

## Plated Dinner

### Compose Your Own, Unique Plated Dinner

*All plated dinners include baskets of Scanway's fresh, Chef crafted breads & whipped butter*

### APPETIZER COURSE

Please select **one** of our delicious appetizers (stock or medley)

#### Stock

##### **Roasted Tomato and Red Pepper Soup**

Fire roasted Roma tomatoes & Red bell pepper pureed with garlic & sweet basil leaves, garnished with Grana Padano parmesan shavings & sourdough crouton

##### **Roasted Butternut Squash Soup**

With toasted pumpkin seeds, chopped chives & nutmeg Chantilly

##### **Potato Leek Soup**

A creamy classic with double smoked bacon & chive sour cream

##### **Atlantic Seafood Chowder** (*add \$4.50 per person to entrée price*)

Rich and creamy chowder loaded with Maritime seafood including Salmon, Scallops, Haddock & Coldwater Shrimp

#### Medley

##### **Kale and Citrus**

Artisan green kale, sweet potato, pomegranate, grapefruit, pears, pumpkin, pine nuts & almond salad with orange pomegranate-poppysseed dressing

##### **Radicchio and Buttermilk Salad**

Toasted pecan, caramelized grapes, arugula, mixed micro greens and buttermilk dressing

##### **Greens and Berries**

With field berries, bell peppers, cherry tomatoes, Tandoori spiced pecans & aged balsamic vinaigrette

## **Baby Spinach Salad**

With tart pomegranate seeds, soft sun-dried tomato, tandoori spiced pecans, sliced bocconcini cheese & champagne poppy seed

## **Tuscan Caesar Salad**

Baby romaine, crisp local pancetta, shaved asiago cheese, potato bread crouton & creamy garlic Caesar dressing

## **Black Quinoa (Ancient Grain)**

With chopped parsley, cilantro, red onion, vine ripened tomato, lemon juice, cumin & chilies

## **Watermelon, Feta and Arugula Salad** *(add \$1.75 per person to entrée price)*

Cherry tomato and balsamic orange vinaigrette

## **Tomato Bocconcini Salad** *(add \$2.50 per person to entrée price)*

Thin sliced red onion, crisp pancetta chip, fresh sweet basil leaves, mini bocconcini cheese & aged balsamic vinegar

## **Deconstructed Fattoush Salad** *(add \$3.50 per person to entrée price)*

Romaine heart, farmers micro green wrapped around pita, cherry tomato, cucumber, olive, grilled peppers, roasted red beet, pomegranate, radish, green onion, cherry tomato, mint leave, coriander leave, chickpea, marinated feta, tahini sauce. lemon pomegranate molasses and sumac dressing

## **MAIN COURSE**

Please select **one** of your favorite entrées

### **Chicken**

**Herb Marinated Breast of Chicken \$51.95:** Plump chicken breast marinated with fresh chopped garden herbs, garlic & apple cider vinegar. Plated with fire roasted Roma tomato, basil cream sauce

**Stuffed Breast of Chicken \$54.00:** Chicken breast filled with feta cheese, baby spinach, fresh chopped rosemary & fire roasted tomato olive sauce

**Supreme of Chicken \$52.95:** Crispy skin roasted supreme cut breast of chicken with creamy Roma tomato & olive rosé sauce

## Beef

**Braised Beef Short Ribs (Boneless) \$56.50:** Oven slow braised in sea salt, white wine, thyme. bacon fat and cream.

**Grilled Striploin (8oz) \$64.00:** Garlic & garden herb rubbed striploin steak with double smoked, bacon bourbon BBQ sauce & frizzled onions

**Roast Prime Rib of Beef \$59.95:** Grainy mustard & chopped fresh rosemary roasted prime rib of beef with creamy horseradish, burgundy wine demi-glace sauce & crispy Yorkshire pudding

**Fillet Mignon (Market Price):** The Ultimate Beef Eaters Entrée!

Garlic butter rubbed; grilled beef tenderloin wrapped in double smoked bacon with port wine peppercorn cream sauce & butter roasted button mushrooms

*Please note: All banquet or plated steak dinners are grilled to medium doneness*

## Fish

**Slash 'N Burn Filet of Atlantic Salmon \$51.95:** Sweet meets heat with Scanway's secret blend of spices; plated with sweet basil beurre blanc

**Stuffed Atlantic Haddock \$55.00:** Fresh haddock rolled with blue swimming crabmeat & Atlantic salmon. Plated with lemon pesto herb cream

**Butter Poached Halibut (Market Price):** chive cream sauce and Salsa Verde

## Vegetarian

**Vegetable Timbale (Included in entrée price):** Curried lentils, creamy sautéed garlic & spinach, pan fried tofu, forest mushroom ragout & grilled eggplant wrapped in roasted green zucchini. Plated with creamy spiced tomato & coconut curried sauce

## Duo

**Chicken and Salmon \$57.00:** Feta and spinach filled chicken with rosemary (4oz) and Grapes with Grilled Atlantic Salmon (3oz) with dill and roasted cumin cream

**Beef and Shrimps \$59.00:** Garlic & garden herb rubbed grilled striploin (4oz) steak with lemon pepper large shrimps (4 shrimps) skewers served with bourbon BBQ sauce & frizzled onions

**Beef and Salmon \$59.00:** Garlic & garden herb rubbed tenderloin (3oz) steak, bourbon BBQ sauce & frizzled onions paired with grilled Atlantic Salmon (3oz) with dill and roasted cumin cream

## Starch

Please select **one** of your favorite starch to accompany your main course

*\*Two different options may be chosen for an extra charge of \$4.50 per person*

### Butter & Garlic Creamy Smashed Potatoes

**Roasted Baby Potatoes** with garlic, fresh thyme & a squeeze of fresh lemon

**Oven Roasted Potatoes** with olive oil, garlic flakes & fresh chopped rosemary

**Basmati Rice Pilaf** scented with bay leaves, cardamom pods, cinnamon sticks & garam masala

**Steamed, New Potatoes** with chopped fresh thyme, coarse sea salt & lots of butter *(subject to availability)*

**Pave Potato:** Layers of thinly sliced russet & sweet potato, fine diced shallots, chopped fresh thyme, sea salt & cracked black peppercorns with grated Grana Padano parmesan cheese & rich cream *(add \$1.75 per person to entrée price)*

**Arlee Potato:** Double baked potato with garlic mashed and paprika *(add \$1.25 per person to entrée price)*

## Vegetable

Please select **one** of your favorite vegetable to accompany your main course

**Roasted Root Vegetables:** Rosemary, thyme, oregano, basil & garlic

**Leek Wrapped** asparagus, peppers, zucchini and carrot bundle with olive and thyme

**Ratatouille Stuffed Baked Zucchini** with tomato salsa and roasted peppers

**Baked Stuffed Tomato** with creamy spinach, cheese

**Normandy Vegetables** in olive oil and roasted red pepper spiced broccoli, turmeric cauliflower, red pepper, and carrot

**Charred Asparagus** with Lemon (*add \$3.25 per person to entrée price*)

## Dessert Course

Please select **one** of your favorite desserts

**Triple Chocolate Mousse Cake:** Light silky, rich & creamy chocolate mousses with praline, hazelnut crunch & raspberry coulis

**Strawberry Shortcake:** Three scrumptious layers of the best shortcake you've ever tasted, decorated with our own thick, dairy-fresh whipped cream and strawberry preserve, garnished with fresh strawberries

**Country Style Carrot Cake:** Chock full of fresh carrots, raisins and spices covered with a pineapple buttercream icing and topped with crunchy walnuts

**Triple Chocolate Fudge Cake:** Moist dark chocolate cake smothered with a bittersweet chocolate buttercream and finished off with an elegant decoration of white chocolate flakes and drizzles of dark chocolate

**Sticky Toffee Pudding Cake:** Rich, buttery golden toffee sauce flowing over a cool white cloud of whipped cream and layers of a dark, lightly spiced sponge cake generously speckled with finely chopped dates

**Chocolate Decadence Timbale (GF/Vegan):** Cake with cocoa and finished with a heavenly chocolate glaze

**Traditional Tiramisu:** Alternating layers of Mascarpone cream and imported Italian Savoiardi lady finger biscuits soaked in espresso coffee

**Salted Caramel Cheesecake:** A chocolate cookie graham crust base topped with white chocolate AND creamy cream cheese, wrapped with rich homemade salted caramel. The perfect pairing of sweet and salty

**Blueberry White Chocolate Cheesecake:** Blueberries folded into the fresh whipped cream and drizzle of violet toned chocolate

**Princess Martha:** White Chocolate, Raspberry Mousse Cake

**Coconut Panna Cotta:** With seasonal fresh berries toasted almond crumble, and blueberry coulis (GF)

**Warm Apple Crumble:** Loads of crisp apples, cinnamon, nutmeg and other spices grace the tasty oatmeal cookie-like crust and is covered with a crunchy golden oatmeal and coconut topping

**Chocolate Chocolate and Chocolate:** Three layers of intensely rich chocolate cake towered one on top of the other and sandwiched between silky smooth chocolate buttercream icing

**Lemon Cream Short Cake:** Three scrumptious layers of exquisitely moist shortcake decorated with our own dairy-fresh whipped cream and tangy lemon preserve

Dinner Buffet  
(Minimum 50 people)

**\$50** for one entrée, **\$57** for two entrées, and **\$6.50** for an additional third entrée.  
Includes basket of fresh breads & butter, choice of three salads/soup, two sides, and three desserts.

Compose Your Own, Unique Buffet Dinner

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**Soup, Leaves, Grains & Beans**

*Please select **three** of your favorite salads and/or soup*

**Roasted Butternut Squash Soup**

**Beef and Barley Soup**

**Minestrone Soup**

**Creamy Mushroom**

**Roasted Red Pepper and Tomato**

**Artisan Leafy Green Salad** with field berries, bell peppers, cherry tomatoes, crumbled Danish blue cheese & aged balsamic vinaigrette

**Spinach Salad** with tart pomegranate seeds, soft sun-dried tomato, tandoori spiced pecans, grated mozzarella cheese & champagne poppy seed

**Hail Caesar!** Crisp romaine, shaved fennel, garlic toasted potato bread croutons, grated Grana Padano parmesan cheese, crisp crumbled bacon & creamy garlic Caesar dressing

**Chopped Mediterranean Salad:** Vine ripened tomatoes, red onion, crunchy cucumber, sweet bell peppers, crumbled feta cheese, Kalamata olives, torn basil leaves & garlic, oregano vinaigrette

**Black Quinoa Salad:** Ancient grain, black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic, roasted cumin & a squeeze of lemon

**Chickpea Salad:** Crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

**Orzo Salad:** With fresh chopped broccoli, cauliflower, shredded carrot, sweet bell peppers, chopped cherry tomatoes, diced cheddar cheese & Catalina style dressing

**Red Potato Salad:** German Style Potato Salad with sour cream, scallions, fresh dill, double smoked bacon & grainy mustard

**Fresh Market Coleslaw:** Purple, green & Napa cabbage shredded with crunchy carrots & red onion, tossed with garlic & apple cider aioli

**Thai Inspired Rice Noodle Salad:** Tender rice noodles tossed with julienne of carrot, sweet bell peppers, green beans, red onion & daikon radish with sesame oil, sesame seeds, honey & lime juice vinaigrette

**Bean, Apple & Cranberry Salad:** Chickpeas & tender red kidney beans with diced, tart green apple, diced English cucumber, dried cranberries, chopped green onion & roasted cashews with apple cider vinaigrette

## Entrée

### Chicken

**Stuffed Chicken:** Breast filled with forest mushroom, thyme & garlic ragout in port wine demi-glace.

**Herb Chicken:** Sweet basil, oregano, thyme & chopped fresh rosemary marinade with garlic, apple cider vinegar & extra virgin olive oil. Presented with Cortland apple gastrique

**Butter Chicken:** Spiced rich & creamy tomato makhani sauce, pickled onion & coriander chutney



**Chicken Skewers:** Chunks of fire roasted tomato feta marinated chicken skewered with mushroom, red onion & sweet bell peppers. Presented with sweet basil cream on a bed of pickled pepper and onion

**Chicken Cacciatore:** Braised in tomato, onion, mushroom, and herbed stew with bell peppers

## Beef

**Roasted Prime Rib of Beef:** Grainy mustard & chopped fresh rosemary roasted prime rib of beef with creamy horseradish, burgundy wine demi-glace sauce & crispy Yorkshire pudding (*add \$12.50 per person to entrée(s) price*)

**Roast Barron Beef:** Sliced thin & rolled with butter roasted button mushrooms, fresh thyme & Port Wine Jus

**Beef Bourguignon:** Tender beef simmered in red wine broth with pearl onions & forest mushrooms

**Beef Stroganoff:** Sauté beef stew with mushroom gherkins and onion in a sour cream brown sauce

**Beef Skewers:** Chunks of teriyaki marinated Atlantic beef skewered with mushroom, red onion & sweet bell peppers. Presented with teriyaki sauce on a bed of pickled Napa & purple cabbage

**Thai Style Beef Stir-fry and Peppers** in oyster, chili, and soy sauce with peppers

**Pepper Spiced Striploin Medallions (4oz):** Frizzled red onions & port wine mushroom gravy (*add \$2.00 per person to entrée price*)

## Fish/Seafood

**Maple glazed plank sides of salmon.** A Scanway staple! With Creamy Lemon Dill Sauce

**Blackened Atlantic salmon:** Scanway's own secret blackening spice recipe. A little bit sweet with just enough heat & a pinch of salt with fresh fruit & red onion salsa

**Grilled Salmon:** Atlantic salmon rubbed with butter; lemon & garlic then fired on the grill served with lemon dill cream

**Butter poached Haddock, Chive Cream Sauce and Salsa Verde (Additional Market Price per Person):** Cilantro and garam masala marinated in sour cream and yogurt

### Vegetarian

**Vegetarian Indian Chole:** Chickpeas in spiced tomato curry gravy

**Vegetable Kofta Ball** in East Indian butter cream sauce

**Vegetable Cacciatore** with roasted sweet bell peppers, zucchini, red onion & eggplant simmered in fresh chopped, garden herb, garlic & tomato red wine broth

**Mediterranean Quinoa** with tender sun-dried tomato, chickpeas, golden raisins, feta cheese, artichoke hearts & Kalamata olives with aged balsamic tomato and oregano

### On the Side

Please select **one** of your favorite sides from each 'Starch' and 'Vegetables' for your buffet

### Starch

**Butter & Garlic Creamy Smashed Potatoes**

**Roasted Baby Potatoes** with garlic, fresh thyme & a squeeze of fresh lemon

**Oven Roasted Potatoes** with olive oil, garlic flakes & fresh chopped rosemary

**Basmati Rice Pilaf** scented with bay leaves, cardamom pods, cinnamon sticks & garam masala

**Steamed, New Potatoes** with chopped fresh thyme, coarse sea salt & lots of butter *(subject to availability)*

**Pave Potato:** Layers of thinly sliced russet & sweet potato, fine diced shallots, chopped fresh thyme, sea salt & cracked black peppercorns with grated Grana Padano parmesan cheese & rich cream *(add \$1.75 per person to entrée price)*

### Vegetables

**Root Vegetables** in rosemary, thyme, oregano, basil & garlic roasted local beets, carrots, butternut squash, red onion & rutabaga

**Normandy Vegetables** in olive oil and roasted red pepper spiced broccoli, turmeric cauliflower, red pepper, and carrot

**Seasonal Fresh Garden Vegetables** with red onion roasted roots vegetables

**Charred Asparagus** with Lemon (*add \$3.25 per person to entrée price*)

### Sweet Endings

Please select **three** of your favorite sweet endings for your buffet

**Donut Hole Cakes:** Glazed with assortment fruits, chocolate, and caramel

**Milk and Dark Chocolate Mousse:** Individually portioned silky, rich & creamy chocolate mousses with praline, hazelnut crunch & raspberry coulis

**Berry Fresh Fruit Tart:** Mini apricot glazed kiwi, strawberries, blueberries & raspberries with English custard & passion fruit puree

**Flourless Chocolate Espresso Cake (GF):** Gluten-free dark chocolate cake with raspberry coulis, fresh berries & torched Italian meringue

**Strawberry Shortcake:** Three scrumptious layers of the best shortcake you've ever tasted, decorated with our own thick, dairy-fresh whipped cream and strawberry preserve, garnished with fresh strawberries

**Cheesecake** – please choose **one**:

**a) Blueberry Cheesecake:** New York cheesecake with blueberry compote, oatmeal cookie crumble and vanilla Chantilly

**b) Vanilla Bean Cream New York Cheesecake:** An original New York style cheesecake and a buttery vanilla crust

**Princess Martha:** White Chocolate, Raspberry Mousse Cake

**Tuscan Style Tiramisu Cake:** Coffee cheesecake layered with coffee drenched cake topped with tiramisu cream mousse. Chocolate chips and ground French roast coffee

**Pie Selections:** Nova Scotian Blueberry Pie **or** Strawberry and Rhubarb

**Country Style Carrot Cake:** Raisin and spices covered with pineapple buttercream icing topped with crunchy walnuts

**Gluten-free Cheesecake with Berries:** Vanilla cheesecake topped with raspberries and blueberries glazed with apricot

### **Vegan/GF Friendly Options**

**Wild Blueberry Crumble, Cake – (Vegan):** Vegan shortbread and a wild blueberry filling, topped with a vegan oat and toasted coconut streusel!

**Carrot, Cake (GF/Vegan):** The cake is filled and covered with delectable plant base cream cheese icing, covered with a mixture of sweet coconut and walnuts and topped with white chocolate drizzle

**Marshmallow Dessert Bar (GF):** With brown sugar and sea salt

**Cheesecake Chocolate Peanut Butter (GF):** Covered in a smooth milk chocolate glaze. Topped with a mountain of chocolate peanut butter cups and drizzled with peanut butter

**Turtle Cheesecake (GF):** Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake topped with a white fond, brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel