Scanway

EST 1981 · RE-EST 2017



EAT LOCAL,
EXPERIENCE
GLOBAL

FESTIVE MENU

902-425-0386 | catering@scanwaycatering.ca

LUNCH

Festive Soup / Salad & Sandwich Buffet

31.95

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

min. 15 people | price per person

Choice of Soup or Salad

Butternut Squash Soup

scented with sage

or

Winter Green Salad

petite baby greens, toasted almonds, mandarin oranges and feta cheese with zesty orange vinaigrette

Sandwiches / Wraps

Turkey & Brie Wrap

fresh spinach, apricot spread

Turkey Caesar Wrap

Caesar style - romaine lettuce, parmesan cheese, bacon bits, crumbled croutons, dried cranberries

Traditional Turkey Club

shaved turkey, crispy bacon, fresh tomato, cheddar, sage & onion mayo, cranberry spread

Roast Beef

Classic roast beef, baguette, caramelized beer onions, mayo, tomatoes, arugula and blue cheese

Roasted Sweet Potato Wrap (V)

Roasted garlic and chick-pea spread, kale, grilled zucchini, Spanish onions, cilantro

Honey Ham

Black forest ham, gruyere cheese, spinach, stone mustard mayonnaise

Christmas Turkey Sammie

Roasted turkey, sweet potato spread, sage stuffing, cranberry sauce

Dessert

Traditional Pumpkin Pie

spiced pumpkin filling in a flaky pastry crust

Festive Cookies and Florentines (GF)

shortbread cookies, white chocolate blondies, and more

V: VEGAN, GF: GLUTEN FREE

LUNCH

Just The Basics Festive Buffet

35.95

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

min. 25 people | price per person

Assorted Bread

selection of fresh baked Artisan breads- Potato, focaccia, milk buns, garlic cheese bread. Served with creamy butter.

Choice of Soup or Salad

Butternut Squash Soup

scented with sage.

or

Winter Green Salad

petite baby greens, toasted almonds, mandarin oranges and feta cheese with zesty orange vinaigrette.

Entrée

Roasted Turkey

with apricot & sage dressing, pan gravy & cranberry sauce.

Roasted Winter Root Vegetables

Mashed Potatoes

Dessert

Traditional Pumpkin Pie

spiced pumpkin filling in a flaky pastry crust

Festive Cookies and Florentines (GF)

shortbread cookies, white chocolate blondies, and more

V: VEGAN, GF: GLUTEN FREE

DINNER

Set Turkey Festive Buffet

min. 25 people | price per person

51.95

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

Assorted Bread

Selection of fresh baked Artisan breads - Festive fruit stollen, potato, focaccia, milk brioche buns and garlic cheese bread. Served with creamy butter.

Soup

Butternut Squash Soup

Nutmeg & cinnamon spiced soup scented with fresh sage topped with toasted pumpkin seeds

Salad

Winter Green Salad

Petite baby lettuces, herbs & sprouts, roasted sweet potatoes, red beets, candied maple pecans, pomegranate, mandarin oranges and feta cheese with zesty orange vinaigrette.

Entrée

Brown Sugar glazed Roasted Turkey

with apricot & sage savory dressing, pan gravy & cranberry sauce.

Roasted Winter Root Vegetables

with brussels sprouts

Mashed Potatoes

with roasted garlic and aged Canadian cheddar

Dessert

Triple Chocolate Fudge Cake

with whiskey chocolate sauce

Eggnog Cheesecake

with dark rum anglaise

Festive Cookies and Florentines *(GF)*

shortbread cookies, white chocolate blondies, and more

V: VEGAN, GF: GLUTEN FREE

DINNER

Build Your Own Festive Dinner Buffet

59.95

min. 25 people | price per person

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

Assorted Bread

selection of fresh baked Artisan breads - Festive fruit stollen, Potato bread, focaccia, milk brioche buns, garlic cheese bread. Served with creamy butter, maple butter and roasted garlic & white bean spread

Choice of ONE fresh green salad

Baby Greens *(GF)*

Petite baby lettuces, herbs & sprouts, citrus soaked pears, feta cheese, pumpkin seeds and green goddess dressing

Baby Spinach *(GF)*

Mushrooms, roasted sweet potatoes, maple pecans, crispy bacon and boiled egg with cranberry-poppy seed dressing

Kale & Arugula

Red radish, granola, toasted sunflower seeds, sun-dried cranberries and low fat feta cheese with citrus yogurt dressing

Bacon & Egg Caesar Salad

Romaine hearts, fresh tomato, bacon bits, boiled egg, and garlic croutons with creamy Caesar dressing

Choice of TWO compound salad

Veggies

Savoy, Kale & Apple Slaw *(GF)*

Pumpkin seeds, almonds, raisins and craisins with lemon & olive oil vinaigrette

Traditional Greek Salad *(GF)*

Tomato, onion, cucumber, peppers, feta cheese and black olives with lemon & oregano vinaigrette

Pasta

Gazpacho Style Pasta

Loaded with fresh tomato, cucumber, sweet peppers, and Vidalia onions, with sun-dried tomato and Tabasco vinaigrette.

Sicilian Pasta Salad

Charred vegetables, torn basil, parmesan, Sun-dried tomato & black olive vinaigrette

V: VEGAN, GF: GLUTEN FREE

DINNER

Spuds

Simple Potato Salad (GF)

Baby potatoes, crumbled crispy onions, peppercorn ranch dressing

Rustic New Potato Salad (GF)

Apple wood smoked bacon, wilted & chopped arugula, sundried tomato, grated eggs & fresh herbs, grainy mustard aioli

Grains

Quinoa Salad (GF)

Squash, roasted corn, diced tomato, bell peppers, toasted pumpkin seeds, mint honey, lime and herb dressing

Ancient Grain Salad

Chickpea, red onion, cucumber, celery, cilantro feta cheese, red pepper vinaigrette

Choice of ONE Soup

Lentil Soup

honey smoked ham, 3 onions, winter squash, root vegetables and sage

Butternut Squash Soup

rum-soaked apricots, toasted pumpkin seeds

Scanway's Almost Famous Seafood Chowder *+ $3.50 pp*

loaded with Maritime seafood including salmon, scallops, haddock & shrimp

Potato & Leek

crispy bacon and parmesan

Old Fashioned Tomato & Basil

ripe tomatoes, fresh basil, onions and garlic

Roasted Corn & Sweet Potato Chowder

roasted corn, sweet potatoes, onions, celery, and a blend of savoury herbs and spices

Roasted Chicken & Root Vegetable Hodge Podge

herb infused chicken broth

Wild & Tame Mushroom Velour

mushrooms, onions, garlic, cream, and fresh herbs.

Madras Curried Butternut Squash Soup

onions, garlic, and warm Madras curry spices.

V: VEGAN, GF: GLUTEN FREE

DINNER

Baked Potato Soup

Smoked bacon, aged Canadian cheddar

Silky Roasted Carrot Soup

Pumpkin seeds, honey, ginger, cinnamon and clove

Cauliflower and Brie Soup

Enriched with Brie, finished with a blend of herbs and seasonings

Choice of TWO Entrées

Roasted Turkey (sliced)

Valley apple, apricot & sage dressing, pan gravy, cranberry sauce

Tandoori Butter Chicken

Tender chicken in a creamy tomato sauce with aromatic tandoori spices

Slow Roasted Pork Loin

bacon wrapped, maple glazed, cheesy corn & onion polenta, apple & rosemary jus

Stuffed Breast of Chicken

buttered broccoli, mushroom & pepper ragout

Pan-Seared Maritime Salmon

Sautéed spinach, thick & hearty clam & sweet potato chowder

Baked Planked Salmon

thyme and parsley crust, craisin, sliced almonds, lemon zest, lemon and basil cream

Honey-glazed Ham

spiced peach and jalapeno chutney

Apple & Bacon Stuffed Pork Loin

wilted spinach, dried cranberries, maple pecans, Blackberry merlot glaze

Beef Bourguignon

Tender beef braised in red wine with mushrooms, bacon and aromatic herbs

Bootlegger Whisky Beef Stew

Root vegetables, potatoes, onions, horseradish & mustard infused Bourbon gravy

V: VEGAN, GF: GLUTEN FREE

DINNER

Cioppino

Mussels, clams, shrimp, salmon and white fish in a rich tomato, white wine-clam broth

Fisherman's Casserole

Shrimp, cod, salmon in lobster sauce with vegetables, topped with mashed potatoes.

Carving Station *+ Chef fee $175 for max. of 2 hrs*

Slow Roasted Alberta Corn-fed Top Inside Round of Beef

Served with mini kaisers, spiced mustards and horseradish

Roasted Turkey

Apple, apricot & sage savory dressing, pan gravy, cranberry sauce

Choice of TWO Vegetable

Maple Bacon Brussels Sprouts

Dried cranberries, toasted pumpkin seeds, pomegranate

Brown Sugar Candied Carrots

Citrus-honey herb butter, toasted pecan crumble

Butternut Squash Casserole

Caramelized onions, kale, chorizo, almonds, Gruyere

Roasted Winter Root Vegetables

With molasses cider glaze

Cauliflower Mash

Cream cheese, cheddar & chives

Sautéed Green Beans

Pomegranate seeds, crispy shallots, ginger & pistachios

Broccoli Caesar Salad

Parmesan, smoky bacon, crispy croutons, creamy dressing

Cauliflower Gratin

Creamy cheese sauce, crunchy breadcrumbs parmesan & cheddar crust

V: VEGAN, GF: GLUTEN FREE

DINNER

Broccoli Cheddar Casserole
With aged cheddar

Sweet ‘n’ Savoury Southern Corn Casserole
Caramelized onions and sweet peppers

Seasonal Vegetable Bundle
Wrapped in leek

Grilled Asparagus *Add +$3.50 pp*
Char-grilled asparagus with salt and pepper

Choice of ONE Starch

Smashed Potatoes
Buttermilk, roasted garlic, scallions

Roasted Baby Potatoes
Chopped rosemary, sea salt, roasted garlic, olive oil

Roasted Sweet Potato
Maple syrup, Cajun spices, fresh parsley

Basmati Pilaf Rice
Onions, cardamom, and bay leaf

Scalloped Sweet and Yukon potatoes *+$2.50 pp*
Layers of sweet and Yukon potatoes baked in rich, creamy sauce until tender

Fully Loaded Mashed Potato Bake
Creamy butter, sour cream, bacon, broccoli, grated white & orange cheddar

Boursin Mac ‘n’ Cheese
Roasted cauliflower, creamy cheese sauce, breadcrumbs, parmesan & cheddar crust

Gnocchi
With wild mushroom ragù, butternut squash, pecans and almond brown butter

Tri-colour Tortellini
Heirloom tomatoes, fresh basil and bocconcini

Penne Pasta
Roasted vegetables and basil and garlic

V: VEGAN, GF: GLUTEN FREE

DINNER

Choice of TWO Dessert

Oatmeal Orange and Dates Crumble

Oat crumble with sweet dates and citrus orange zest

Southern Pecan Pie

pecan pie with a rich, buttery filling and toasted pecans

Pumpkin and Cinnamon Pie

Creamy pumpkin pie warmly spiced with cinnamon and baked in a flaky pastry crust

Classic Apple Cinnamon Crumble

with cinnamon and nutmeg, topped with a golden oatmeal and coconut crumble

Lemon or Strawberry Shortcake

Light, tender shortcake layered with fresh strawberries or lemon cream

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 buttercream

Caramel Salted Cheesecake

with caramel sauce

Chocolate Decadence Timbale (V, GF)

with chocolate glaze

Festive Cookies and Florentines (GF)

chocolate crackle cookies, peppermint cookies, gingerbread cookies and more

V: VEGAN, GF: GLUTEN FREE

DINNER

Build Your Own Festive Plated Dinner

min. 25 people | price per person

51.95

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

Assorted Bread

selection of fresh baked Artisan breads - Festive fruit stollen, Potato bread, focaccia, milk brioche buns, garlic cheese bread. Served with creamy butter, maple butter and roasted garlic & white bean spread

First Course (choice of salad or soup)

Soup

Butternut Squash Soup

rum-soaked apricots, toasted pumpkin seeds

Baked Potato Soup

Smoked bacon, aged Canadian cheddar

Silky Roasted Carrot Soup

Pumpkin seeds, honey, ginger, cinnamon and clove

Cauliflower and Brie Soup

Enriched with Brie, finished with a blend of herbs and seasonings

Scanway's Almost Famous Seafood Chowder *+ $3.50 pp*

loaded with Maritime seafood including salmon, scallops, haddock & shrimp

Old Fashioned Tomato & Basil

ripe tomatoes, fresh basil, onions and garlic

Roasted Corn & Sweet Potato Chowder

roasted corn, sweet potatoes, onions, celery, and a blend of savoury herbs and spices

Salad

Baby Greens

Petite baby lettuces, herbs & sprouts, citrus soaked pears, feta cheese, pumpkin seeds and green goddess dressing

Kale & Arugula

Red radish, granola, toasted sunflower seeds, sun-dried cranberries and low fat feta cheese with citrus yogurt dressing

V: VEGAN, GF: GLUTEN FREE

DINNER

Bacon & Egg Caesar Salad

Romaine hearts, fresh tomato, bacon bits, boiled egg, and garlic croutons with creamy Caesar dressing

Roasted Root Vegetable & Kale Salad

Roasted sweet potatoes, red beets, carrots, parsnips, candied maple pecans, pomegranate, mandarin oranges, feta cheese and zesty orange vinaigrette

Winter Sweet Baby Greens

oranges, pomegranate seeds, toasted pistachio & goat cheese salad with citrus, honey and sundried tomato vinaigrette

Cranberry-Apple Quinoa Salad

Mixed baby greens, granny smith apple, pickled red onion, dried cranberries, toasted pumpkin & sunflower seeds, Quinoa and honey & citrus vinaigrette

Winter Panzanella Salad

Baby kale, red beets, roasted sweet potato, crunchy croutons, grapefruit segments, pomegranate seeds, maple pecans, feta cheese and lemon & oregano vinaigrette

Second Course (choice of ONE)

Roasted Turkey (sliced)

Valley apple, apricot & sage dressing, pan gravy, cranberry sauce

Stuffed Breast of Chicken

wrapped in bacon, stuffed with apricot & sage stuffing and lemon-basil cream sauce

Mediterranean Spiced & Seared Atlantic Salmon

Ancient grains with chickpeas, onions, cucumber, celery, cilantro, feta and garlic sauce

Baked Cedar Plank Salmon

thyme and parsley crust, craisin, sliced almonds, lemon zest, lemon and basil cream

Spinach & Brie Stuffed Chicken Breasts

With cranberry & apricot. Wrapped in bacon, sage & onion infused roasted chicken jus

Apple & Bacon Stuffed Pork Loin

wilted spinach, dried cranberries, maple pecans and blackberry merlot glaze

V: VEGAN, GF: GLUTEN FREE

DINNER

Choice of ONE Vegetable

Maple Bacon Brussels Sprouts
Dried cranberries, toasted pumpkin seeds, pomegranate

Brown Sugar Candied Carrots
Citrus-honey herb butter, toasted pecan crumble

Butternut Squash Casserole
Caramelized onions, kale, chorizo, almonds, Gruyere

Roasted Winter Root Vegetables
With molasses cider glaze

Sautéed Green Beans
Pomegranate seeds, crispy shallots, ginger & pistachios

Broccoli Caesar Salad
Parmesan, smoky bacon, crispy croutons, creamy dressing

Cauliflower Gratin
Creamy cheese sauce, crunchy breadcrumbs parmesan & cheddar crust

Broccoli Cheddar Casserole
with aged cheddar

Sweet 'n' Savoury Southern Corn Casserole
Caramelized onions and sweet peppers

Seasonal Vegetable Bundle
wrapped in leek

Choice of ONE Starch

Smashed Potatoes
Buttermilk, roasted garlic, scallions

Roasted Baby Potatoes
Chopped rosemary, sea salt, roasted garlic, olive oil

Roasted Sweet Potato
Maple syrup, Cajun spices, fresh parsley

V: VEGAN, GF: GLUTEN FREE

DINNER

Basmati Pilaf Rice

Onions, cardamom, and bay leaf

Scalloped Sweet and Yukon potatoes *+$2.50 pp*

Layers of sweet and Yukon potatoes baked in rich, creamy sauce until tender

Fully Loaded Mashed Potato Bake

Creamy butter, sour cream, bacon, broccoli, grated white & orange cheddar

Boursin Mac 'n' Cheese

creamy cheese sauce, breadcrumbs, parmesan & cheddar crust

Third Course (choice of ONE)

Peanut Butter and Chocolate Cheesecake (GF)

With chocolate sauce

Peach and Cream Mousse Cake

With fluffy vanilla cake base

Toffee Pudding Cake

With whiskey chocolate sauce

Cranberry and White Chocolate Log Cake

With triple chocolate sauce and chocolate shavings

Eggnog Cheesecake

with dark rum anglaise

Toffee Pudding Cake

with whiskey chocolate sauce

Triple Chocolate Mousse Timbale

With strawberry coulis

Spiced Ginger and Apple Cake

with caramel sauce

V: VEGAN, GF: GLUTEN FREE

RECEPTION

Hot Hors D'Oeuvres

by the dozen | min. 3 dozen per type

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

Bacon wrapped Digby Scallops — 45
double smoked bacon and cranberry glaze

Cumin & Lime Firecracker Jumbo Shrimp — 44
with tamarind fruit, cilantro jam

Mac & Cheese Cubes — 42
With chipotle cream

Pulled Mango Chipotle Pork Sliders — 44
melted cranberry boursin cheese & pickles

Slow Cooked Cranberry BBQ Turkey Meatballs — 42
With chipotle cream

Mini Quiche Duo — 42
Spinach, feta cheese, ricotta cheese, bacon, onion, thyme

Antipasto Skewers — 41
With bocconcini

Brûléed Brie Crostini — 42
Creamy Brie on crisp crostini

Panfried Gnocchi Skewers — 42
with brown butter and garlic

Croque Monsieur Bites — 42
with ham

Reuben Pickle Triple Decker — 42
Corned beef, Swiss cheese, sauerkraut

V: VEGAN, GF: GLUTEN FREE

RECEPTION

Display Platters

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

Avocado Guacamole and Cranberry Jalapeno Dips — 195

Served with cranberry, rosemary raisin, fig, vanilla and black pepper crisps

Serves up to 30 guests

Fennel Pink Salt Cured Gravlax — 295

melted cranberry boursin cheese & pickles

Serves up to 30 guests

Selection of Seasonal Pate — 125

Spinach, feta cheese, ricotta cheese, bacon, onion, thyme

Serves up to 15 guests

Bacon Cranberry and Toasted Almond Baked Brie — 180

Served with baguette and orange marmalade

Serves up to 15 guests

Baked Ricotta Dip — 205

Served with cranberry, rosemary raisin-fig vanilla & black pepper crackers

Serves up to 30 guests

V: VEGAN, GF: GLUTEN FREE

SWEETS

Festive Sweets

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

Holiday Dessert Tray

Stollen slices, marzipan tarts, mincemeat tart, truffles, coconut macaroon, gingerbread, red, white & peppermint meringues, Florentines (GF), Holiday shortbread and chocolate crackle cookies

Small (40 pcs)	**104**
Medium (70 pcs)	**163**
Large (100 pcs)	**215**

Traditional Christmas Stollen (per loaf) — 36

Fruit bread with nuts, spices and dried fruits coated with icing sugar

Yule Logs (per log) — 59

Dark chocolate peppermint or orange mulled cranberry

Eggnog and Rum Cheesecake (10") — 95

Ginger spiced crust topped with creamy eggnog and cheese, enhanced by a splash of rum and covered with cream

By the Dozen

min. order of 3 dozen per type

Assorted Truffles — 32

Festive Cookies — 42

Shortbread, flooded sugars, Florentine, chocolate crackle, white chocolate blondies and gingerbread cookies

Scanway Signature Florentines (GF) — 35

Festive themed Mini Cupcakes — 44

Browned Butter White Chocolate Blondies — 44

V: VEGAN, GF: GLUTEN FREE

VENUES

Looking for a space for your Christmas Party..?

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*We host Christmas parties at **Bell Lane Kitchen**, and we are a preferred caterer at **The Annex by Glow Parties** and **Glow Gardens.***

Ask us about the venues!

Reserve your events before November 20th to save the booking.

Contact us:



catering@scanwaycatering.ca



902-425-0386



scanwaycatering.com

Looking for a take-out Festive Turkey meal with all the fixings.?

Our holiday takeout offerings will be available soon. Stay tuned!