



EST 1981 · RE-EST 2017

FESTIVE LUNCH MENU

(Minimum and surcharge- 15 people less than 15 more than 10 - \$4 per person, less than)

Chef Crafted Festive Hot Sandwiches

Potato, focaccia, milk buns & garlic cheese bread and creamy butter

Please select one:

Soup

Butternut Squash soup with maple

Or

Salad

Spinach and arugula salad with pomegranate, pancetta and mozzarella cheese & champagne/Poppy seed dressing

Choose any 3 types of Fresh made artisan hot sandwiches:
(2 pieces per person)

Chef's choice of the following breads:
ciabatta buns, brioche bun, Rosemary focaccia, tortilla wrap.

Chef's choice of assorted fillings:
Rotisserie chicken- tandoori chickpea puree/ feta cheese/ spinach /
roasted onion
Black Forest ham- cranberry honey boursin cheese
Turkey bacon- tomato/green leaf/cheddar/onion aioli and Pesto
Roasted vegetables- red pepper/ carrot/ red onion/ zucchini/eggplant/
Monterey Jack cheese/ spinach & artichoke spread
Roast beef/grainy mustard/horseradish/sauerkraut/pickles

Holiday Dessert Platter

Stolen bread slices, gingerbread, festive & shortbread cookies, spiced carrot and raisins bites and florentine.

Turkey To-Go for Office Party

Whole Turkey meal for pick up hot - between 11am and 12pm from the Four Point Sheraton hotel lobby Monday through Friday starting November 21st to December 20th - 48 hours' notice required

Soup

Roasted butternut squash soup
with cinnamon, brown sugar, and maple
Or

Salad

Artisan greens, kale, sweet potato, pomegranate, grapefruit, pumpkin seeds, & almond salad with orange pomegranate -poppyseed dressing
Whole slow-roasted, Maple Turkey Season's Greetings cranberry sauce, Riesling gravy, sweet onion cornbread & brioche dough stuffing with dried fruit
Smashed potato with roasted garlic and crispy scallions
Butter roasted winter root vegetables and brussels sprouts with cumin, orange, and honey

Dessert

Scanway artisanal stollen bread slice
Eggnog cheesecake
Or

Spiced ginger and apple cake with caramel sauce Scanway's famous Florentines

10-12 lbs. whole turkey meal (6-8 people) \$296
15-18 lbs. whole turkey meal (10-12 people) \$399

Turkey Lunch Buffet

\$31.50 per person (Minimum 25 people)

Potato, focaccia, milk buns & garlic cheese bread and creamy butter
Spinach and arugula salad with pomegranate, pancetta and mozzarella cheese & champagne/Poppy seed dressing
Or

Maple butternut squash soup
Roasted Turkey with Valley apple, Apricot and Sage savory dressing, pan gravy and cranberry sauce
Butter roasted winter root vegetables and brussel sprouts with cumin, orange and honey.
Buttered creamy Potatoes with garlic and rosemary Toffee pudding cake with whiskey chocolate sauce Festive cookies and Florentines

Holiday Dessert Tray

Stollen slices, marzipan tarts, mince meat tart, truffles, coconut macaroon, gingerbread, red, white & peppermint meringues, Florentines, holiday shortbread and chocolate crackle cookies.

(40 pieces) Small - \$75,
(70 pieces) Medium - \$120,
(100 pieces) Large - \$162

Traditional Christmas Stollen

Fruit bread with nuts, spices and dried fruits coated with icing sugar
\$34 (per loaf)

Yule logs

Dark chocolate peppermint or Orange mulled Cranberry
\$59 each

Eggnog and Rum Cheesecake

16 slices ginger spiced crust topped with creamy eggnog and cheese
enhanced by splash of rum covered with cream
\$90.00

Assorted Truffles
\$22 (per dozen)

Festive Cookies

shortbread, flooded sugars, Florentine, chocolate crackle White chocolate
Blondies and gingerbread
\$24 (per dozen)

Florentines
\$24 (per dozen)

Holiday Themed Cupcakes
\$40 (per dozen)

Browned butter white chocolate Blondies
\$32 (per dozen)

Prices are subject to 18% admin fee and 15% HST

Please ask for your favourite festive item as we may be able to customize
your order with enough notice.

Please call or email us at,

catering@scanwaycatering.ca | (902) 425-0386