



EST 1981 · RE-EST 2017

DINNER PLATED

COMPOSE YOUR OWN, UNIQUE PLATED LUNCH (MINIMUM 25)

ALL PLATED DINNERS INCLUDE BASKETS OF BAKERY FRESH, CHEF CRAFTED BREADS & BUTTER FRESH BREWED DARK ROAST COFFEE & TEA

APPETIZER

PLEASE SELECT ONE OF OUR DELICIOUS APPETIZERS:

SOUP

ROASTED TOMATO SOUP

FIRE ROASTED ROMA TOMATOES PUREED WITH GARLIC & SWEET BASIL LEAVES, GARNISHED WITH GRANA PADANO PARMESAN SHAVINGS & SOURDOUGH CROUTON.

ROASTED BUTTERNUT SQUASH SOUP

WITH TOASTED PUMPKIN SEEDS, CHOPPED CHIVES & NUTMEG CHANTILLY.

ATLANTIC SEAFOOD CHOWDER

RICH AND CREAMY CHOWDER LOADED WITH MARITIME SEAFOOD INCLUDING SALMON, SCALLOPS, HADDOCK & COLDWATER SHRIMP
(ADD \$2.50 PER PERSON IN ADDITION TO THE MENU PRICE)

POTATO LEEK SOUP

A CREAMY CLASSIC WITH DOUBLE SMOKED BACON & CHIVE SOUR CREAM

SALAD

RADICCHIO AND BUTTERMILK SALAD

TOASTED PECAN, CARAMELIZED GRAPES, ARUGULA, MIXED MICRO GREENS
AND BUTTERMILK DRESSING

GREENS AND BERRIES

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

BLACK QUINOA (ANCIENT GRAIN)

WITH CHOPPED PARSLEY, CILANTRO, RED ONION, VINE RIPENED TOMATO,
LEMON JUICE, CUMIN & CHILIES

TOMATO BOCCONCINI SALAD

THIN SLICED RED ONION, CRISP PANCETTA CHIP, FRESH SWEET BASIL
LEAVES, MINI BOCCONCINI CHEESE & AGED BALSAMIC VINEGAR
(ADD \$2.50 PER PERSON)

DECONSTRUCTED FATTOUSH SALAD

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 LEAVE, CHICKPEA, MARINATED FETA, TAHINI SAUCE. LEMON
POMEGRANATE MOLASSES AND SUMAC DRESSING
(ADD \$3.50 PER PERSON)

MAIN COURSE

PLEASE SELECT ONE OF YOUR FAVOURITE ENTRÉES:

CHICKEN

HERB MARINATED BREAST OF CHICKEN

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

(\$48.00)

STUFFED BREAST OF CHICKEN

CHICKEN BREAST FILLED WITH FETA CHEESE, BABY SPINACH, FRESH CHOPPED ROSEMARY & FIRE ROASTED TOMATO OLIVE SAUCE.

(\$49.00)

SUPREME OF CHICKEN

CRISPY SKIN ROASTED SUPREME CUT BREAST OF CHICKEN WITH CREAMY ROMA TOMATO & OLIVE ROSÉ SAUCE.

(\$48.00)

BEEF

BRAISED BEEF SHORT RIBS (BONELESS)

OVEN SLOW BRAISED IN SEA SALT, WHITE WINE, THYME. BACON FAT AND CREAM.

(\$54.50)

GRILLED STRIPLOIN

8 OZ GARLIC & GARDEN HERB RUBBED TOP SIRLOIN STEAK WITH DOUBLE SMOKED, BACON BOURBON BBQ SAUCE & FRIZZLED ONIONS.

(\$50.00)

ROAST 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.

(\$58.00)

FILLET MIGNON: THE ULTIMATE BEEF EATERS ENTRÉE!

GARLIC BUTTER RUBBED; GRILLED BEEF TENDERLOIN WRAPPED IN DOUBLE SMOKED. BACON WITH PORT WINE PEPPERCORN CREAM SAUCE & BUTTER ROASTED BUTTON MUSHROOMS.

(\$61.00)

(ALL BANQUET, PLATED STEAK DINNERS ARE GRILLED TO MEDIUM DONENESS)

FISH

SLASH 'N BURN FILET OF ATLANTIC SALMON

SWEET MEETS HEAT WITH SCANWAY'S SECRET BLEND OF SPICES; PLATED WITH SWEET BASIL BEURRE BLANC.

(\$48.00)

STUFFED ATLANTIC HADDOCK

FRESH HADDOCK ROLLED WITH BLUE SWIMMING CRABMEAT & ATLANTIC SALMON. PLATED WITH LEMON PESTO HERB CREAM.

(\$52.50)

BUTTER POACHED HALIBUT

CHIVE CREAM SAUCE AND SALSA VERDE \$MARKET PRICE

VEGETABLE TIMBALE

CURRIED LENTILS, CREAMY SAUTÉED GARLIC & SPINACH, PAN FRIED TOFU, FOREST MUSHROOM RAGOUT & GRILLED EGGPLANT WRAPPED IN ROASTED GREEN ZUCCHINI. PLATED WITH CREAMY SPICED TOMATO & COCONUT CURRIED SAUCE.

(INCLUDED IN ENTRÉE PRICE)

DUO

CHICKEN AND SALMON

FETA AND SPINACH FILLED CHICKEN WITH ROSEMARY (4OZ) AND GRAPES WITH GRILLED ATLANTIC SALMON (3OZ) WITH DILL AND ROASTED CUMIN CREAM.

(\$51.00)

BEEF AND SHRIMPS

GARLIC & GARDEN HERB RUBBED GRILLED STRIPLOIN (4OZ) STEAK WITH LEMON PEPPER LARGE SHRIMPS (4 SHRIMPS) SKEWERS SERVED WITH BOURBON BBQ SAUCE & FRIZZLED ONIONS.

(\$55.00)

BEEF AND SALMON

GARLIC & GARDEN HERB RUBBED TENDERLOIN (3OZ) STEAK, BOURBON BBQ SAUCE & FRIZZLED ONIONS PAIRED WITH GRILLED ATLANTIC SALMON (3OZ) WITH DILL AND ROASTED CUMIN CREAM.

\$54.00

PLEASE SELECT YOUR FAVOURITE STARCH TO ACCOMPANY YOUR ENTRÉE:

BUTTER & GARLIC CREAMY SMASHED POTATOES

ROASTED BABY 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

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.

(\$1.25 PER PERSON ADDITION TO THE MENU PRICE)

ARLEE POTATO

DOUBLE BAKED POTATO WITH GARLIC MASHED AND PAPRIKA

(\$1.25 PER PERSON ADDITION TO THE MENU PRICE)

PLEASE SELECT YOUR FAVOURITE VEGETABLE:

ROSEMARY, THYME, OREGANO, BASIL & GARLIC ROASTED LOCAL BEETS, CELERY ROOT, CARROTS, BUTTERNUT SQUASH, RED ONION & RUTABAGA.

LEEK WRAPPED ASPARAGUS, PEPPERS, ZUCCHINI, CARROT WITH OLIVE OIL AND THYME.

RATATOUILLE STUFFED BAKED ZUCCHINI WITH TOMATO SALSA AND ROASTED PEPPERS.

BAKED STUFFED TOMATO WITH CREAMY SPINACH, CHEESE, CHARBROILED ASPARAGUS & TURMERIC CAULIFLOWER.

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

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE

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

STRAWBERRY SHORTCAKE

THREE SCRUMPTIOUS LAYERS OF THE BEST SHORTCAKE YOU'VE EVER TASTED, DECORATED WITH OUR OWN THICK, DAIRY-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 A DARK, LIGHTLY SPICED SPONGE CAKE GENEROUSLY SPECKLED WITH FINELY CHOPPED DATES.

CHOCOLATE DECADENCE TIMBALE (VEGAN AND 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

A CHOCOLATE COOKIE GRAHAM CRUST BASE TOPPED WITH WHITE CHOCOLATE AND CREAMY CREAM CHEESE, WRAPPED WITH RICH HOMEMADE SALTED CARAMEL. THE PERFECT PAIRING OF SWEET AND SALTY.

BLUEBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE BLUEBERRIES FOLDED INTO THE FRESH WHIPPED CREAM AND DRIZZLE OF VIOLET TONED CHOCOLATE.

PRINCESS MARTHA (GLUTEN FREE)

WHITE CHOCOLATE, RASPBERRY MOUSSE CAKE
COCONUT PANNA COTTA: WITH SEASONAL FRESH BERRIES TOASTED ALMOND CRUMBLE, AND BLUEBERRY COULIS.

WARM APPLE CRUMBLE

LOADS OF CRISP APPLES, CINNAMON, NUTMEG AND OTHER SPICES GRACE THE TASTY OATMEAL COOKIE-LIKE CRUST AND IS COVERED WITH A CRUNCHY GOLDEN OATMEAL AND COCONUT TOPPING.

CHOCOLATE CHOCOLATE AND CHOCOLATE

THREE LAYERS OF INTENSELY RICH CHOCOLATE CAKE TOWERED ONE ON TOP OF THE OTHER AND SANDWICHED BETWEEN SILKY SMOOTH CHOCOLATE BUTTERCREAM ICING.

LEMON CREAM SHORT CAKE

THREE SCRUMPTIOUS LAYERS OF EXQUISITELY MOIST SHORTCAKE DECORATED WITH OUR OWN DAIRY-FRESH WHIPPED CREAM AND TANGY LEMON PRESERVE.

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