

## Reception

| Prices are per dozen | Minimum 3 dozen per selection |

(V) –Vegan, (VEG) –Vegetarian, (GF) –Gluten-Free, (DF) –Dairy Free

### ❖ *Cold Hors d'Oeuvres*

**Bocconcini cheese rolled in prosciutto** with basil oil & balsamic drizzle – \$42.00

**Ice wine marinated watermelon square** with balsamic vinaigrette, feta crumble, sesame seeds and watercress (VEG) – \$41.00

**Salmon tartare** with ginger scallion, fennel, garlic crisp, lemon zest and red cabbage shoots – \$42.00

**Naturally Smoked Salmon** with dill cream cheese on arugula and parmesan pesto olive oil naan bread – \$43.00

**Caramelized, Annapolis Valley Bartlett pear** and melted Cambozola blue cheese, potato bread with oven roasted, spiced pecans (VEG) – \$40.00

**Medjool dated filled with creamy goat cheese**, cinnamon and walnuts wrapped in prosciutto (GF) – \$40.00

**Charred cherry tomato, basil & roasted pine nut pesto and creamy chèvre cheese** on crispy French baguette crostini (VEG) – \$40.00

**Caprese style skewers** with vine ripened cherry tomato, bocconcini mozzarella, sweet basil leave and aged balsamic drizzle (VEG) – \$41.00

**Rosemary roasted, sliced thin, tender beef** with port reduced mushroom and onion duxelle on light rye crisp – \$41.00

**Sesame Crusted Tuna** – Wakame, wasabi aioli, Tagarashi spiced sweet potato Chip, Pickled Jalapeño, Yuzu Ponzu Glaze, Cilantro (GF) – \$47.00

**Crispy lentil vol au vent** filled with butter poached lobster with basil torched hollandaise (CHEF REQUIRED) – \$49.00

**Golden and red beets, goat cheese** and crunchy walnuts, pomegranate molasses and coriander (VEG/GF) – \$40.00

**Cranberry-Fig Goat Cheese Tarts** with balsamic drizzle (VEG) – \$40.00

**Greek skewer**, feta cheese, cucumber, peppers, onion, tomato, olive with Tzatziki Salad (VEG, GF) – \$41.00

**Baby romaine Caesar salad** with maple smoked bacon strips – \$41.00

**Mango Summer Roll** – passion fruit and sweet chili in rice paper (V/VEG/GF) – \$40.00

### ❖ Hot Hors d'Oeuvres

**Tandoori Chicken Skewer** with spiced tomato, butter cream sauce drizzle (GF) – \$44.00

**Crispy Thai Lumpia Roll** with julienne of carrot, celery and crunchy cabbage with sweet chili relish (VEG) – \$40.00

**Beef Sliders** with Dijon mustard and Emmental cheese – \$44.00

**Rack of Lamb** Frenched lollipop chop Malai – marinated chops in sour cream, yogurt, and East Indian spices (GF) – \$72.00

**Quilled Fish & Chips Haddock** in a tartare sauce batter with pickle and chip – \$44.00

**Marinated Warm Olive Skewers with Hummus** – house marinated olives with chickpea hummus served with crostini (VEG/V/GF) – \$40.00

**Shawarma ciabatta crisp**: chicken, hummus, beet pickled pepper and Jicama, crumbled feta, Tzatziki, mint, parsley salad – \$40.00

**Shrimp “Pakora” (fritters)** with lentil and cilantro batter (GF) – \$43.00

**Digby Scallops** wrapped in double smoked bacon and maple – \$45.00

**Beef Wellington** with gorgonzola, bacon, and mushroom ragout – \$45.00

**Northern India Mini Vegetable Samosa** cilantro, yogurt chutney (VEG) – \$40.00

**Crispy Cauliflower Fritters** with spiced cumin lentil batter and spiced cilantro, mint & ginger chutney (VEG/GF) – \$40.00

**Donair Wellington** with creamy tahini and roasted pepper – \$41.00

**Chickpea Falafel** green garlic, black lemon tahini, sriracha silken tofu, pickled vegetables (V/VEG) – \$35.00

**Spanakopita Mini Purse** with feta and spinach – \$40.00

**Sweet & Sour Chili Chicken Lollipops** – toasted sesame seeds and sweet chili sauce –  
\$44.00

**Pasta & Meatballs** – tomato sauce – \$40.00

### Reception Display

| **Small Platter** serves up to 10-19 people | **Medium platter** serves 20-29 people |  
**Large platter** serves 30-40 people |

### *Nova Scotia Cheese and Seafood Display*

| **Small \$180.00** | **Medium \$255.00** | **Large \$325.00** |

A beautiful display of select local cheese with complimenting chutney, preserves, and condiments. Chef's selection of seafood including, smoked salmon, gravlax, jumbo shrimp, mussels and pickled herring.

Scanway's fresh baked bread, carrot bread, multigrain bread, and crackers.

### *Cheese & Charcuterie Board*

| **Small \$180.00** | **Medium \$255.00** | **Large \$325.00**

| **Live Edge Extra Large \$650** (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 a selection of charcuterie meats including prosciutto, hot calabrese, capocola, 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.

### *Domestic & Imported Cheese Board*

| **Small \$170.00** | **Medium \$245.00** | **Large \$315.00** |

A beautiful display of select local imported cheese including Cambozola, double cream brie, English blue, boursin, bocconcini, Edam, Emmenthal garnished with fresh grapes, seasonal berries, preserves & condiments, dried fruits.

Bread, crostini & crackers.

### Shrimp Tower (100 pieces) – \$425.00

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.

### Oyster Bar – Market Price (minimum 6 dozen)

**\*Additional \$100.00 for Chef, if shucking service is required for a maximum up to 3 hours\***

Fresh Shucked, Local Nova Scotia Oysters, mignonette sauce, hot sauce & horseradish lemons.

### Italy Inspired Antipasto Platter – \$275.00

*Serves up to 30 guests*

Aged provolone, marinated Bocconcini, Prosciutto, salami and smoked sausages, Grilled pesto vegetables, marinated olives, peppadew peppers, dried apricot, figs. Sliced baguette, focaccia bread, and crostini.

### Bruschetta Tasting – \$245.00

*Serves up to 30 guests*

Rustic garlic oil crostini with bowls of chopped fresh tomato and basil, fire roasted vegetable and artichoke tapenade, marinated olives, marinated Bocconcini, parmesan Cheese and peppadew peppers.

### Atlantic Smoked Salmon – \$325.00

*Serves up to 30 guests*

Three ways – cold smoked, maple pepper hot smoked and gravlax with mustard and dill crème fraiche, caper, red onion and horseradish, rye crispbread, and sliced baguette.

### Figs, brown sugar, honey, maple syrup, toasted almond, & pecan baked Brie – \$125.00

*Serves up to 15 guests*

Sliced baguette, rosemary, raisin, and cranberry, hazelnut crisps.

### Chip & Dip with Fresh Garden Vegetables

| **Large \$295.00** |

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.

### Fresh Vegetable Crudit  (GF/VEG)

| **Small \$125.00** | **Medium \$165.00** | **Large \$195.00** |

A variety of market fresh garden vegetables including crunchy carrots, crisp celery & cucumber, rainbow of bell peppers, broccoli & cauliflower florets & sweet cherry tomatoes, beautifully displayed with Curried Sour Cream **or** Lemon Pepper & Herb Dip.

### Display of Sliced Fruit, Berries & Grapes (GF/Vegan)

| **Small \$145.00** | **Medium \$185.00** | **Large \$210.00** |

Freshly sliced & beautifully arranged fruits, grapes & seasonal berries.

### Fruit Kebobs – \$48.00 per dozen

Cantaloupe, honeydew & watermelon with pineapple and strawberry.

### Open Face Sandwich Tray

| **Small (18 pieces) \$109.00** | **Medium (30 pieces) 175.00** | **Large (42 pieces) \$240.00** |

Smoked salmon on rye, roast beef on quinoa, Atlantic shrimp on white bread, and Emmental cheese on baguette.

### Mezza Platter (Large) – \$160.00

*Serves up to 30 guests*

Toasted pita and Naan bread with:

Hummus (chickpea puree with sesame tahini), Babaganoush (roasted eggplant, garlic and tahini), Labneh with garlic and mint (thick yogurt dip), Tabouli (parsley salad), and Fattoush (mixed vegetable salad).

### Italy Inspired Antipasto & Bruschetta Tasting Platter (Large) – \$290.00

*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 crostini sliced baguette and focaccia bread.

### Display of Sinful Miniature Sweets

| Prices are per dozen | Minimum 3 dozen of each per order |

- Mini Cupcakes – \$39.00
- Lemon Tart with torched meringue – \$40.00
- Scanway's Delectable Florentines – \$33.00
- Mini Fruit Tart – \$41.00
- Miniature Bread and Butter Pudding – \$40.00
- Brownie Milkshake with rum cream – \$44.00
- Cheesecake Bites with caramel drizzle – \$40.00
- Traditional Cream Brule Spoons – \$48.00
- Milk and Dark Chocolate Mousse with crunch – \$43.00
- Chocolate Shooters with Baileys – \$45.00
- Chocolate-dipped Mini Macaron – \$41.00
- Mini Lemon Kist Cream Brule – \$40.00
- Chocolate-dipped Strawberries – \$39.00
- Mini Berries Trifles – \$42.00
- Cake Pops (Chocolate, brownies peppermint, cinnamon) – \$40.00

- Tiramisu Martini – \$45.00
- Scanway’s Donut Tree – \$46.00 (minimum 50 donut for tree display)  
Assorted glazed donuts, & cinnamon sugar donut holes with flavors such as white chocolate, dark chocolate, lemon raspberry, and cinnamon sugar
- Chocolate Truffles – \$38.00
- Mini Princess Martha Cakes – \$62.00
- French Pastries: Mini pavlova, Apple and Almond Tart and Florentine – \$42.00

## Dessert Tray (bite size)

Scanway famous Florentine, chocolate almond clusters, truffles, petit cookies, tarts and more

Extra Small (20 pieces) – \$39.50

Small (40 pieces) – \$82.50

Medium (70 pieces) – \$138.00

Large (100 pieces) – \$195.00

## Reception Action Station

| Prices are per person | Minimum 40 people | Less than 40, more than 30 – additional \$5.50 per person | \$150 Chef Attendant fee for up to 3 hours |

Italian Market – \$19.50

### **Please Choose Two:**

Penne, Farfalle, Cheese Filled Tortellini, Orzo, or Fusilli

### **Please Choose Two:**

Basil Pesto, Wild Mushroom Sauce, Four Cheese Sauce, Fire Roasted Tomato or Roasted Red Pepper

*Slow Roasted Alberta Corn Fed Top Inside Round of Beef – \$18.50*  
Served with mini kaisers, spiced mustards and horseradish.

*Beef Tenderloin and Potato Martini – \$47.00*  
Carved beef tenderloin (portion of 2½ ounces per person) over top of basil mashed potatoes topped with melted oka cheese and sauced with a charred tomato vinaigrette.

*Roasted Prime Rib – \$19.00 (minimum 50 people)*  
Horseradish cream, burgundy reduction au jus; silver dollar rolls

*Farmer's Mini Market Salads – \$15.40*  
Greek Salad: Feta cheese, cucumber, peppers, onion, tomato, olive with Tzatziki Salad **(GF/VEG)**.  
Baby Romaine Caesar salad with maple smoked bacon strips.  
Golden and red beets, goat cheese and crunchy walnuts, pomegranate molasses and coriander **(GF/V/VEG)**.

*Comfort Mashed Potato Bar – \$14.75*  
Buttery gold potatoes with an array of condiments including:  
Smoked bacon, aged cheddar, crumbled blue cheese, green onions, sautéed onions, edamame beans, maple gravy.

*Tandoori Kebab Bazaar – \$30.00*  
Clay oven cooked Chicken in butter cream sauce and beef kebab with Raita (yogurt dip), Kachumber salad (cucumber, tomato and onion salad).  
Baked garlic naan and Biryani Rice.

*Mumbai Street Vegetarian Food Stall – \$24.00*  
Griddle Cooked Potato cutlets (patties with paneer and peas) with Chickpea masala, coriander chutney and poppadum.  
Bhel puri – spiced rice granola with tamarind chutney, tomato, and green onions.



### Tandoori Kebab and Street Food – \$37.00

Clay oven cooked Chicken in butter cream sauce and beef kebab  
Griddle Cooked Potato cutlets (patties with paneer and peas)  
Chickpea masala, Vegetable Samosa, Biryani rice, Baked garlic naan, coriander chutney and poppadum.

### Seafood Chowder – \$15.50

Rich and creamy Nova Scotia chowder with salmon, haddock, shrimp and scallop.

### Taste of Maritime – \$42.00

Pan seared Digby Scallops, Atlantic Smoked Salmon – Horseradish and dill crème fraiche, Cold Water shrimps, Solomon Gundy and marinated cold mussel salad.  
With fresh lemon, rye bread, pumpernickel, sliced baguette, garlic and olive oil.

### Devine Decadence Hanging Spoons Dessert – \$22.00

*(Minimum 100 people)*

Selection of 4 petite desserts (3 pieces per person) consists of:

- Panna cotta with raspberry jelly and raspberry macaroon
- Dark chocolate pot de creme with torched meringue
- Chocolate brownie with chocolate ganache sugar cookie lemon tart
- Black current cheese dome

### Late Night Selections

| Prices are per person | Minimum 40 people | Less than 40, more than 30 – additional \$5.50 per person | \$150 attendant fee up to 3 hours |

### Tandoori Chicken Wraps with Coriander Chutney – \$11.00

### Late night version of Poutine Station – \$10.50

Potato wedges, cheese curd, gravy.

**\*Add:** Pulled pork for an additional \$4.50 per person

Donair or Shawarma Station (Chef fee \$150 for 3 hours) – \$12.50  
(Minimum 100 guests)

Build in front – pita, pickled vegetables, tomato, red onion and cilantro with tahini garlic dip.

Build Your Own Taco & Burrito Station – \$15.50

Shredded Pulled Pork **OR** Chicken

Hard & Soft-Shell Tacos & Tortillas

Pico de Gallo, Mango, Avocado Salsa

Chopped Cilantro, Tomato Salsa, Hot Sauce

Shredded Lettuce, Grated Cheese & Sour Cream

Slider Station (3 pieces per person) – \$15.50

Mini beef & cheddar mini pulled pork, Jalapeno, Siracha Mayo Mini crab cake with slow braised Oulton farms smoked bacon.

Fancy Tea Sandwiches

“Crusts off and cut in quarters” These elegant sandwiches are sure to delight!

Rotisserie chicken- tandoori chickpea puree, feta cheese & roasted onion, egg salad with fine diced red onion, cold smoked Atlantic salmon & dill cream cheese, crisp cucumber with lemon zest mayonnaise, & grilled asparagus with whipped cream cheese

Made with variety of bread, may include beet breads, ancient grain quinoa bread, multi grain & whole wheat.

Small (24 pieces) – \$90 Medium (48 pieces) – \$165 Large (68 pieces) – \$225

\***Add:** Lobster fancy tea sandwiches for \$68/dozen.