



Scarway

# Dinner Buffet

Minimum 25 guests

## Turkey Dinner

per person **51.95**

Served with selection of fresh baked Artisan breads-  
Festive Fruit Stolen Bread, Potato, Focaccia, Milk Brioche Buns &  
Garlic Cheese Bread and creamy butter

### Appetizer

Butternut Squash Soup with Maple

### Spinach and Arugula Salad

with pomegranate, pancetta and mozzarella cheese & zesty  
orange, Dijon, honey dressing

### Entrée

#### Roasted Turkey

with valley apple, apricot and sage savory dressing, pan gravy and  
cranberry sauce

### Sides

#### Smashed Potatoes

with roasted garlic and crispy scallions

#### Roasted Winter Root Vegetables

### Dessert

#### Triple Chocolate Fudge Cake

with whiskey chocolate sauce

#### Eggnog Cheesecake

with dark rum anglaise

#### Festive Cookies and Florentines

All prices are subject to 19% service fee and 14% HST



# Dinner Buffet

Minimum 25 guests

## Build your own Buffet

per person **59.95**

Served with selection of fresh baked Artisan breads-  
Festive Fruit Stolen Bread, Potato, Focaccia, Milk Brioche Buns &  
Garlic Cheese Bread and creamy butter

### Choice of Two Fresh Salads

#### Winter Greens

with creamy clementine cranberry vinaigrette

#### Spinach and Arugula Salad

with pomegranate, pancetta and mozzarella cheese & zesty orange, Dijon,  
honey dressing

#### Roasted Apple and Winter Baby Greens

with dates, goat cheese and toasted pecan salad with spicy maple cider  
vinaigrette

### Choice of One Compound Salads

#### Potato Salad

with sour cream, mustard and bacon

#### Roasted Vegetable Orzo Salad

with basil and sundried tomato

#### Beet Salad

with pomegranate and goat cheese salad and mixed greens

#### Cranberry Apple Quinoa Salad

with chickpea, pepper and walnuts

#### Waldorf Salad

with grapes, walnuts, and tarragon

#### Lentil/Chickpea Salad

with parsley, raisins, walnut & cucumber

All prices are subject to 19% service fee and 14% HST





## Choice of One Soup

**Harvest Butternut Squash Soup**

with maple

**Roasted Sweet Potato Soup**

with pistachio

**Tomato roasted Red Pepper Bisque**

with Basil

**Spiced Parsnip and Apple Soup**

**Creamy Cauliflower**

**Spiced Carrot and Ginger Soup**

with cinnamon

## Choice of Two Entrées

**Slow Roasted Marmalade Pork Loin Kebab**

with cranberry and apples

**Roasted Sliced Turkey**

with Valley apple, apricot & sage savory dressing, pan gravy and cranberry sauce

**Tandoori Butter Chicken**

**Stuffed Chicken Breast**

with broccoli and mushroom pepper ragout

**Seared Atlantic Salmon**

with leek and mushroom ragout

**Baked Planked Salmon**

with cranberry, sliced almonds, pine nuts lemon zest thyme and parsley crust – creamy lemon and basil cream sauce

**Honey-glazed Ham**

spiced peach and Jalapeno chutney

**Maple Rosemary Stuffed Pork Loin**

with apple and cinnamon, cranberry salsa

**Beef Stroganoff**

with apple

**Barron of Beef**

with caramelized onion and mushroom, peppercorn demi

All prices are subject to 19% service fee and 14% HST





## Carving Station

Chef Fee of \$175 up to 2 hours only

### Slow Roasted Alberta Corn-fed Round of Beef

served with mini kaisers, spiced mustards and horseradish

### Roasted Turkey

with valley apple, apricot, and sage savory dressing, pan gravy and cranberry sauce

## Choice of One Vegetable

### Brussel Sprouts

with cranberries and bacon (optional)

### Roasted winter Root Vegetables

with molasses cider glaze

### Seasonal winter vegetables

### Char-grilled Asparagus

Add+\$3.50 per person

### Braised red cabbage with Apple

### Butternut squash and Parsnip

with cayenne and maple

### Yellow and Red Beets

with balsamic glaze

### Brown sugar Roasted Turnips

### Broccoli Cheddar Casserole

## Choice of One Starch

### Smashed Potatoes

with Buttermilk, roasted garlic and scallions

### Roasted Baby Potatoes

with rosemary and garlic

### Maple and Cajun roasted sweet potato

### Basmati Pilaf Rice

with onion, cardamom, and bay leaf

All prices are subject to 19% service fee and 14% HST





Scalloped Sweet and Yukon potatoes

Add +\$2.50 per person

Vanilla scented sweet potato puree

Roasted vegetable Orzo pasta with Pesto

Gnocchi

with fresh basil and bocconcini

Tri-colour Tortellini

with cheese and sundried tomato

Penne Pasta

with roasted vegetables and basil and garlic

### **Choice of Two Desserts**

Oatmeal Orange and Dates Crumble

Southern Pecan Pie

Pumpkin and Cinnamon Pie

Cinnamon-Apple Crumble

with nutmeg, oatmeal and coconut topping

Lemon or Strawberry Shortcake

Cinnamon-Apple Crumble

with nutmeg, oatmeal and coconut topping

Eggnog Cheesecake

with dark rum anglaise

Toffee Pudding Cake

with whiskey chocolate sauce

Triple chocolate Fudge Cake

with whiskey chocolate sauce

Spiced Ginger and Apple Cake

with caramel sauce

Carrot Cake

with walnuts and pineapple

Caramel Salted Cheesecake

Chocolate Decadence Timbale

with cocoa and finished with a heavenly chocolate glaze (v, gf)

All prices are subject to 19% service fee and 14% HST





# Plated Dinner

Minimum 25 guests

## Build your own Plated Dinner

per person **51.95**

Served with selection of fresh baked Artisan breads-  
Festive Fruit Stolen Bread, Potato, Focaccia, Milk Brioche Buns &  
Garlic Cheese Bread and creamy butter

### **First Course** *(select one)*

**Roasted Butternut Squash and Sweet Potato Soup**  
with maple chive crème fraîche

**Roasted Sweet Potato Soup**  
with pistachio

**Creamy Cauliflower**  
with bacon

**Spiced Carrot and Ginger Soup**  
with cinnamon

**Winter Greens Salad**  
caramelized valley apples, walnuts, honey thyme vinaigrette

**Spinach and Harvest Green Salad**  
with goat cheese, fresh berries toasted caramelized pecans, smoked  
salmon balsamic, maple vinaigrette

**Winter Sweet Baby Greens**  
oranges, pomegranate seeds, toasted pistachio & goat cheese salad with  
citrus, honey, sundried tomato vinaigrette

**Roasted Beet Salad**  
warm breaded goat cheese, toasted hazelnut vinaigrette

All prices are subject to 19% service fee and 14% HST





## Second Course: Entrée *(select one)*

### Maple Rosemary Stuffed Pork Loin

with apple and cinnamon, cranberry salsa

### Baked Planked Salmon

with cranberry, sliced almonds, pine nuts lemon zest thyme and parsley crust – creamy lemon and basil cream sauce

### Roasted Turkey

with Valley apple, Apricot and Sage savory dressing, pan gravy and cranberry sauce

### Bacon Wrapped Chicken Breast

with apricot & sage stuffing, wild mushroom, and pesto cream sauce

## Choice of One Vegetable

### Brussel Sprouts

with cranberries and bacon

### Roasted winter Root Vegetables

with maple and Cajun spice

### Seasonal winter vegetables

### Char-grilled Asparagus

Add+\$3.50 per person

### Leek wrapped Seasonal Vegetables

## Choice of One Starch

### Smashed Potatoes

with Buttermilk, roasted garlic and scallions

### Roasted Baby Potatoes

with rosemary and garlic

### Vanilla scented Sweet Potato puree

### Basmati Pilaf Rice

with onion, cardamom, and bay leaf

### Scalloped Sweet and Yukon potatoes

Add +\$3.50 per person





### Third Course: Dessert *(select one)*

#### Eggnog Cheesecake

with dark rum anglaise

#### Spiced Ginger and Apple Cake

with caramel sauce

#### Toffee Pudding Cake

with whiskey chocolate sauce

#### Triple Chocolate Mousse Timbale

with Strawberry coulis

#### Cranberry and White Chocolate Log cake

with triple chocolate sauce and shavings

#### Hot Chocolate Fudge Cake

with thick fudge ganache studded with chocolate chips

#### Peach and Cream Mousse Cake

with fluffy vanilla cake base

#### Peanut Butter and Chocolate Cheesecake (GF)

#### Oats and Dates Squares

with light crispy buttery streusel

