



EST 1981 · RE-EST 2017

FESTIVE RECEPTION

Cold Hors d' Oeuvres

Foie Gras Mousse with Red Currant Jelly on brioche toast
(\$39.50)

Lobster salad profiteroles
(\$52) (not suitable for drop off event)

Bocconcini cheese rolled in Prosciutto with basil oil & balsamic drizzle
(\$36) (GF)

Cranberry Brie bites in a tart shell
(\$39)

Prosciutto wrapped grilled Lychee with Maple Goat Cheese and Mango.
(\$38)

Rosemary roasted, sliced thin, tender beef with port reduced mushroom &
onion duxelle on light rye crisp
(\$36)

Naturally smoked salmon with dill cream cheese on pesto olive oil naan
bread
(\$38)

Salmon Gravlax with beet marmalade cream and fresh dill on crostini \$38
Golden and red beets, goatcheese and crunchy walnuts, pomegranate
molasses & coriander
(\$36)

Medjool dates filled with cranberry cream cheese and wrapped in
prosciutto ham
(\$36)

Hot Hors d' Oeuvres

Digby Scallops wrapped in maple crispy, double smoked bacon
(\$39)

Cumin & lime firecracker jumbo shrimp with tamarind fruit, cilantro jam
(\$38)

Mini Beef Wellington with gorgonzola, exotic Mushroom and Rosemary
Duxalle.
(\$39)

Roasted marinated Rack of lamb Chops in mint Yogurt and Garam
Masala
(\$52)

Mac & Cheese cubes, chipotle cream
(\$36)

Quilled fish & chips, haddock in tartare sauce batter with pickle & chip
(\$37)

Tandoori marinated chicken skewer with spiced tomato, butter cream
sauce drizzle
(\$37) (GF)

Northern India mini vegetable samosa, mint, roasted coriander chutney
(\$34)

Crispy Cauliflower fritters with spiced cumin lentil batter & spiced
cilantro, mint & ginger chutney
(\$34) (GF/Veg)

Pulled bourbon BBQ pork sliders, melted cheddar & pickles
(\$37)

Beef sliders with Dijon mustard & Emmental cheese
(\$37)

Reception Displays

Small platter serves 10-19 people
Medium platter serves 20-29 people
Large platter serves 30-40 people

Nova Scotia Cheese & Charcuterie Display

A beautiful display of select local cheese with complimenting chutney,
preserves, & condiments. Chef's selection of charcuterie meats which
could include:

prosciutto, smoked salmon, Genoa Salami & Mortadella.

Scanway's fresh baked breads.

Small \$ 130 | Medium \$185 | Large \$265

Cranberry Jalapeno Salsa with Biscotti Crackers
Small \$85

Bruschetta Tasting

Rustic garlic oil crostini with bowls of chopped fresh tomato & basil,
fire roasted vegetable & artichoke tapenade
\$195 (serves up to 30 guests)

Domestic & Imported Cheese Tray with Grapes & Crackers

Garnished with juicy grapes, seasonal berries, preserves & condiments,
dried fruits, homemade bread, crostini & crackers
Small \$130 | Medium \$185 | Large \$265

Fresh Vegetable Crudit 

A variety of garden-fresh vegetables displayed with a dipping sauce
Small \$105 | Medium \$125 | Large \$175

Italy Inspired Antipasto Platter

Fragrant, aged provolone cheese, Italian meats including thin sliced
prosciutto, Genoa salami, marinated vegetables, olives, cherry peppers,
sliced baguette and focaccia bread
\$225 (serves up to 30 guests)

Atlantic Smoked Salmon

Beautifully arranged, sliced Atlantic smoked salmon with horseradish,
crispy fried capers, dill cr me fraiche, sliced red onion & juicy lemon.
Accompanied by a basket of fresh baked rye bread, potato bread toast
points & sliced French baguette
\$253 (serves up to 30 guests)

House Made Chips & Dips

Baskets of spicy, oven baked Pita chips, olive oil & garlic brushed,
grilled naan bread & French baguette crispy crostini with red pepper
hummus & creamy spinach, artichoke dip
Small \$105 | Medium \$125 | Large \$175

Fennel pink salt cured gravlax
(required at least 76 hours' notice)
Small \$165 | Large \$253

Chicken Liver Pate

Cumberland sauce, pickles, toasts
\$95 (serves up to 15 people)

Bacon Cranberry and toasted almond baked Brie
Baguette, orange marmalade
\$170 (serves up to 20 people)

Shrimp Tower

Luckett's white wine & citrus poached East Coast shrimp Bourbon spiked cocktail sauce & dill aioli
100 pieces \$395

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.
Small (40 pieces) \$75 | Medium (70 pieces) \$120 | Large (100 pieces) \$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 call or email us at,

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