

## Reception

### Hot Hors d'Oeuvres

- Digby Scallops wrapped in maple crispy, double smoked bacon – **\$41**
- Cumin & lime firecracker jumbo shrimp with tamarind fruit, cilantro jam – **\$40**
- Mini Beef Wellington with cranberry Boursin cheese, exotic Mushroom and Rosemary Duxalle – **\$42**
- Roasted Marinated Rack of lamb Chops in mint Yogurt and Garam Masala – **\$69**
- Mac & Cheese Cubes, chipotle cream – **\$39**
- Quilled Fish & Chips, haddock in tartare sauce batter with pickle & chip **\$39.50**
- Tandoori Marinated Chicken Skewer with spiced tomato, butter cream sauce drizzle – **\$39.50 (GF)**
- Crispy Cauliflower Fritters with spiced cumin lentil batter & spiced cilantro, mint & ginger chutney – **\$36 (GF/Veg)**
- Pulled Mango Chipotle Pork Sliders, melted cranberry boursin & pickles – **\$40**

### Reception Displays

Small platter serves 10-19 guests  
Medium platter serves 20-29 guests  
Large platter serves 30-40 guests

#### *Nova Scotia Cheese and Seafood Display*

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

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

## Cheese & Charcuterie Board

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

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

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, capocollo, pepper & Genoa salami, airdried beef saved black forest ham, and pate. A 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.

## Chip & Dip with Fresh Garden Vegetables

| **Small \$125** | **Medium \$155** | **Large \$187** |

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.

## Avocado Guacamole – \$195

*Serves up to 30 guests*

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

## Italy inspired Antipasto & Bruschetta Tasting Platter – \$255

*Serves up to 30 guests*

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 rostini sliced baguette and focaccia bread.

**\$255** to serve (up to 30) guests.

### Atlantic Smoked Salmon – \$253

*Serves up to 30 guests*

Beautifully arranged, sliced Atlantic smoked salmon with horseradish, crispy fried capers, dill crème fraiche, sliced red onion & juicy lemon. Accompanied by a basket of fresh baked rye bread, potato bread toast points & sliced French baguette

### Fennel Pink Salt Cured Gravlox – \$295 (required at least 76 hours notice)

*Serves up to 30 guests*

### Chicken Liver Pate – \$95

*Serves up to 15 guests*

Served with Cumberland sauce, pickles, toasts

### Bacon Cranberry and Toasted Almond Baked Brie – \$180

*Serves up to 15 guests*

Served with Baguette, orange marmalade

### Shrimp Tower (100 pieces) – \$398

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.

## Holiday Festive Sweets

### Holiday Dessert Tray

| **Small (40 pieces) – \$80** | **Medium (70 pieces) – \$140** | **Large (100 pieces) – \$192** |

Stollen slices, marzipan tarts, mince meat tart, truffles, coconut macaroon, gingerbread, red, white & peppermint meringues, Florentines, holiday shortbread and chocolate crackle cookies.

### Traditional Christmas Stollen – \$36 (per loaf)

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

### Yule logs – \$59 each

Dark chocolate peppermint or Orange mulled Cranberry

### Eggnog and Rum Cheesecake – \$95.00 each

16 slices ginger spiced crust topped with creamy eggnog and cheese enhanced by splash of rum covered with cream

### Assorted Truffles – \$26 (per dozen)

### Festive Cookies – \$32 (per dozen)

Shortbread, flooded sugars, Florentine, chocolate crackle White chocolate Blondies and gingerbread

### Florentines – \$33 (per dozen)

### Holiday Themed Mini Cupcakes – \$42 (per dozen)

### Browned Butter White Chocolate Blondies – \$38 (per dozen)