



EST 1981 · RE-EST 2017

DINNER BUFFET

COMPOSE YOUR OWN, UNIQUE BUFFET DINNER
ALL BUFFET DINNERS INCLUDE: BASKETS OF SCANWAY BAKERY FRESH, CHEF CRAFTED
BREADS & BUTTER

LEAVES, GRAINS & BEANS

PLEASE SELECT TWO OF YOUR FAVOURITE SALADS:

ARTISAN LEAFY GREEN SALAD
WITH FIELD BERRIES, BELL PEPPERS, CHERRY TOMATOES

SPINACH SALAD
WITH TART POMEGRANATE SEEDS, SOFT SUN-DRIED TOMATO, TANDOORI
SPICED PECANS, GRATED MOZZARELLA CHEESE & CHAMPAGNE POPPY SEED.

HAIL CAESAR!
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 & A
SQUEEZE OF LEMON.

COMPOUND SALADS

PLEASE SELECT ONE OF YOUR FAVOURITE COMPOUND SALADS

CHICKPEA SALAD

CRUNCHY CUCUMBER, VINE RIPENED TOMATOES, CRUMBLED FETA & COUSCOUS.

ORZO SALAD

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

RED POTATO SALAD

GERMAN STYLE POTATO SALAD WITH SOUR CREAM, SCALLIONS, FRESH DILL, DOUBLE SMOKED BACON & GRAINY MUSTARD.

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 JULIENNE OF 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.

ENTRÉES

PLEASE SELECT TWO OF YOUR FAVOURITE ENTRÉE OPTIONS

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 MAKHINI SAUCE, PICKLED ONION & CORIANDER CHUTNEY.

CHICKEN SKEWERS

CHUNKS OF FIRE ROASTED TOMATO FETA MARINATED CHICKEN SKEWERED WITH MUSHROOM, RED ONION & SWEET BELL PEPPERS. PRESENTED 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

GRAINY MUSTARD & CHOPPED FRESH ROSEMARY ROASTED PRIME RIB OF BEEF WITH CREAMY HORSERADISH, BURGUNDY WINE DEMI-GLACE SAUCE & CRISPY YORKSHIRE PUDDING.

(ADD \$12.50 PER PERSON ADDITION TO THE MENU PRICE)

ROAST BARRON 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

THAI STYLE BEEF STIR-FRY AND PEPPERS:

IN OYSTER, CHILI AND SOY SAUCE WITH PEPPERS

BEEF SKEWERS

CHUNKS OF TERIYAKI MARINATED ATLANTIC BEEF SKEWERED WITH MUSHROOM, RED ONION & SWEET BELL PEPPERS. PRESENTED WITH TERIYAKI SAUCE ON A BED OF PICKLED NAPA & PURPLE CABBAGE.

PEPPER SPICED STRIPLOIN MEDALLIONS

FRIZZLED RED ONIONS & PORT WINE MUSHROOM GRAVY. (ADD \$4 PER PERSON ADDITION TO THE MENU PRICE)

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.

BUTTER POACHED HADDOCK

CHIVE CREAM SAUCE AND SALSA VERDE (ADDITIONAL MARKET PRICE PER PERSON) CILANTRO AND GARAM MASALA MARINATED IN SOUR CREAM AND YOGURT.

VEGETARIAN

VEGETARIAN INDIAN CHOLE

CHICKPEAS IN SPICED TOMATO CURRY GRAVY

VEGETABLE KOFTA BALL

IN 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.

ADDITIONAL ENTRÉE - \$5.75 PER PERSON

ON THE SIDE

PLEASE SELECT TWO OF YOUR FAVORITE SIDE DISHES FOR YOUR BUFFET:

STARCH

BUTTER & GARLIC CREAMY **SMASHED POTATOES**

ROASTED BABY RED SKINNED 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 ADDITION TO THE MENU PRICE)

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.

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 CARROT.

SEASONAL FRESH GARDEN VEGETABLES WITH RED ONION ROASTED ROOTS VEGETABLES **CHARRED ASPARAGUS** WITH CHEESE SAUCE

(\$2.50 PER PERSON ADDITION TO THE MENU PRICE)

SWEET ENDINGS

PLEASE SELECT THREE OF YOUR FAVORITE SWEET ENDINGS:

DONUT HOLE CAKES

GLAZED WITH ASSORTMENT FRUITS, CHOCOLATE, AND CARAMEL.

MILK AND DARK CHOCOLATE MOUSSE

INDIVIDUALLY PORTIONED SILKY, RICH & CREAMY CHOCOLATE MOUSSES WITH PRALINE, HAZELNUT CRUNCH & RASPBERRY COULIS

BERRY FRESH FRUIT TART

MINI APRICOT GLAZED KIWI, STRAWBERRIES, BLUEBERRIES & RASPBERRIES WITH ENGLISH CUSTARD & PASSION FRUIT PUREE

MASON JAR STRAWBERRY SHORTCAKE

MOIST GENOISE CAKE & FRESH LOCAL (WHEN AVAILABLE) STRAWBERRIES WITH CHANTILLY WHIPPED CREAM & FRESH MINT (AVAILABLE AS A GLUTEN FREE OPTION)

FLOURLESS CHOCOLATE ESPRESSO CAKE

GLUTEN FREE DARK CHOCOLATE CAKE WITH RASPBERRY COULIS, FRESH BERRIES & TORCHED ITALIAN MERINGUE

(PICK ONE)

CHEESECAKE

BLUEBERRY CHEESECAKE

NEW YORK CHEESECAKE WITH BLUEBERRY COMPOTE, OATMEAL COOKIE CRUMBLE AND VANILLA CHANTILLY.

VANILLA BEAN CREAM NEW YORK CHEESECAKE

AN ORIGINAL NEW YORK STYLE CHEESECAKE AND A BUTTERY VANILLA CRUST.

PRINCESS MARTHA

WHITE CHOCOLATE, RASPBERRY MOUSSE CAKE

TUSCAN STYLE TIRAMISU CAKE

COFFEE CHEESECAKE LAYERED WITH COFFEE DRENCHED CAKE TOPPED WITH TIRAMISU CREAM MOUSSE. CHOCOLATE CHIPS AND GROUND FRENCH ROAST COFFEE.

PIE SELECTIONS:

NOVA SCOTIAN BLUEBERRY PIE OR STRAWBERRY AND RHUBARB

COUNTRY STYLE CARROT CAKE

RAISIN AND SPICES COVERED WITH PINEAPPLE BUTTERCREAM ICING TOPPED WITH CRUNCHY WALNUTS.

GLUTEN FREE CHEESECAKE WITH BERRIES

VANILLA CHEESECAKE TOPPED WITH RASPBERRIES AND BLUEBERRIES GLAZED WITH APRICOT.

\$56.75/PP (MINIMUM 50 GUESTS)

SET BUFFET MENUS

DINNER BUFFET #1

FRESH BAKED ARTISAN BREADS & BUTTER

GERMAN STYLE CREAMY **POTATO SALAD** WITH BACON (GF)

CAESAR SALAD WITH FRESH ROMAINE, CRISPY BACON BITS, ASIAGO, CREAMY GARLIC CAESAR DRESSING AND HERB CROUTONS

MAPLE GLAZED SIDES OF **SALMON** WITH CREAMY LEMON DILL SAUCE

ROAST BARRON OF **BEEF** WITH HERB BUTTER ROASTED MUSHROOMS, FRESH THYME & PORT WINE JUS ROSEMARY ROASTED POTATOES

NORMANDY **VEGETABLES** – OLIVE OIL AND ROASTED RED PEPPER SPICED BROCCOLI, TURMERIC CAULIFLOWER, RED PEPPER, AND CARROT.

STICKY TOFFEE PUDDING CAKE, RICH, BUTTERY GOLDEN TOFFEE SAUCE FLOWING OVER A COOL WHITE CLOUD OF WHIPPED CREAM AND LAYERS OF A DARK,

LIGHTLY SPICED SPONGE CAKE GENEROUSLY SPECKLED WITH FINELY
CHOPPED DATES.

FRESH FRUIT SALAD

\$ 47.75

DINNER BUFFET #2

FRESH BAKED ARTISAN BREADS & BUTTER

CHEF'S **SOUP** OF THE DAY

CHOPPED MEDITERRANEAN SALAD (GF): VINE RIPENED TOMATOES, RED ONION,
CRUNCHY CUCUMBER, SWEET BELL PEPPERS, CRUMBLed FETA CHEESE,
KALAMATA OLIVES, BASIL & GARLIC, OREGANO VINAIGRETTE

GRILLED SALMON WITH BUTTER, LEMON & GARLIC

VEGETABLE CACCIATORE WITH ROASTED SWEET BELL PEPPERS, ZUCCHINI,
RED ONION & EGGPLANT SIMMERED IN RUSTIC GARLIC, TOMATO & RED WINE
BROTH

BASMATI **RICE** PILAF

COUNTRY STYLE **CARROT CAKE**; RAISIN AND SPICES COVERED WITH PINEAPPLE
BUTTERCREAM ICING TOPPED WITH CRUNCHY WALNUTS.

\$ 44.50

DINNER BUFFET #3

FRESH BAKED ARTISAN BREADS & BUTTER

SPINACH SALAD WITH TART POMEGRANATE SEEDS, SOFT SUN-DRIED TOMATO,
TANDOORI SPICED PECANS, GRATED MOZZARELLA CHEESE & CHAMPAGNE
POPPY SEED

CRUNCHY CABBAGE **COLESLAW**

HERB ROASTED CHICKEN (GF) OREGANO, THYME & CHOPPED FRESH
ROSEMARY MARINADE WITH GARLIC, APPLE CIDER VINEGAR & EXTRA VIRGIN
OLIVE OIL.

GARLIC SMASHED POTATO AND SEASONAL VEGETABLES

MASON JAR **STRAWBERRY SHORTCAKE**: MOIST GENOISE CAKE & FRESH LOCAL
(WHEN AVAILABLE) STRAWBERRIES WITH CHANTILLY WHIPPED CREAM &
FRESH MINT (AVAILABLE AS A GLUTEN FREE OPTION)

\$44.50

DINNER BUFFET #4

PLAIN AND GARLIC NAAN BREAD (SERVED WARM IN CHAFFER)

GARDEN GREENS WITH MARKET VEGETABLES & RASPBERRY VINAIGRETTE

KACHUMBER SALAD (TOMATO, ONION AND CUCUMBER SALAD)
ROASTED CUMIN RAITA/ PICKLES, PAPADUM AND CHUTNEY

BUTTER CHICKEN, 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** FLAVOURED WITH ROSE WATER AND
SCENTED WITH CARDAMOM

\$ 49.50

ALL PRICES ARE SUBJECT TO 18% ADMIN FEE AND 15% HST