

Scanway

EST 1981 · RE-EST 2017



EAT LOCAL,
EXPERIENCE
GLOBAL

LUNCH

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COLD BUFFET

PRICES ARE PER PERSON

MINIMUM OF 10 PEOPLE

UNLESS STATED OTHERWISE

(V) -VEGAN, (VEG) -VEGETARIAN, (GF) -GLUTEN-FREE, (DF) -DAIRY FREE

• CHEF'S SOUP AND SANDWICHES \$31.50

- ASSORTMENT OF DAILY SELECTION OF FRESHLY BAKED BREADS WITH WHIPPED BUTTER
- SOUP OF THE DAY
- **OR**
- ARTISAN GARDEN GREENS WITH SUNFLOWER, ROASTED PUMPKIN SEED, DRIED CRANBERRIES FRESH VEGETABLES WITH BALSAMIC VINAIGRETTE
- SANDWICH BOARD (1.5 SANDWICH PER PERSON)
 - TRADITIONAL EGG SALAD - GRAIN MUSTARD, RED ONION, CHOPPED CHIVES, PAPRIKA, LENTIL VERMICELLI, JULIENNE LETTUCE ON MULTIGRAIN BREAD
 - TUNA & AVOCADO SALAD - CELERY, GREEN ONION, PICKLE, RELISH, AVOCADO GUACAMOLE, GREEN LEAF LETTUCE
 - ROAST CHICKEN - TANDOORI CHICKPEA PUREE, FETA CHEESE, SPINACH, ROASTED ONION IN A WRAP
 - TURKEY CLUB - TOMATO, GREEN LEAF, CHEDDAR, ONION AIOLI, BACON ON A CIABATTA BUN
 - ITALIAN MEAT - JARLSBERG CHEESE, MUSTARD MAYO, DILL PICKLES
 - ROASTED VEGETABLES - RED PEPPER, CARROT, RED ONION, ZUCCHINI, EGGPLANT, JARLSBERG CHEESE, SPINACH & ARTICHOKE SPREAD ON QUINOA BREAD
- ASSORTED DECADENT PASTRIES
 - BROWNIES, MACAROON BARS, FLORENTINES (GF), FRESHLY BAKED COOKIES

• BOXED LUNCH (EXPRESS LUNCH) \$23.50

- HEARTY SANDWICH (2 HALVES)
- COOKIE (2 PER BOX)
- KETTLE CHIPS
- PIECE OF WHOLE SEASONAL FRUIT
- ADD WATER, POP OR JUICE + \$4.25

• WRAP ATTACK

\$31.50

- ARTISAN GARDEN GREENS WITH SUNFLOWER SEEDS, ROASTED PUMPKIN SEED, DRIED CRANBERRIES FRESH VEGETABLES & BALSAMIC VINAIGRETTE
- CHEF'S CHOICE OF WARPS AND ASSORTED FILLINGS
(1.25 WRAP PER PERSON)
 - TRADITIONAL EGG SALAD – GRAIN MUSTARD, RED ONION, CHOPPED CHIVES, PAPRIKA, LENTIL VERMICELLI, JULIENNE LETTUCE
 - TUNA & AVOCADO SALAD – CELERY, GREEN ONION, PICKLE, RELISH, AVOCADO GUACAMOLE, GREEN LEAF LETTUCE
 - ROAST CHICKEN – TANDOORI CHICKPEA PUREE, FETA CHEESE, SPINACH, ROASTED ONION
 - TURKEY BACON – TOMATO, GREEN LEAF, CHEDDAR, ONION AIOLI
 - ROASTED VEGETABLES – RED PEPPER, CARROT, RED ONION, ZUCCHINI, EGGPLANT, GOAT CHEESE, SPINACH & ARTICHOKE SPREAD
 - ITALIAN MEAT – JARLSBERG CHEESE, MUSTARD MAYO, DILL PICKLES
- ASSORTED DECADENT PASTRIES
 - BROWNIES, MACAROON BARS, FLORENTINES (GF), FRESHLY BAKED COOKIES

• BOUNTY OF THE SEA

\$41.95

- NOVA SCOTIAN SEAFOOD CHOWDER
- TOSSED LEAFY GREENS WITH MARKET FRESH VEGETABLES AND BALSAMIC VINAIGRETTE
- CHEF CRAFTED MARITIME INSPIRED
 - TRADITIONAL NOVA SCOTIAN LOBSTER SALAD ON SOFT WHITE ROLL
 - TUNA SALAD ON MULTI GRAIN BROWN BREAD
- FISH CAKES WITH TARTAR SAUCE
- FRESH BAKED TEA BISCUITS, BUTTER AND PRESERVES
- NOVA SCOTIAN BLUEBERRY CRISP WITH FRESH WHIPPED CREAM

COMPOSE YOUR OWN UNIQUE LUNCH BOWL BOXES

MINIMUM OF 10

(V) -VEGAN, (VEG) -VEGETARIAN, (GF) -GLUTEN-FREE, (DF) -DAIRY FREE

APPETIZER COURSE

SELECT **ONE** OF OUR DELICIOUS SALADS

- TUSCAN CAESAR SALAD
 - BABY ROMAINE, CRISP LOCAL PANCETTA, SHAVED ASIAGO CHEESE, POTATO BREAD CROUTON & CREAMY GARLIC CAESAR DRESSING
- ARTISAN LEAFY GREEN SALAD
 - WITH FIELD BERRIES, BELL PEPPERS, CHERRY TOMATOES, TANDOORI SPICED PECANS CRUMBLED DANISH BLUE CHEESE & AGED BALSAMIC VINAIGRETTE
- BABY SPINACH SALAD
 - CRISP DOUBLE SMOKED BACON, BALSAMIC ROASTED PORTOBELLO MUSHROOMS, PICKLED RED ONIONS, & SHAVED LOCAL ASIAGO

MAIN COURSE

- THE CHINGARI BOWL \$32.50
 - TANDOORI CHICKEN BREAST/PANEER (FIRMED COTTAGE CHEESE), CHICKPEA, VEGETABLES, GRILLED NAAN BREAD, RICE, SPICED CREAMY CASHEW AND TOMATO SAUCE
- THE PANANG BOWL \$30.50
 - COCONUT SPICED CHICKEN BREAST, ASPARAGUS, CABBAGE, SWEET POTATO, BROWN RICE, PEANUTS, SPICY COCONUT, CILANTRO, RED CURRY SAUCES

- THE LEGUME BOWL \$30.50
 - CHICKEN BREAST, MUNG BEANS, BLACK BEAN, BARLEY, ORZO PASTA, CORN, ROASTED CUMIN, MAPLE, CHILI, YOGHURT & CORIANDER DRESSING
- THE KALE BOWL (GF, V, VEG) \$29.50
 - SWEET POTATO, ROASTED CUMIN SCENTED GRAIN MEDLEY, HONEY ROASTED SWEET POTATO, KALE, ARTISAN GREENS, HEIRLOOM TOMATO, CILANTRO, TOASTED ALMONDS, CHICKPEA, FETA CHEESE, PICKLED RED ONION, BALSAMIC CHILI OLIVE OIL VINAIGRETTE
 - FRESH BAKED ARTISAN BREADS (INCLUDING NAAN) & BUTTER
- SOUTHWEST RICE BOWL (GF, DF, V) \$29.50
 - CORIANDER RICE, CORN & BEANS, ROASTED PEPPERS, ONIONS, SWEET POTATO, GUACAMOLE, PICO DE GALLO, SPICY TEMPEH, CILANTRO, CAJUN VINAIGRETTE

DESSERT COURSE

SELECT **ONE** OF YOUR FAVOURITE DESSERTS

- MILK AND DARK CHOCOLATE MOUSSE
 - SILKY, RICH & CREAMY CHOCOLATE MOUSSE WITH PRALINE, HAZELNUT CRUNCH & RASPBERRY COULIS

- CHOCOLATE TRUFFLE CAKE
 - RICH CHOCOLATE SPONGE TOPPED WITH SILKY CHOCOLATE GANACHE, CHOCOLATE CHANTILLY, SHAVED DARK CHOCOLATE AND CHOCOLATE SAUCE
- COUNTRY STYLE CARROT CAKE
 - RAISIN AND SPICES COVERED WITH PINEAPPLE BUTTERCREAM ICING TOPPED WITH CRUNCHY WALNUTS
- TUSCAN STYLE TIRAMISU CAKE
 - COFFEE CHEESECAKE LAYERED WITH COFFEE DRENCHED CAKE TOPPED WITH TIRAMISU CREAM
- FRESH BERRIES TRIFLES
 - LAYERED DESSERT OF FRESH SUMMER BERRIES, RICH AND DELICIOUS POUND CAKE, AND FRESH WHIPPED CREAM

HOT BUFFET

PRICES ARE PER PERSON
MINIMUM OF 20 PEOPLE
UNLESS STATED OTHERWISE

(V) -VEGAN, (VEG) -VEGETARIAN, (GF) -GLUTEN-FREE, (DF) -DAIRY FREE

• TASTE OF ITALY \$33.35

- GARLIC BREAD
- TUSCAN CAESAR SALAD
 - BABY ROMAINE, CRISP LOCAL PANCETTA, SHAVED ASIAGO CHEESE, POTATO BREAD CROUTON & CREAMY GARLIC CAESAR DRESSING
- THREE CHEESE MEAT LASAGNA WITH HERBED TOMATO SAUCE
- TUSCAN STYLE TIRAMISU CAKE
 - COFFEE CHEESECAKE LAYERED WITH COFFEE DRENCHED CAKE TOPPED WITH TIRAMISU CREAM MOUSSE
- CHOCOLATE DIPPED BISCOTTI

• PICK YOUR KEBAB \$35.50

- MINTED NAAN BREAD (SERVED WARM IN CHAFFER)
- GARDEN GREENS WITH MARKET VEGETABLES WITH RASPBERRY VINAIGRETTE
- CHOICE OF KEBAB - **5 OZ** (PICK ONE)
 - PORK SKEWERS - OLIVE OIL, GARLIC & FRESH THYME MARINATED PORK CHUNKS GLAZED WITH BBQ SAUCE
 - OR**
 - TANDOORI MARINATED CHICKEN SKEWERS - WITH SPICED TOMATO BUTTER CREAM SAUCE DRIZZLE
- MEDITERRANEAN MARINATED GRILLED VEGETABLE SKEWERS
- BASMATI RICE WITH FRIED & GREEN ONION
- NEW YORK STYLE CHEESECAKE WITH BERRIES.

- BETWEEN THE BUNS BBQ \$30.50
 - CRISP, HAND TORN LETTUCE, SLICED VINE RIPENED TOMATO, AGED CHEDDAR & MONTEREY JACK CHEESE, SLICED DILL PICKLES
 - CRUNCHY CABBAGE COLESLAW
 - GARDEN GREENS WITH MARKET VEGETABLES & RASPBERRY VINAIGRETTE
 - FIRE GRILLED, JUICY GROUND BEEF BURGERS (1 PIECE 4 OZ)
 - SMOKY, MILD ITALIAN SAUSAGES (1 PIECE - 4 OZ)
 - SESAME SEED BURGER BUNS
 - TOASTED CORNMEAL SAUSAGE BUNS
 - KETCHUP, MUSTARD, RELISH
 - HERB ROASTED POTATO WEDGES
 - STICKY TOFFEE PUDDING
 - ADD CHICKEN BREAST + \$4.50

- ROAST CHICKEN \$33.95
 - HOUSE BAKED BREAD AND BUTTER
 - GARDEN GREENS WITH MARKET VEGETABLES & HERB VINAIGRETTE
 - NOVA SCOTIAN ROASTED QUARTER CHICKEN
 - BBQ DIPPING SAUCE
 - MIXED GRILLED VEGETABLES
 - HERB ROASTED BABY POTATOES
 - COUNTRY STYLE CARROT CAKE

- MEMOIRES OF MUMBAI \$36.50
 - GARLIC NAAN BREAD
 - MANGO CHUTNEY
 - ROASTED CUMIN RAITA
 - CRISPY POPPADUM'S
 - TANDOORI SPICED CHICKEN WITH MAKHANI SAUCE
 - CHOLE (CHICKPEAS IN CURRY GRAVY)
 - BIRYANI RICE - FRIED ONION, CILANTRO, CHOPPED TOMATO, BAY LEAF, CARDAMOM, CINNAMON
 - MANGO AND PISTACHIO MOUSSE FLAVORED WITH ROSE WATER AND SCENTED WITH CARDAMOM

- MEAT & POTATOES LUNCH \$32.50
 - HOUSE BAKED BREAD AND BUTTER
 - PASTA SALAD WITH FETA AND CHICKPEA
 - BARRON OF ROAST BEEF WITH PEPPER MAPLE DEMI
 - FRIED MUSHROOMS
 - ROASTED ZUCCHINI WITH BELL PEPPERS & ONION
 - HERBED POTATO WEDGES
 - STRAWBERRY SHORT CAKE

- TASTE OF THE ORIENT \$32.50
 - HOUSE BAKED ROLLS & BUTTER
 - FRESH GARDEN SALAD WITH MANGO VINAIGRETTE
 - CRISP SNOW PEA & RICE NOODLE SALAD
 - CHOICE OF
 - CHICKEN AND BEEF STIR FRY
 - OR**
 - TOFU & VEGETABLE STIR FRY
 - BASMATI RICE
 - TORCHED LEMON TARTS AND FRUIT SALAD

COMPOSE YOUR OWN PLATED LUNCH

MINIMUM OF 25

(V) -VEGAN, (VEG) -VEGETARIAN, (GF) -GLUTEN-FREE, (DF) -DAIRY FREE

ALL PLATED LUNCHES INCLUDE BASKETS OF BAKERY FRESH, CHEF CRAFTED BREADS & BUTTER

APPETIZER COURSE

SELECT **ONE** SOUP OR **ONE** SALAD

SOUP

- ROASTED TOMATO SOUP
 - FIRE ROASTED ROMA TOMATOES PUREED WITH GARLIC & SWEET BASIL LEAVES, GARNISHED WITH GRANA PADANO PARMESAN SHAVINGS & SOURDOUGH CROUTONS
- ROASTED BUTTERNUT SQUASH SOUP
 - WITH TOASTED PUMPKIN SEEDS, CHOPPED CHIVES & NUTMEG CHANTILLY
- ATLANTIC SEAFOOD CHOWDER + \$4.50 PER PERSON
 - RICH AND CREAMY CHOWDER LOADED WITH MARITIME SEAFOOD INCLUDING SALMON, SCALLOPS, HADDOCK & COLDWATER SHRIMP

SALAD

- ARTISAN LEAFY GREEN SALAD
 - WITH FIELD BERRIES, BELL PEPPERS, CHERRY TOMATOES, TANDOORI SPICED PECANS CRUMBLED DANISH BLUE CHEESE & AGED BALSAMIC VINAIGRETTE

- TUSCAN CAESAR SALAD
 - BABY ROMAINE, CRISP LOCAL PANCETTA, SHAVED ASIAGO CHEESE, POTATO BREAD CROUTON & CREAMY GARLIC CAESAR DRESSING
- BABY SPINACH SALAD
 - WITH TART POMEGRANATE SEEDS, SOFT SUN-DRIED TOMATO, TANDOORI SPICED PECANS, SLICED BOCCONCINI CHEESE & CHAMPAGNE POPPY SEED

MAIN COURSE

SELECT **ONE** OF YOUR FAVOURITE ENTRÉES

CHICKEN

- HERB MARINATED BREAST OF CHICKEN \$38.50
 - PLUMP CHICKEN BREAST MARINATED WITH FRESH CHOPPED GARDEN HERBS, GARLIC & APPLE CIDER VINEGAR. PLATED WITH FIRE ROASTED ROMA TOMATO, BASIL CREAM SAUCE

BEEF

- GRILLED STRIPLOIN (6 OZ) \$43.00
 - GARLIC & GARDEN HERB RUBBED TOP SIRLOIN STEAK WITH DOUBLE SMOKED BACON, BOURBON BBQ SAUCE & FRIZZLED ONIONS

FISH

- SLASH 'N BURN FILET OF ATLANTIC SALMON \$38.50
 - SWEET MEETS HEAT WITH SCANWAY'S SECRET BLEND OF SPICES, PLATED WITH SWEET BASIL BEURRE BLANC

VEGETARIAN

- VEGETABLE TIMBALE INCLUDED
 - CURRIED LENTILS, SPINACH, TOFU, MUSHROOM RAGOUT, AND EGGPLANT WRAPPED IN ZUCCHINI WITH SPICED TOMATO-COCONUT CURRIED SAUCE

STARCH

SELECT **ONE** STARCH TO ACCOMPANY WITH YOUR ENTRÉE

- MASHED POTATOES
 - GARLIC CREAMY, BUTTERY MASHED POTATOES WITH A SMOOTH, VELVETY TEXTURE
- ROASTED BABY POTATOES
 - WITH GARLIC, FRESH THYME & A SQUEEZE OF FRESH LEMON
- 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)

SIDE OF VEGETABLES

SELECT **ONE** SIDE OF VEGETABLES

- ROSEMARY, THYME, OREGANO, BASIL & GARLIC ROASTED LOCAL BEETS, CARROTS, BUTTERNUT SQUASH, RED ONION & RUTABAGA
- LEEK WRAPPED SEASONAL VEGETABLES WITH OLIVE OIL AND THYME.
- RATATOUILLE STUFFED BAKED ZUCCHINI WITH TOMATO SALSA AND ROASTED PEPPERS
- OLIVE OIL AND HERBED SEASONAL VEGETABLES (2) WITH TURMERIC CAULIFLOWER & FIRE ROASTED PEPPER.

DESSERT COURSE

SELECT **ONE** OF YOUR FAVOURITE DESSERTS

- TRIPLE CHOCOLATE MOUSSE
 - SILKY, RICH & CREAMY CHOCOLATE MOUSSE WITH PRALINE, HAZELNUT CRUNCH & RASPBERRY COULIS
- CHOCOLATE TRUFFLE CAKE
 - RICH CHOCOLATE SPONGE TOPPED WITH SILKY CHOCOLATE GANACHE, CHOCOLATE CHANTILLY, SHAVED DARK CHOCOLATE AND CHOCOLATE SAUCE
- MASON JAR STRAWBERRY SHORTCAKE
 - MOIST GENOISE CAKE & FRESH LOCAL (WHEN AVAILABLE) STRAWBERRIES WITH CHANTILLY WHIPPED CREAM & FRESH MINT
(GF OPTION AVAILABLE)
- COUNTRY STYLE CARROT CAKE
 - CHOCK-FULL OF FRESH CARROTS, RAISINS AND SPICES COVERED WITH A PINEAPPLE BUTTERCREAM ICING AND TOPPED WITH CRUNCHY WALNUTS
- TUSCAN STYLE TIRAMISU CAKE
 - COFFEE CHEESECAKE LAYERED WITH COFFEE DRENCHED CAKE TOPPED WITH TIRAMISU CREAM MOUSSE
- VANILLA BEAN CREAM NEW YORK CHEESECAKE
 - ORIGINAL NEW YORK STYLE CHEESECAKE AND A BUTTERY VANILLA CRUST
- STRAWBERRY SHORTCAKE
 - THREE SCRUMPTIOUS LAYERS OF SHORTCAKE WITH THICK, FRESH WHIPPED CREAM AND STRAWBERRY PRESERVE, GARNISHED WITH FRESH STRAWBERRIES