Salad: With tart pomegranate seeds, soft sun-dried tomato, tandoori spiced pecans, grated mozzarella cheese & champagne poppy seed

Hail Caesar!: Crisp romaine, shaved fennel, garlic toasted potato bread croutons, grated Grana Padano parmesan cheese, crisp crumbled bacon & creamy garlic Caesar dressing

Chopped Mediterranean Salad: Vine ripened tomatoes, red onion, crunchy cucumber, sweet bell peppers, crumbled feta cheese, Kalamata olives, torn basil leaves & garlic, oregano vinaigrette

Black Quinoa Salad: Ancient grain, black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic, roasted cumin & a squeeze of lemon

Chickpea Salad: Crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

Orzo Salad: With fresh chopped broccoli, cauliflower, shredded carrot, sweet bell peppers, chopped cherry tomatoes, diced cheddar cheese & Catalina style dressing.

Red Potato Salad: German Style Potato Salad with sour cream, scallions, fresh dill, double smoked bacon & grainy mustard

Fresh Market Coleslaw: Purple, green & Napa cabbage shredded with crunchy carrots & red onion, tossed with garlic & apple cider aioli.

Thai Inspired Rice Noodle Salad: Tender rice noodles tossed with julienne of carrot, sweet bell peppers, green beans, red onion & daikon radish with sesame

oil, sesame seeds, honey & lime juice vinaigrette.

Bean, Apple & Cranberry Salad : Chickpeas & tender red kidney beans with diced, tart green apple, diced English cucumber, dried cranberries, chopped green onion & roasted cashews with apple cider vinaigrette.

Entrée:

Chicken

Stuffed Chicken: Breast filled with forest mushroom, thyme & garlic ragout in port wine demi-glace.

Herb Chicken: Sweet basil, oregano, thyme & chopped fresh rosemary marinade with garlic, apple cider vinegar & extra virgin olive oil. Presented with Cortland apple gastrique.

Butter Chicken: Spiced rich & creamy tomato makhani sauce, pickled onion & coriander chutney.

Chicken Skewers: Chunks of fire roasted tomato feta marinated chicken skewered with mushroom, red onion & sweet bell peppers. Presented with sweet basil cream on a bed of pickled pepper and onion.

Chicken Cacciatore: Braised in tomato, onion, mushroom, and herbed stew with bell peppers.

Beef

Roasted Prime Rib of Beef: Grainy mustard & chopped fresh rosemary roasted prime rib of beef with creamy horseradish, burgundy wine demi-glace sauce & crispy Yorkshire pudding.

(Add \$12.50 per person addition to the menu price)

Roast barron Beef: Sliced thin & rolled with butter roasted button mushrooms, fresh thyme & Port Wine Jus

Beef bourguignon: Tender beef simmered in red wine broth with pearl onions & forest mushrooms

Beef stroganoff: Sauté beef stew with mushroom gherkins and onion in a sour cream brown sauce

Beef Skewers: Chunks of teriyaki marinated Atlantic beef skewered with

mushroom, red onion & sweet bell peppers. Presented with teriyaki sauce on a bed of pickled Napa & purple cabbage.

Thai style Beef stir-fry and peppers: In oyster, chili, and soy sauce with peppers

Pepper Spiced Striploin Medallions (4oz): Frizzled red onions & port wine mushroom gravy. *(Add \$8 per person addition to the menu price)*

Fish/Seafood

Maple glazed plank sides of salmon. A Scanway staple! With Creamy Lemon Dill Sauce

Blackened Atlantic salmon: Scanway's own secret blackening spice recipe. A little bit sweet with just enough heat & a pinch of salt with fresh fruit & red onion salsa

Grilled Salmon: Atlantic salmon rubbed with butter; lemon & garlic then fired on the grill served with lemon dill cream.

Butter poached Haddock, chive cream sauce and Salsa Verde (additional market price per person) Cilantro and garam masala marinated in sour cream and yogurt.

Vegetarian

Vegetarian Indian chole: Chickpeas in spiced tomato curry gravy

Vegetable Kofta Ball: In East Indian butter cream sauce

Vegetable Cacciatore: With roasted sweet bell peppers, zucchini, red onion & eggplant simmered in fresh chopped, garden herb, garlic & tomato red wine broth

Mediterranean Quinoa: With tender sun-dried tomato, chickpeas, golden raisins, feta cheese, artichoke hearts & Kalamata olives with aged balsamic tomato and oregano.

On the Side

Please select two of your favorite side dishes for your buffet:

Starch

Butter & garlic creamy **smashed potatoes**

Roasted baby red skinned potato with garlic, fresh thyme & a squeeze of fresh lemon

Oven Roasted Potatoes with olive oil, garlic flakes & fresh chopped rosemary.

Basmati rice pilaf scented with bay leaves, cardamom pods, cinnamon sticks & garam masala.

Steamed, new potatoes with chopped fresh thyme, coarse sea salt & lots of butter (*subject to availability*)

Pave potato (\$1.75 per person addition to the menu price)

layers of thin sliced russet & sweet potato, fine diced shallots, chopped fresh thyme, sea salt & cracked black peppercorns with grated Grana Padano parmesan cheese & rich cream.

Vegetables

Root Vegetables Rosemary, thyme, oregano, basil & garlic roasted local beets, carrots, butternut squash, red onion & rutabaga.

Normandy vegetables – olive oil and roasted red pepper spiced broccoli, turmeric cauliflower, red pepper, and carrot.

Seasonal fresh garden vegetables with red onion Roasted roots vegetables

Charred Asparagus with cheese sauce

(*\$2.50 per person addition to the menu price*)

Sweet Endings

Please select three of your favorite sweet endings for your buffet:

Donut hole cakes : Glazed with assortment fruits, chocolate, and caramel.

Milk and Dark Chocolate mousse: Individually portioned silky, rich & creamy chocolate mousses with praline, hazelnut crunch & raspberry coulis

Berry Fresh Fruit Tart: Mini apricot glazed kiwi, strawberries, blueberries & raspberries with English custard & passion fruit puree

Flourless Chocolate Espresso Cake: Gluten free dark chocolate cake with raspberry coulis, fresh berries & torched Italian meringue



Strawberry Shortcake: three scrumptious layers of the best shortcake you've ever tasted, decorated with our own thick, dairy-fresh whipped cream and strawberry preserve, garnished with fresh strawberries.

Cheesecake: pick one

a) Blueberry cheesecake: New York cheesecake with blueberry compote, oatmeal cookie crumble and vanilla Chantilly.

b) Vanilla bean Cream New York Cheesecake: an original New York style cheesecake and a buttery vanilla crust.

Princess Martha; White Chocolate, Raspberry Mousse Cake

Tuscan style Tiramisu Cake; Coffee cheesecake layered with coffee drenched cake topped with tiramisu cream mousse. Chocolate chips and ground French roast coffee.

Pie selections: Nova Scotian Blueberry Pie or Strawberry and Rhubarb

Country Style Carrot Cake: Raisin and spices covered with pineapple buttercream icing topped with crunchy walnuts.

Gluten Free Cheesecake with Berries; Vanilla cheesecake topped with raspberries and blueberries glazed with apricot.