

Scanway

EST 1981 · RE-EST 2017



EAT LOCAL,
EXPERIENCE
GLOBAL

DINNER

902-425-0386 | catering@scanwaycatering.ca

PLATED DINNER

SURCHARGE OF **\$5.95** PER PERSON APPLICABLE FOR SELECTION BETWEEN TWO ENTRÉES

MINIMUM OF 25 PEOPLE REQUIRED

MUST PROVIDE SELECTION OF ENTRÉE 1 WEEK PRIOR TO EVENT DAY

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

COMPOSE YOUR OWN PLATED DINNER

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

APPETIZER COURSE

SELECT **ONE** APPETIZER

- ROASTED TOMATO AND RED PEPPER 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
- POTATO LEEK SOUP
 - CREAMY CLASSIC WITH DOUBLE SMOKED BACON & CHIVE SOUR CREAM
- KALE AND CITRUS SALAD
 - ARTISAN GREEN KALE, SWEET POTATO, POMEGRANATE, GRAPEFRUIT, PEARS, PUMPKIN, PINE NUTS & ALMOND SALAD WITH ORANGE POMEGRANATE -POPPYSEED DRESSING

- WATERMELON, FETA AND ARUGULA SALAD + \$1.75 PER PERSON
 - WITH CHERRY TOMATO AND BALSAMIC ORANGE VINAIGRETTE
- RADICCHIO AND BUTTERMILK SALAD
 - TOASTED PECAN, CARAMELIZED GRAPES, ARUGULA, MIXED MICRO GREENS AND BUTTERMILK DRESSING
- GREENS AND BERRIES SALAD
 - 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
- TOMATO BOCCONCINI SALAD + \$2.50 PER PERSON
 - THIN SLICED RED ONION, CRISP PANCETTA CHIP, FRESH SWEET BASIL LEAVES, MINI BOCCONCINI CHEESE & AGED BALSAMIC VINEGAR
- DECONSTRUCTED FATTOUSH SALAD + \$3.50 PER PERSON
 - 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 LEAVES, CHICKPEA, MARINATED FETA, TAHINI SAUCE. LEMON-POMEGRANATE MOLASSES AND SUMAC DRESSING

MAIN COURSE

SELECT **ONE** OF YOUR FAVOURITE ENTRÉES

ALL BANQUET PLATED STEAKS ARE GRILLED TO MEDIUM DONENESS

CHICKEN

- HERB MARINATED BREAST OF CHICKEN \$52.95
 - 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

BEEF

- BRAISED BEEF SHORT RIBS (BONELESS) \$57.50
 - OVEN SLOW BRAISED IN SEA SALT, WHITE WINE, THYME. BACON FAT AND CREAM.
- GRILLED STRIPLOIN (8 OZ) \$65.00
 - GARLIC & GARDEN HERB RUBBED STRIPLOIN STEAK WITH DOUBLE SMOKED BACON, BOURBON BBQ SAUCE & FRIZZLED ONIONS
- ROAST PRIME RIB OF BEEF \$59.95
 - OVEN SLOW BRAISED IN SEA SALT, WHITE WINE, THYME. BACON FAT AND CREAM.
- FILLET MIGNON MARKET PRICE
 - GARLIC BUTTER RUBBED, GRILLED BEEF TENDERLOIN WITH PORT WINE PEPPERCORN CREAM SAUCE & BUTTER ROASTED BUTTON MUSHROOMS

FISH

- SLASH 'N BURN FILET OF ATLANTIC SALMON \$52.95
 - 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
 - WITH CHIVE CREAM SAUCE AND SALSA VERDE

VEGETARIAN

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

DUO

- CHICKEN (4 OZ) AND SALMON (3 OZ) \$57.00
 - FETA AND SPINACH FILLED CHICKEN WITH ROSEMARY AND GRAPES WITH GRILLED ATLANTIC SALMON WITH DILL AND ROASTED CUMIN CREAM
- BEEF (4 OZ) AND SHRIMPS (4) \$59.00
 - GARLIC & GARDEN HERB RUBBED GRILLED STRIPLOIN STEAK WITH LEMON PEPPER AND LARGE SHRIMPS SKEWERS SERVED WITH BOURBON BBQ SAUCE & FRIZZLED ONIONS
- BEEF (3 OZ) AND SALMON (3 OZ) \$59.00
 - GARLIC & GARDEN HERB RUBBED TENDERLOIN STEAK, BOURBON BBQ SAUCE & FRIZZLED ONIONS PAIRED WITH GRILLED ATLANTIC SALMON WITH DILL AND ROASTED CUMIN CREAM

STARCH

SELECT **ONE** STARCH TO ACCOMPANY WITH YOUR ENTRÉESELECT **TWO** DIFFERENT STARCH OPTIONS FOR ADDITIONAL + \$4.50 PER PERSON

- OVEN ROASTED POTATOES
 - WITH OLIVE OIL, GARLIC FLAKES & FRESH CHOPPED ROSEMARY.
- 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)
- PAVE POTATO + \$1.25 PER PERSON
 - LAYERS OF THIN SLICED RUSSET & SWEET POTATO, FINE DICED SHALLOTS, CHOPPED FRESH THYME, SEA SALT & CRACKED BLACK PEPPERCORNS WITH GRATED GRANA PADANO PARMESAN CHEESE & RICH CREAM.
- ARLEE POTATO + \$1.25 PER PERSON
 - DOUBLE BAKED POTATO WITH GARLIC MASHED AND PAPRIKA

SIDE OF VEGETABLES

SELECT **ONE** SIDE OF VEGETABLES

- ROSEMARY, THYME, OREGANO, BASIL & GARLIC ROASTED LOCAL BEETS, CARROTS, BUTTERNUT SQUASH, RED ONION & RUTABAGA
- LEEK WRAPPED ASPARAGUS, PEPPERS, ZUCCHINI, AND CARROT WITH OLIVE OIL AND THYME
- RATATOUILLE STUFFED BAKED ZUCCHINI WITH TOMATO SALSA AND ROASTED PEPPERS
- BAKED STUFFED TOMATO WITH CREAMY SPINACH AND CHEESE
- CHARRED ASPARAGUS WITH LEMON + \$3.25 PER PERSON
- NORMANDY VEGETABLES WITH OLIVE OIL AND ROASTED RED PEPPER, SPICED BROCCOLI, TURMERIC CAULIFLOWER, RED PEPPER, AND CARROT

DESSERT COURSE

SELECT **ONE** OF YOUR FAVOURITE DESSERTS

- TRIPLE CHOCOLATE MOUSSE
 - SILKY, RICH & CREAMY CHOCOLATE MOUSSE WITH PRALINE, HAZELNUT CRUNCH & RASPBERRY COULIS
- STRAWBERRY SHORTCAKE
 - THREE SCRUMPTIOUS LAYERS OF SHORTCAKE WITH THICK, 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 DARK, LIGHTLY SPICED SPONGE CAKE GENEROUSLY SPECKLED WITH FINELY CHOPPED DATES
- CHOCOLATE DECADENCE TIMBALE (V, GF)
 - 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
 - CHOCOLATE COOKIE GRAHAM CRUST BASE TOPPED WITH WHITE CHOCOLATE CREAM CHEESE, WRAPPED WITH RICH HOMEMADE SALTED CARAMEL.
- BLUEBERRY WHITE CHOCOLATE CHEESECAKE
 - BLUEBERRIES FOLDED INTO THE FRESH WHIPPED CREAM AND DRIZZLE OF VIOLET TONED CHOCOLATE
- WARM APPLE CRUMBLE
 - CRISP APPLES, CINNAMON, NUTMEG AND SPICES WITH OATMEAL COOKIE-LIKE CRUST, COVERED WITH A CRUNCHY GOLDEN OATMEAL AND COCONUT TOPPING
- CHOCOLATE CHOCOLATE AND CHOCOLATE
 - RICH CHOCOLATE CAKE SANDWICHED BETWEEN SILKY SMOOTH CHOCOLATE BUTTERCREAM ICING.

BUFFET DINNER

MINIMUM OF **50** PEOPLE REQUIRED

SELECTION OF **ONE** ENTRÉE \$52.00

SELECTION OF **TWO** ENTRÉES \$59.85

ADDITIONAL THIRD SELECTION OF ENTRÉE + \$5.95

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

COMPOSE YOUR OWN BUFFET DINNER

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

APPETIZER COURSE

SELECT **THREE** APPETIZERS FROM SOUP OR SALAD

SOUP

- BEEF AND BARLEY SOUP
 - RICH AND HEARTY BEEF AND BARLEY SOUP, SLOW COOKED WITH TENDER BEEF WITH WHOLESOME BARLEY, AND FLAVOURFUL VEGETABLES.
- ROASTED BUTTERNUT SQUASH SOUP
 - WITH TOASTED PUMPKIN SEEDS, CHOPPED CHIVES & NUTMEG CHANTILLY
- MINISTRONE SOUP
 - HEARTY ITALIAN SOUP WITH SEASONAL VEGETABLES, BEANS, AND PASTA IN A RICH TOMATO BROTH.
- CREAMY MUSHROOM SOUP
 - CREAMY MUSHROOM SOUP WITH EARTHY MUSHROOMS, BLENDED WITH CREAM
- ROASTED RED PEPPER AND TOMATO SOUP
 - FIRE ROASTED ROMA TOMATOES PUREED WITH ROASTED RED PEPPER, GARLIC & SWEET BASIL LEAVES

SALAD

- ARTISAN LEAFY GREEN SALAD
 - WITH FIELD BERRIES, BELL PEPPERS, CHERRY TOMATOES, TANDOORI SPICED PECANS CRUMBLED DANISH BLUE CHEESE & AGED BALSAMIC VINAIGRETTE
- SPINACH SALAD
 - WITH TART POMEGRANATE SEEDS, SOFT SUN-DRIED TOMATO, TANDOORI SPICED PECANS, SLICED BOCCONCINI CHEESE & CHAMPAGNE POPPY SEED DRESSING
- HAIL CAESAR! SALAD
 - 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 AND SQUEEZE OF LEMON
- CHICKPEA SALAD
 - CRUNCHY CUCUMBER, VINE RIPENED TOMATOES, CRUMBLED FETA & COUSCOUS
- RED POTATO SALAD
 - GERMAN STYLE POTATO SALAD WITH SOUR CREAM, SCALLIONS, FRESH DILL, DOUBLE SMOKED BACON & GRAINY MUSTARD

- ORZO SALAD
 - WITH FRESH CHOPPED BROCCOLI, CAULIFLOWER, SHREDDED CARROT, SWEET BELL PEPPERS, CHOPPED CHERRY TOMATOES, DICED CHEDDAR CHEESE & CATALINA STYLE DRESSING.
- 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 JULIENNED 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

MAIN COURSE

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
 - FIRE ROASTED TOMATO FETA MARINATED CHICKEN CHUNKS SKEWERED WITH MUSHROOM, RED ONION & SWEET BELL PEPPERS 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 + \$12.50 PER PERSON
 - GRAINY MUSTARD & CHOPPED FRESH ROSEMARY ROASTED PRIME RIB OF BEEF WITH CREAMY HORSERADISH, BURGUNDY WINE DEMI-GLACE SAUCE & CRISPY YORKSHIRE PUDDING
- ROAST BARON OF 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 WITH TERIYAKI SAUCE ON A BED OF PICKLED NAPA & PURPLE CABBAGE
- THAI STYLE BEEF STIR-FRY
 - WITH OYSTER, CHILI, AND SOY SAUCE AND PEPPERS
- PEPPER SPICED STRIPLOIN
 MEDALLIONS (4 OZ) + \$2.00 PER PERSON
 - WITH FRIZZLED RED ONIONS & PORT WINE MUSHROOM GRAVY

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 SAUCE
- BUTTER POACHED HADDOCK + MARKET PRICE
 - WITH CHIVE CREAM SAUCE AND SALSA VERDE

VEGETARIAN

- VEGETARIAN INDIAN CHOLE
 - CHICKPEAS IN SPICED TOMATO CURRY GRAVY
- VEGETABLE KOFTA BALL
 - WITH 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

SELECT **TWO** SIDES FROM STARCH OR VEGETABLES

STARCH

- SMASHED POTATOES
 - BUTTER & GARLIC CREAMY MASHED POTATOES
- ROASTED BABY RED SKIN POTATO
 - 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 + \$1.75 PER PERSON
 - LAYERS OF THIN SLICED RUSSET & SWEET POTATO, FINE DICED SHALLOTS, CHOPPED FRESH THYME, SEA SALT & CRACKED BLACK PEPPERCORNS WITH GRATED GRANA PADANO PARMESAN CHEESE & RICH CREAM.

SIDE OF VEGETABLES

- ROOT VEGETABLES
 - ROSEMARY, THYME, OREGANO, BASIL & GARLIC ROASTED LOCAL BEETS, CARROTS, BUTTERNUT SQUASH, RED ONION & RUTABAGA
- NORMANDY VEGETABLES
 - OLIVE OIL AND ROASTED RED PEPPER SPICED BROCCOLI, TURMERIC CAULIFLOWER, RED PEPPER, AND CARROTS
- SEASONAL FRESH GARDEN VEGETABLES
 - WITH RED ONION ROASTED ROOT VEGETABLES
- CHARRED ASPARAGUS + \$2.50 PER PERSON
 - WITH CHEESE SAUCE

DESSERT COURSE

SELECT **THREE** OF YOUR FAVOURITE DESSERTS

- MILK AND DARK CHOCOLATE MOUSSE
 - INDIVIDUALLY PORTIONED SILKY, RICH & CREAMY CHOCOLATE MOUSSES WITH PRALINE, HAZELNUT CRUNCH & RASPBERRY COULIS
- DONUT HOLE CAKES
 - GLAZED WITH ASSORTMENT FRUITS, CHOCOLATE, AND CARAMEL
- BERRY FRESH FRUIT TART
 - MINI APRICOT GLAZED KIWI, STRAWBERRIES, BLUEBERRIES & RASPBERRIES WITH ENGLISH CUSTARD & PASSION FRUIT PUREE
- FLOURLESS CHOCOLATE ESPRESSO CAKE
 - GLUTEN FREE DARK CHOCOLATE CAKE WITH RASPBERRY COULIS, FRESH BERRIES & TORCHED ITALIAN MERINGUE
- STRAWBERRY SHORTCAKE
 - THREE SCRUMPTIOUS LAYERS OF SHORTCAKE WITH THICK, FRESH WHIPPED CREAM AND STRAWBERRY PRESERVE, GARNISHED WITH FRESH STRAWBERRIES
- CHEESECAKE (**PICK ONE**)
 - BLUEBERRY CHEESECAKE
 - NEW YORK CHEESECAKE WITH BLUEBERRY COMPOTE, OATMEAL COOKIE CRUMBLE AND VANILLA CHANTILLY
 - OR**
 - VANILLA BEAN CREAM NEW YORK CHEESECAKE
 - ORIGINAL NEW YORK STYLE CHEESECAKE AND A BUTTERY VANILLA CRUST

- PRINCESS MARTHA
 - WHITE CHOCOLATE, RASPBERRY MOUSSE CAKE
- PIE SELECTION (PICK ONE)
 - NOVA SCOTIAN BLUEBERRY PIE
 - OR
 - STRAWBERRY AND RHUBARB PIE
- COUNTRY STYLE CARROT CAKE
 - CHOCK-FULL OF FRESH CARROTS, RAISINS AND SPICES COVERED WITH A PINEAPPLE BUTTERCREAM ICING AND TOPPED WITH CRUNCHY WALNUTS
- GLUTEN FREE CHEESECAKE WITH BERRIES (GF)
 - VANILLA CHEESECAKE TOPPED WITH RASPBERRIES AND BLUEBERRIES GLAZED WITH APRICOT
- WILD BLUEBERRY CRUMBLE CAKE (V)
 - VEGAN SHORTBREAD WITH WILD BLUEBERRY FILLING, TOPPED WITH A VEGAN OAT AND COCONUT STREUSEL
- CARROT CAKE (GF, V)
 - WITH 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
- CHOCOLATE PEANUT BUTTER CHEESECAKE (GF)
 - COVERED IN A SMOOTH MILK CHOCOLATE GLAZE TOPPED WITH CHOCOLATE PEANUT BUTTER CUPS AND DRIZZLED WITH PEANUT BUTTER
- TURTLE CHEESECAKE (GF)
 - VANILLA CHEESECAKE TOPPED WITH CANDIED PECANS, CHOCOLATE CHUNKS, BROWNIE CUBES, AND DRIZZLED WITH CHOCOLATE AND CARAMEL