



EST 1981 · RE-EST 2017

LUNCH PLATED

COMPOSE YOUR OWN, UNIQUE PLATED LUNCH (MINIMUM 25 PERSONS)

ALL PLATED LUNCHES 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)

TUSCAN CAESAR SALAD

BABY ROMAINE, CRISP LOCAL PANCETTA, SHAVED ASIAGO CHEESE, POTATO
BREAD CROUTON & CREAMY GARLIC CAESAR DRESSING

SALAD

ARTISAN LEAFY GREEN SALAD

WITH FIELD BERRIES, BELL PEPPERS, CHERRY TOMATOES, TANDOORI SPICED PECANS CRUMBLD 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

PLEASE SELECT ONE OF OUR DELICIOUS 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

STUFFED BREAST OF CHICKEN -\$41.00: PLUMP CHICKEN BREAST FILLED WITH FETA CHEESE, BABY SPINACH, FRESH CHOPPED ROSEMARY & FIRE ROASTED TOMATO OLIVE SAUCE.

(\$36.00)

BEEF

GRILLED STRIPLOIN (6OZ)

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

(\$42.00)

FISH

SLASH 'N BURN FILET OF ATLANTIC SALMON

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

(\$36.00)

VEGETABLE TIMBALE

CURRIED LENTILS, CREAMY SAUTÉED GARLIC & SPINACH, PANFRIED TOFU, FOREST MUSHROOM RAGOUT & GRILLED EGGPLANT WRAPPED IN ROASTED GREEN ZUCCHINI. PLATED WITH CREAMY SPICED TOMATO & COCONUT CURRIED SAUCE
(INCLUDED IN ENTRÉE PRICE)

PLEASE SELECT A FAVOURITE STARCH TO ACCOMPANY YOUR ENTRÉE:

BUTTER & GARLIC CREAMY MASHED POTATOES
ROASTED BABY POTATO 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)

PLEASE SELECT YOUR FAVOURITE VEGETABLE TO ACCOMPANY YOUR ENTRÉE:

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

DESSERT

PLEASE SELECT ONE OF YOUR FAVOURITE DESSERTS:

TRIPLE CHOCOLATE MOUSSE
SILKY, RICH & CREAMY CHOCOLATE MOUSSES 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 (AVAILABLE AS A GLUTEN FREE OPTION)

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 MOUSSE.

VANILLA BEAN CREAM NEW YORK CHEESECAKE

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

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.

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