Scanway

EST 1981 · RE-EST 2017

EAT LOCAL,
EXPERIENCE
GLOBAL

RECEPTION

902-425-0386 | catering@scanwaycatering.ca

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RECEPTION

COLD HORS D'OEUVRES

MINIMUM OF 3 DOZENS PER SELECTION | PRICES ARE PER DOZEN

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

- ICE WINE MARINATED WATERMELON SQUARE (VEG) $41.00
  - BALSAMIC GLAZE, FETA CRUMBLE, SESAME SEEDS & WATERCRESS
- CHARRED CHERRY TOMATO, BASIL & ROASTED PINE NUT PESTO (VEG) $40.00
  - CREAMY CHÈVRE CHEESE ON A CRISPY FRENCH BAGUETTE CROSTINI
- CAPRESE STYLE SKEWERS (VEG) $41.00
  - VINE RIPENED CHERRY TOMATO, BOCCONCINI MOZZARELLA, SWEET BASIL LEAVES & AGED BALSAMIC DRIZZLE
- CRANBERRY-FIG GOAT CHEESE TARTS (VEG) $40.00
  - WITH BALSAMIC DRIZZLE
- GREEK SKEWERS (VEG, GF) $41.00
  - FETA CHEESE, CUCUMBER, PEPPERS, ONION, TOMATO, OLIVE WITH TZATZIKI SALAD
- MARINATED OLIVE SKEWERS WITH HUMMUS (V, VEG, GF) $40.00
  - HOUSE MARINATED OLIVES WITH CHICKPEA HUMMUS SERVED WITH CROSTINI
- MANGO VEGETABLE ROLL (V, VEG, GF, DF) $40.00
  - PASSION FRUIT AND SWEET CHILI ROLLED IN RICE PAPER
- CARAMELIZED, ANNAPOLIS VALLEY PEAR CRISP (VEG) $40.00
  - CAMBOZOLA BLUE CHEESE, POTATO CRISP OVEN ROASTED, SPICED PECANS
- TORCHED SALMON (DF, GF) $42.00
  - PICKLED GINGER SCALLION, FENNEL, GARLIC CRISP, LEMON ZEST
- NATURALLY SMOKED SALMON $43.00
  - WITH DILL CREAM CHEESE AND PARMESAN PESTO OLIVE OIL NAAN BREAD

ALL PRODUCTS AND SERVICES ARE SUBJECT TO 19% SERVICE CHARGE AND 14% HST

RECEPTION

- SESAME CRUSTED TUNA (GF, DF) $47.00
  - WAKAME, WASABI AIOLI, TAGARASHI SPICED SWEET POTATO CHIP, PICKLED JALAPEÑO, YUZU PONZU GLAZE, CILANTRO
- BUTTER POACHED LOBSTER (REQUIRES CHEF) $49.00
  - BRIOCHE CRISPS, BASIL TORCHED HOLLANDAISE, CHIVES, LIME ZEST AIOLI
- MEDJOOL DATES SPOON (GF) $40.00
  - CREAMY GOAT CHEESE, CINNAMON AND WALNUTS WRAPPED IN PROSCIUTTO
- BOCCONCINI CHEESE ROLLED IN PROSCIUTTO $42.00
  - WITH BASIL OIL & BALSAMIC DRIZZLE
- CAPOCOLLO PARCEL (CURED PORK) $43.00
  - WITH BOURSIN AND PICKLED JALAPENO
- CHAAT CRISP (V) $40.00
  - FILLED WITH CHICKPEA, CRISPY VERMICELLI, LIME JUICE, CILANTRO, TOMATO AND TAMARIND
- SALMON GRAVLAX SWISS ROLL $43.00
  - CHIVE, RED ONION, FRIED CAPERS AND LIME ZEST
- ROSEMARY ROASTED SLICED THIN TENDER BEEF $41.00
  - WITH PORT REDUCED MUSHROOM & ONION DUXELLES ON LIGHT RYE CRISP
- GOLDEN AND RED BEETS, GOAT CHEESE (VEG, GF) $40.00
  - WITH CRUNCHY WALNUTS, POMEGRANATE MOLASSES & CORIANDER
- BABY ROMAINE CAESAR SALAD $41.00
  - WITH MAPLE SMOKED BACON STRIPS

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HOT HORS D'OEUVRES

MINIMUM OF 3 DOZENS PER SELECTION | PRICES ARE PER DOZEN

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

- TANDOORI CHICKEN SKEWER (GF) $44.00
  - WITH SPICED TOMATO BUTTER CREAM SAUCE DRIZZLE
- SATAY INSPIRED CHICKEN LOLLIPOPS $44.00
  - WITH TOASTED SESAME SEEDS AND SWEET CHILI SAUCE
- SHAWARMA CRISP $40.00
  - CHICKEN, HUMMUS, BEET PICKLED PEPPER AND JICAMA, CRUMBLED FETA, TZATZIKI, MINT, PARSLEY SALAD
- BEEF SLIDERS $44.00
  - WITH CHIPOTLE AIOLI, SWEET PICKLE, SMOKED GOUDA
- DONAIR WELLINGTON $41.00
  - WITH CREAMY TAHINI AND ROASTED PEPPER
- PICTOU COUNTY MEATBALLS (DF) $42.00
  - FILLED WITH MUSHROOM PEPPERONI, BROWN SAUCE
- BRAISED BEEF SHORT RIBS WELLINGTON $42.00
  - SEA SALT, WHITE WINE, THYME, BACON AND CHEESE
- SIZZLED LAMB CHOP (GF, DF) $72.00
  - OREGANO, THYME, LEMON ZEST AND PAPRIKA
- QUILLED FISH & CHIPS HADDOCK $44.00
  - TARTARE SAUCE BATTER WITH PICKLE AND CHIP
- JERK SHRIMP LOLLIPOP (GF) $43.00
  - LENTIL & CILANTRO BATTER, COCONUT JERK SAUCE
- DIGBY SCALLOPS WRAPPED IN DOUBLE SMOKED BACON (GF) $45.00
  - WITH MAPLE DRIZZLE

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- LOBSTER CAKE WAFFLE $49.00
  - WITH DILL SOUR CREAM DIP
- NORTH INDIAN MINI VEGETABLE SAMOSA (VEG) $40.00
  - CILANTRO, YOGURT CHUTNEY
- CRISPY CAULIFLOWER FRITTERS (V, VEG) $40.00
  - WITH SPICED CUMIN LENTIL BATTER AND SPICED CILANTRO, MINT & GINGER CHUTNEY
- SPICY CHICKPEA FALAFEL (V, VEG) $40.00
  - WITH GREEN GARLIC, BLACK LEMON TAHINI, SRIRACHA SILKEN TOFU AND PICKLED VEGETABLES
- CRISPY THAI LUMPIA SKEWER (VEG) $40.00
  - WITH JULIENNE OF CARROT, CELERY &CRUNCHY CABBAGE WITH SWEET CHILI RELISH
- GRILLED TOFU & VEGETABLE WELLINGTON (VEG) $42.00
  - WITH GORGONZOLA, MANGO CHUTNEY
- MINI FLATBREAD (VEG) $42.00
  - WITH MUSHROOM, CARAMELIZED ONION AND FIG, GOAT CHEESE PESTO

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RECEPTION

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 $195.00
    - MEDIUM $265.00
    - LARGE $340.00
    - 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 $195.00
    - MEDIUM $265.00
    - LARGE $340.00
    - LIVE EDGE EXTRA LARGE $685.00
      (SERVES UP TO 80 PEOPLE)
    - A BEAUTIFUL DISPLAY OF SELECT LOCAL IMPORTED CHEESE INCLUDING CAMBOZOLA, DOUBLE CREAM BRIE, ENGLISH BLUE, BOURSIN, BOCCONCINI, EDAM, EMMENTHAL
    - SELECTION OF CHARCUTERIE MEATS INCLUDING PROSCIUTTO, HOT CALABRESE, CAPOCOLLA , PEPPER & GENOA SALAMI, AIR-DRIED BEEF SAVED BLACK FOREST HAM AND PATE
    - SELECTION OF SEAFOOD INCLUDING, SMOKED SALMON, GRAVLAX
    - COMPLEMENTED WITH GRILLED MARINATED PEPPER, ASPARAGUS, ZUCCHINI, RED ONION, ARTICHOKE & EGGPLANT AND SPINACH & OLIVE ARTICHOKE SPREAD
    - FRESH SOURDOUGH BREAD SLICES, ASSORTMENT OF CRACKERS AND CITRUS MANGO CHUTNEY

- SHRIMP TOWER
    - 100 PIECES $455.00
    - LUCKETT'S WHITE WINE & CITRUS POACHED LARGE SHRIMP ON SKEWERS AND WRAPPED IN SNOW PEAS ON A BED OF ICE
    - BOURBON SPIKED COCKTAIL SAUCE, DILL HORSERADISH AIOLI, TABASCO, LEMONS, LIMES, AND ARTISAN GREENS

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- DOMESTIC & IMPORTED CHEESE BOARD
  - SMALL $180.00
  - MEDIUM $260.00
  - LARGE $335.00
  - 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

- OYSTER BAR

  ADD LIVE SHUCKING BY A CHEF FOR A MAX. OF 3 HRS. FOR + $100.00
  - PRICED BY THE DOZEN MARKET PRICE
    (MIN. 6 DOZEN)
  - FRESH SHUCKED LOCAL NOVA SCOTIA OYSTERS WITH MIGNONETTE SAUCE, HOT SAUCE & HORSERADISH LEMONS.

- ITALY INSPIRED ANTIPASTO PLATTER
  - MEDIUM $275.00
  - 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
  - MEDIUM $245.00
  - 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 PEPPER

- FIGS, BROWN SUGAR, HONEY, MAPLE SYRUP, TOASTED ALMOND, & PECAN BAKED BRIE
  - SMALL (SERVES UP TO 15 PEOPLE) $125.00
  - SLICED BAGUETTE, ROSEMARY, RAISIN, CRANBERRY AND HAZELNUT CRISPS

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- ATLANTIC SMOKED SALMON
  - MEDIUM $325.00
  - 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

- CHIP & DIP WITH FRESH GARDEN VEGETABLES (VEG)
  - LARGE $295.00
  - A VARIETY OF GARDEN-FRESH VEGETABLES & TORCHED PITA, TORTILLA CHIPS AND NAAN BREAD.
  - DISPLAYED WITH THREE DIPPING SAUCES –TZATZIKI, ROASTED ARTICHOKE AND SPINACH DIP WITH CHEESE, CHICKPEA AND ROASTED RED PEPPER

- FRESH VEGETABLE CRUDITÉ (GF, VEG)
  - SMALL $130.00
  - MEDIUM $173.00
  - LARGE $199.00
  - A VARIETY OF MARKET FRESH GARDEN VEGETABLES INCLUDING CRUNCHY CARROTS, CRISP CELERY & CUCUMBER
  - RAINBOW OF BELL PEPPERS, BROCCOLI & CAULIFLOWER FLORETS & SWEET CHERRY TOMATOES,
  - DISPLAYED WITH CURRIED SOUR CREAM OR LEMON PEPPER & HERB DIP

- DISPLAY OF SLICED FRUIT, BERRIES & GRAPES (GF, V)
  - SMALL $155.00
  - MEDIUM $194.00
  - LARGE $220.00
  - FRESHLY SLICED & BEAUTIFULLY ARRANGED FRUITS, GRAPES & SEASONAL BERRIES

- MEZZA PLATTER
  - MEDIUM $175.00
  - TOASTED PITA AND NAAN BREAD WITH HUMMUS (CHICKPEA PUREE WITH SESAME TAHINI), BABA GANOUSH (ROASTED EGGPLANT, GARLIC AND TAHINI), LABNEH WITH GARLIC AND MINT (THICK YOGURT DIP), TABOULEH (PARSLEY SALAD), FATTOUSH (MIXED VEGETABLE SALAD)

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- FRUIT KEBOBS
    - PER DOZEN $52.00
    - CANTALOUPE, HONEY DREW & WATERMELON WITH PINEAPPLE AND STRAWBERRY
- OPEN FACE SANDWICH TRAYS
    - SMALL (18 PIECES) $118.00
    - MEDIUM (30 PIECES) $182.00
    - LARGE (42 PIECES) $252.00
    - SMOKED SALMON ON RYE
    - ROAST BEEF ON QUINOA
    - ATLANTIC SHRIMP ON WHITE BREAD
    - EMMENTAL CHEESE ON BAGUETTE
- ITALY INSPIRED ANTIPASTO & BRUSCHETTA TASTING PLATTER
    - MEDIUM $290.00
    - 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
- FANCY TEA SANDWICHES
    - SMALL (24 PIECES) $94.00
    - MEDIUM (48 PIECES) $184.00
    - LARGE (68 PIECES) $250.00
    - "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
    - ADD FANCY LOBSTER SANDWICHES $62.00 / DOZEN

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DISPLAY OF SINFUL MINIATURE SWEETS

MINIMUM OF 3 DOZENS PER SELECTION I PRICES ARE PER DOZEN

- MINI CUPCAKES $42.00
- LEMON TART WITH TORCHED MERINGUE $41.00
- SCANWAY'S DELECTABLE FLORENTINES (GF) $33.00
- MINI FRUIT TART $41.00
- BROWNIE MILKSHAKE WITH RUM CREAM $46.00
- CHEESECAKE BITES WITH CARAMEL DRIZZLE $42.00
- TRADITIONAL CREAM BRÛLÉE SPOONS $48.00
- ·MILK AND DARK CHOCOLATE MOUSSE WITH CRUNCH $44.00
- CHOCOLATE SHOOTERS WITH BAILEYS $45.00
- CHOCOLATE DIPPED STRAWBERRIES $42.00
- MINI BERRIES TRIFLES $42.00
- CAKE POPS $42.00
  - CHOCOLATE, BROWNIES PEPPERMINT, CINNAMON

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- TIRAMISU MARTINI $45.00
- SCANWAY'S DONUT TREE $48.00

  (MIN. 4 DOZEN REQUIRED FOR TREE DISPLAY)

  - ASSORTED GLAZED DONUTS WITH WHITE AND DARK CHOCOLATE, LEMON RASPBERRY, AND CINNAMON SUGAR
- MINI PRINCESS MARTHA CAKES $63.00

SWEETS PLATTER

- DESSERT TRAY (BITE SIZE)
  - EX SMALL (20 PIECES) $42.00
  - SMALL (40 PIECES) $84.00
  - MEDIUM (70 PIECES) $143.00
  - LARGE (100 PIECES) $205.00
  - SCANWAY'S SIGNATURE FLORENTINES (GF)
  - CHOCOLATE ALMOND CLUSTERS (GF)
  - TRUFFLES
  - PETIT COOKIES
  - ASSORTED TARTS
  - AND MORE

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RECEPTION ACTION STATION

RECEPTION STYLE PORTION
MINIMUM 40 PEOPLE
MUST BE SELECTED WITH OTHER RECEPTION FOOD ITEMS
PRICES ARE PER PERSON

- LESS THAN 40 AND MORE THAN 30 PEOPLE + $5.50 PER PERSON

- FARMER'S MARKET MINI SALADS $13.50
  - GREEK SALAD (VEG, GF)
    - FETA CHEESE, CUCUMBERS, PEPPERS, ONIONS, TOMATOES, OLIVES WITH TZATZIKI SALAD
  - BABY ROMAINE CAESAR SALAD
    - WITH MAPLE SMOKED BACON STRIPS
  - GOLDEN AND RED BEETS WITH GOAT CHEESE (GF, V, VEG)
    - WITH CRUNCHY WALNUTS, POMEGRANATE MOLASSES AND CORIANDER

- COMFORT MASHED POTATO BAR $11.75
  - BUTTERY GOLD POTATOES WITH AN ARRAY OF CONDIMENTS
    - SMOKED BACON, AGED CHEDDAR, CRUMBLED BLUE CHEESE, GREEN ONIONS, SAUTÉED ONIONS, EDAMAME BEANS AND MAPLE GRAVY

- TANDOORI KEBAB AND STREET FOOD $27.00

  2 KEBABS PER PERSON
  - CLAY OVEN COOKED CHICKEN IN BUTTER CREAM SAUCE
  - BEEF KEBAB
  - GRIDDLE COOKED POTATO CUTLETS (PATTIES WITH PANEER AND PEAS)
  - CHICKPEA MASALA, VEGETABLE SAMOSA, BIRIYANI RICE, BAKED GARLIC NAAN, CORIANDER CHUTNEY AND POPPADUM

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- TASTE OF MARITIME $22.50
  - MUSSELS IN A POT
  - SEAFOOD CHOWDER –
    - RICH & CREAMY NOVA SCOTIAN CHOWDER WITH SALMON, HADDOCK, SHRIMP & SCALLOPS.
  - TRADITIONAL BISCUIT WITH BUTTER
  - FISH CAKE WAFFLE WITH DILL CREAM DIP
  - PICTOU COUNTY MEATBALLS FILLED WITH MUSHROOM AND PEPPERONI, BROWN SAUCE AND SAUTEED PEPPERS AND ONIONS.

CHEF ATTENDED STATIONS

$150 CHEF ATTENDANT FEE FOR UP TO 3 HRS.
PRICES ARE PER PERSON

- ITALIAN MARKET $17.50
  - CHOICE OF TWO PASTAS
    - PENNE
    - FARFALLE
    - CHEESE FILLED TORTELLINI
    - ORZO
    - FUSILLI
  - CHOICE OF TWO SAUCES
    - BASIL PESTO
    - WILD MUSHROOM SAUCE
    - FOUR CHEESE SAUCE
    - FIRE ROASTED TOMATO
    - ROASTED RED PEPPER

- SLOW ROASTED ALBERTA CORNFED TOP INSIDE ROUND OF BEEF (2.5 OZ PER PERSON) $17.50
  - SERVED WITH MINI KAISERS, SPICED MUSTARD AND HORSERADISH

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- BEEF TENDERLOIN AND POTATO MARTINI $47.00
  (2.5 OZ PER PERSON)
  - CARVED BEEF TENDERLOIN OVER BASIL MASHED POTATOES TOPPED WITH MELTED OKA CHEESE AND SAUCED WITH A CHARRED TOMATO VINAIGRETTE.

- ROASTED PRIME RIB (3 OZ PER PERSON) $21.00
  MIN. 50 PEOPLE REQUIRED
  - HORSERADISH CREAM, BURGUNDY REDUCTION AU JUS, MINI BRIOCHE ROLLS

LATE NIGHT SELECTIONS

PRICES ARE PER PERSON

- MINI TANDOORI CHICKEN WRAPS $8.00
  HALF WRAP PER PERSON
  - SERVED WITH CORIANDER CHUTNEY

- LATE NIGHT VERSION OF POUTINE STATION $10.50
  - POTATO WEDGES, CHEESE CURD, GRAVY
  - ADD PULLED PORK + $4.50

- DONAIR OR SHAWARMA STATION $12.50
  MIN. 100 PEOPLE REQUIRED
  - BUILD YOUR OWN OR MADE AHEAD OF TIME
    - PITA, PICKLED VEGETABLES, TOMATO, RED ONION AND CILANTRO WITH TAHINI GARLIC DIP.

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- BUILD YOUR OWN TACO & BURRITO STATION $12.50
  - 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 $13.50

  2 PIECES PER PERSON
  - MINI BEEF AND CHEDDAR, MINI PULLED PORK AND MINI CRAB CAKE WITH SLOW BRAISED OULTON FARMS SMOKED BACON
  - JALAPENO SIRACHA MAYO

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