



Reception

Prices per dozen—Minimum of 3 dozen per selection

(V)-Vegan, (V) – Vegan, (VEG)- Vegetarian, (GF)- Gluten Free, (DF)-Dairy Free

Cold Hors d'Oeuvres

Bocconcini cheese rolled in Prosciutto with basil oil & balsamic drizzle \$39.00

Ice wine marinated watermelon square with balsamic vinaigrette, feta crumble, sesame seeds & watercress (VEG) – \$35.50

Salmon tartare with ginger scallion, fennel, garlic crisp, lemon zest & red cabbage shoots \$38

Naturally, smoked salmon with dill cream cheese on arugula & parmesan pesto olive oil naan bread \$39

Caramelized, Annapolis Valley Bartlett pear & melted Cambozola blue cheese, potato bread with oven roasted, spiced pecans. (VEG) - \$36

Medjool dated filled with creamy goat cheese, cinnamon and walnuts wrapped in prosciutto (GF) - \$37

Charred cherry tomato, basil & roasted pine nut pesto & creamy chèvre cheese on crispy French baguette crostini (VEG) - \$36

Caprese style skewers with vine ripened cherry tomato, bocconcini mozzarella, sweet basil leave & aged balsamic drizzle (VEG)- \$37.00

Rosemary roasted, sliced thin, tender beef with port reduced mushroom & onion duxelle on light rye crisp \$39.00

Sesame crusted Tuna- Wakame, wasabi aioli, Tagarashi spiced sweet potato Chip, Pickled Jalapeño, Yuzu Ponzu Glaze, Cilantro (GF) - \$45



Crispy lentil vol au vent filled with butter poached lobster with basil torched hollandaise (CHEF REQUIRED) - \$48

Golden and red beets, goat cheese and crunchy walnuts, pomegranate molasses & coriander (VEG, GF) \$37

Cranberry-Fig Goat Cheese Tarts with balsamic drizzle (VEG) - \$37

Greek skewer, feta cheese, cucumber, peppers, onion, tomato, olive with Tatziki Salad (VEG, GF) \$37

Baby romaine Caesar salad with maple smoked bacon strips - \$37

Mango summer roll with passion fruit and sweet chili in rice paper (V, VEG, GF) - \$36

Hot Hors d'Oeuvres

Prices per dozen—Minimum of 3 dozen per selection

Tandoori chicken skewer with spiced tomato, butter cream sauce drizzle (GF) \$39.50

Crispy Thai lumpia roll with julienne of carrot, celery & crunchy cabbage with sweet chili relish (VEG) \$35

Pulled bourbon bbq pork upside down sliders melted cheddar and pickles \$39

Beef sliders with Dijon mustard and Emmental cheese \$39

Rack of Lamb Frenched lollipop chop Malai – marinated chops in sour cream, yogurt, and East Indian spices (GF) \$69



Quilled fish & chips haddock in a tartare sauce batter with pickle and chip \$39.50

Marinated Warm Olive Skewers with Hummus – house marinated olives with chickpea hummus served with crostini (VEG, V, GF) - \$36

Shawarma ciabatta crisp: chicken, hummus, beet pickled pepper and Jicama, crumbled feta, tzatziki, mint, parsley salad- \$36

Shrimp “Pakora” (fritters) with lentil & Cilantro batter (GF)\$39

Digby Scallops wrapped in double smoked bacon and maple \$41

Beef wellington with gorgonzola, bacon, and mushroom ragout \$40

Northern India mini vegetable samosa cilantro, yogurt chutney (VEG) \$36

Crispy cauliflower fritters with spiced cumin lentil batter and spiced cilantro, mint & ginger chutney (VEG, GF) \$36

Donair wellington with creamy tahini and roasted pepper. \$37

Chickpea falafel green garlic, black lemon tahini, sriracha silken tofu, pickled vegetables (V, VEG) -\$35

Spanakopita Mini Purse with feta and spinach - \$35

Sweet & Sour Chili Chicken Lollipops – toasted sesame seeds and sweet chili sauce \$36

Pasta & Meatballs – tomato sauce \$36



Receptions Display

Small platter serves up to 10, 19 people. Medium platter serves 20-29 people. Large platter serves 30-40 people.

Nova Scotia Cheese and Seafood Display

A beautiful display of select local cheese with complimenting chutney, preserves, & condiments.

Chef's selection of seafood including, smoked salmon, gravlax, jumbo shrimp, mussels & pickled herring.

Scanway's fresh baked bread, carrot bread, multigrain bread, & crackers

Small platter \$140 Medium platter \$185 Large platter \$253

Cheese & Charcuterie Board – A beautiful display of select local imported cheese including Cambozola, double cream brie, English blue, boursin, bocconcini, Edam, Emmenthal and, selection of charcuterie meats including prosciutto, hot calabrese, capocola , pepper & Genoa salami, airdried beef saved black forest ham, and pate, selection of seafood including, smoked salmon, gravlax, complemented with grilled marinated pepper, asparagus, zucchini , red onion, artichoke and eggplant. Spinach and olive artichoke spread, Fresh baked carrot, sourdough bread slices, assortment of crackers and citrus mango chutney.

Small platter \$160 Medium platter \$195 Large platter \$280

Live edge extra Large \$580 (serves up to 80 people)

Domestic & Imported Cheese Board

A beautiful display of select local imported cheese including Cambozola, double cream brie, English blue, boursin, bocconcini, Edam, Emmenthal garnished with fresh grapes, seasonal berries, preserves & condiments, dried fruits, Bread, crostini & crackers

Small platter \$160 Medium platter \$195 Large platter \$280



Shrimp Tower

Luckett's white wine & citrus poached large shrimp on skewer and wrapped in snow pea on the bed of ice, Bourbon spiked cocktail sauce, dill horseradish aioli, tabasco, lemons, limes, and artisan greens.

100 pieces \$398

Oyster Bar (Add \$ 100 for the Chef if shucked in front for maximum up to 3 hours)

Fresh Shucked, Local Nova Scotia Oysters mignonette sauce, hot sauce & horseradish lemons.

market price/ Dozen (minimum 6 dozen)

Italy inspired antipasto Platter

Aged provolone, marinated Bocconcini, Prosciutto, salami and smoked sausages, Grilled pesto vegetables, marinated olives, peppadew peppers, dried apricot, figs, , sliced baguette, focaccia bread, and crostini

\$245 to serve (up to 30) guest

Bruschetta tasting

Rustic garlic oil crostini with bowls of chopped fresh tomato and basil, fire roasted vegetable and artichoke tapenade, marinated olives, marinated Bocconcini, parmesan Cheese and peppadew peppers

\$210 to serve (up to 30) guest.

Atlantic smoked salmon

Three ways – cold smoked, maple pepper hot smoked and gravlax with mustard and dill crème fraiche, caper, red onion and horseradish, rye crispbread, and sliced baguette

\$285 to serve (up to 30) guests

Figs, brown sugar, honey, maple syrup, toasted almond, & pecan baked Brie

Sliced Baguette, rosemary, raisin, and cranberry, hazelnut crisps

\$110 serves up to 15 people.

Chip & Dip with Fresh Garden Vegetables

A variety of garden-fresh vegetables & torched pita, tortilla chips, naan bread. Displayed with three dipping sauces –Tzatziki, roasted artichoke and spinach dip with cheese, chickpea and roasted red pepper.

Small \$125 Medium \$155, large \$187

Fresh Vegetable Crudit 

A variety of market fresh garden vegetables including; crunchy carrots, crisp celery & cucumber, rainbow of bell peppers, broccoli & cauliflower florets & sweet cherry tomatoes, beautifully displayed with curried sour cream or lemon pepper & Herb Dip (GF,VEG)

Small platter \$112 Medium platter \$130 Large platter \$185

Display of Sliced Fruit, Berries & Grapes (GF, Vegan)

Freshly sliced & beautifully arranged Fruits, grapes & seasonal berries

Small \$125, medium \$155, large \$187

Fruit Kebobs

Cantaloupe, honey dew & watermelon with Pineapple and Strawberry.

\$45/dozen

Open Face Sandwich Trays

Smoked salmon on rye, roast beef on quinoa, Atlantic shrimp on white bread, and Emmental cheese on baguette

Small (18 pieces) \$99 Medium (30 pieces) \$160 Large (42 pieces) \$220

Mezza Platter

Toasted pita and Naan bread with:

Hummus (chick pea puree with sesame tahini) Babghounsh (roasted eggplant, garlic and tahini) Labnee with garlic and mint (thick yogurt dip) Tabouli (parsley salad) Fatouche (mixed vegetable salad)

Large - \$140.00 to serve up to 30



Italy inspired antipasto & Bruschetta tasting Platter

Aged provolone, marinated Bocconcini, marinated vegetables olives, cherry peppers with bowls of chopped fresh tomato and basil, fire roasted vegetable & artichoke tapenade, Parmesan cheese dried apricot and figs
rustic garlic oil crostini sliced baguette and focaccia bread
Large -\$255 to serve up to 30

Display of Sinful Miniature Sweets (by dozen and 3 dozen minimum)

- Mini Cupcakes- \$33
- Lemon tart with torched meringue- \$37
- Scanway's delectable Florentines- \$26
- Mini fruit tart - \$37
- Miniature bread and butter pudding - \$35
- Brownie milkshake with rum cream- \$41
- Cheesecake bites with caramel drizzle - \$38
- Traditional cream Brule spoons- \$38
- Milk and dark chocolate mousse with crunch- \$38
- Chocolate shooters with baileys -\$42
- Chocolate dipped mini macaron- \$38
- Mini Lemon kist cream brule-\$36
- Chocolate dipped strawberries- \$34
- Mini berries trifles -\$36
- Cake pops (Chocolate, brownies peppermint, cinnamon) - \$34



- Tiramisu martini - \$41
- Scanway's Donut Tree - \$42 (minimum 50 donut for tree display) Assorted glazed donuts, & cinnamon sugar donut holes with flavors such as white chocolate, dark chocolate, lemon raspberry, and cinnamon sugar
- Chocolate truffles \$31
- Mini Princess Martha cakes \$55/dozen
- French pastries: Mini pavlova, apple, and almond tart and Florentine \$39/dozen

Dessert Tray (bite size)

Scanway famous Florentine, chocolate Almond clusters, truffles, petit cookies, tarts and more

Ex Small (20 pieces) - \$35.75

Small (40 pieces) \$75

Medium (70 pieces) \$125

Large (100 pieces) \$170



Receptions Action Station

Minimum 40 people. Less than 40 more than 30 - \$5.50 per person; \$150 attendant fee up to 3 hours

Italian market-\$17.50/person Choice of two:

Penne, farfalle, cheese filled tortellini, Orzo, or fusilli Choice of two:

Basil pesto, wild mushroom sauce, four cheese sauce, Fire roasted tomato or roasted red pepper.

Slow Roasted Alberta corn fed top inside round of beef- \$17.50/person. Serve with mini kaisers, spiced mustards and horseradish.

Beef Tenderloin and Potato Martini - \$42.50/person

Carved beef tenderloin (portion of 2 ½ ounces pp) over top of basil mashed potatoes topped with melted oka cheese and sauced with a charred tomato vinaigrette served in a martini glass

Roasted Prime Rib- \$585 (serves 25)

Horseradish cream, burgundy reduction au jus; silver dollar rolls-

Farmer's Mini Market salads – \$14.40/per person

Greek Salad: feta cheese, cucumber, peppers, onion, tomato, olive with Tatziki

Salad (VEG, GF)

Baby romaine Caesar salad: with maple smoked bacon strips

Golden and red beets, goat cheese: and crunchy walnuts, pomegranate molasses & coriander (GF, V, VEG)

Comfort mashed potato bar-\$12.75/person

Buttery gold potatoes with an array of condiments including:

Smoked bacon, aged cheddar, crumbled blue cheese, green onions, sautéed onions, edamame beans, maple gravy

Tandoori Kebab Bazar- \$28/person

Clay oven cooked Chicken in butter cream sauce and beef kebab with Raita (yogurt dip), Kachumber salad (cucumber, tomato and onion salad), Baked garlic naan and Biryani Rice

Mumbai Street Vegetarian Food Stall-\$21.50/person

Griddle Cooked Potato cutlets (patties with paneer and peas) with Chickpea masala, coriander chutney and poppadum.

Bhel puri – spiced rice granola with tamarind chutney, tomato, and green onions

Tandoor Kebab and Mumbai Street Food Stall - \$34

(Combination of two stations)

Seafood Chowder-\$13.95/person

Rich & creamy Nova Scotia chowder with salmon, haddock, shrimp & scallop-

Taste of Maritime-\$38/per person

Pan seared Digby Scallops, Atlantic smoked salmon -Horseradish and dill crème fraiche, Cold Water shrimps, Solomon Gundy, and marinated cold mussel salad. With fresh lemon, rye bread, pumpernickel and sliced baguette, garlic, and olive oil.

Devine Decadence Hanging Spoons Dessert- Minimum 100 guest \$17.75/pp

Selection of 4 petit desserts based on 3 pieces per person, consists of:

- Panna cotta with raspberry jelly and raspberry macaroon
- Dark chocolate pot de creame with torched meringue
- Chocolate brownie with chocolate ganache Sugar cookie lemon tart



- Black current cheese dome

Late Night Selections

Tandoori Chicken Wraps with Coriander Chutney - \$9.50 per person

Late night version of Poutine Station - \$8.50 per person Potato wedges, cheese curd, gravy

*Add pulled pork for additional 3.50 per person.

Donair or Shawarma Station (Chef fee \$150 for 3 hours) \$10.25 (minimum 100 guests)

Build in front – pita, pickled vegetables, tomato, red onion and cilantro with tahini garlic dip.

Build Your Own Taco & Burrito Station \$14.50 /person

Shredded Pulled Pork & Chicken

Hard- & Soft-Shell Tacos & Tortillas

Pico de Gallo, Mango, Avocado Salsa

Chopped Cilantro, Tomato Salsa, Hot Sauce

Shredded Lettuce, Grated Cheese & Sour Cream

Slider Station \$15.50 (3 pieces per person)

Mini beef & cheddar mini pulled pork, Jalapeno, Siracha Mayo Mini crab cake with slow braised Oulton farms smoked bacon

Fancy tea sandwiches

“Crusts off and cut in quarters” These elegant sandwiches are sure to delight!

Rotisserie chicken- tandoori chickpea puree, feta cheese & roasted onion, egg salad with fine diced red onion, cold smoked Atlantic salmon & dill cream cheese, crisp cucumber with lemon zest mayonnaise, & grilled asparagus with whipped cream cheese

Made with variety of bread, may include beet breads, ancient grain quinoa bread,



multi grain & whole wheat.

Small 24 pieces \$78 Medium 48 pieces \$150 Large 68 pieces \$199

*Add Lobster fancy tea sandwiches for \$62/dozen.

Dessert Tray (bite size)

Scanway famous Florentine, chocolate Almond clusters, truffles, petit cookies, tarts and more

Ex Small (20 pieces) - \$35.75

Small (40 pieces) \$75

Medium (70 pieces) \$125

Large (100 pieces) \$170