

Scanway

EST 1981 · RE-EST 2017



EAT LOCAL,  
EXPERIENCE  
**GLOBAL**

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LUNCH

902-425-0386 | [catering@scanwaycatering.ca](mailto:catering@scanwaycatering.ca)

# 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, MACARON 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

ALL PRICES ARE SUBJECT TO 19% SERVICE CHARGE AND 15% HST

- 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

ALL PRICES ARE SUBJECT TO 19% SERVICE CHARGE AND 15% HST

## 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