

Scanway

EST 1981 · RE-EST 2017

CAKE MENU

Serving Sizes:

6 inch : \$35 (6-8 slices)

8 inch : \$45 (10-12 slices)

10 inch : \$60 (18-20 slices)

12 inch : \$75 (23-25 slices)

14inch : \$120 (36-38 slices)

1/2 sheet (square) : \$120 (40-50 slices)

Full sheet (square): \$220 (96 slices)

Cakes available in all sizes unless otherwise specified

SIGNATURE CAKES

Princess Martha

Sponge cake, with raspberry mousse and raspberry puree covered in whipped cream and white chocolate shavings.

Norwegian Marzipan

Sponge cake, filled with fresh whip cream and raspberries, covered in a thin layer of marzipan.

Fresh Cream Torte

Sponge cake layered with fresh cream and fresh fruit.

Roasted Hazelnut Mocha

Sponge cake, layered with chocolate whipped cream and soaked in coffee, garnished with hazelnut praline and chocolate décor.

1505 Barrington
St, Halifax,
NS, B3J 3K5

(902) 425-0386

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SIGNATURE CAKES

Chocolate Fudge with Chocolate Ganache

Chocolate pound cake, Filled with Chocolate buttercream and ganache garnished with chocolate.

Black Forest Cake

Sponge cake, layered with Kirsch (cherry liqueur) whipped cream, sour cherries, covered in chocolate garnish.

Lemon Chiffon Cake

Sponge cake, layered with lemon curd, and topped with whipped cream.

Opera Torte

This cake is square and is low sits at about 3 inches, almond layer cake soaked in coffee, with chocolate ganache and buttercream.

8X 8 square - \$50

Caramel Cake

Almond cake base with homemade caramel sauce and fresh whipped cream on top.

8 inch and 10 inch only

Carrot Cake

Carrot cake with walnuts, coconut, and pineapple filled and topped with cream cheese icing and garnished with toasted coconut.

8 inch or 10 inch only

Red Velvet Cake

Red velvet pound cake with cream cheese icing.

CHEESECAKES

Traditional cheesecake base with graham crumb bottom. Topped with your choice:

Lemon: Topped with lemon curd.

Vanilla: No topping, fresh fruit garnish

Marble: Base is marbled with vanilla and chocolate

Chocolate Cappuccino: Coffee-based cake with chocolate ganache glaze.

8 inch only

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POUND CAKES

These cakes are traditional pound cakes with layers of buttercream, covered in buttercream.

Flavors include:

Vanilla with vanilla buttercream

Lemon with lemon buttercream

Lemon raspberry with raspberry buttercream

Blueberry lemon with lemon buttercream

Chocolate fudge

MOUSSE CAKE

Milk and Dark Mousse Cake

Light sponge cake sandwiched between, A layer of dark chocolate mousse, and milk chocolate mousse. Covered in chocolate ganache with praline crumb around the bottom

8 inch and 10 inch only.

GLUTEN-FREE CAKE

King Olav

Gluten-free almond cake base with orange marmalade and orange truffle ganache.

8 inch only

Almond Cake

Almond base topped with vanilla mousse and fresh fruit.

6 inch, 8 inch, and 10 inch

Orange Almond Cake

Almond base with orange zest, covered in dark chocolate raspberry ganache.

6 inch and 8 inch

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VEGAN CAKE

Signature Vegan Cake:

Dark chocolate cake layered with whipped chocolate and raspberry ganache.
6 inch, 8 inch, and 10 inch

TARTS AND PIES

ONLY COMES IN 9 INCHES

Vanilla Bean Tart:

Sweet dough tart lined with vanilla pastry cream, topped with fresh fruit.

Frangipane and Raspberry Puree:

Sweet dough with a layer of frangipane over a layer of raspberry puree with lemon icing and toasted almonds.

Key Lime Pie

Graham crust filled with lime custard topped with whipped cream.

Lemon Flan with Lemon Curd

sweet dough filled with meringue and topped with lemon curd.

Chocolate Pecan Pie

Pecan pie drizzled with chocolate

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