



EST 1981 · RE-EST 2017

RECEPTION MENU

PRICES PER DOZEN—MINIMUM OF 3 DOZEN PER SELECTION
(V)-VEGAN, (V) – VEGAN, (VEG)- VEGETARIAN, (GF)- GLUTEN FREE, (DF)-DAIRY FREE

COLD HORS D'OEUVRES

ICE WINE MARINATED WATERMELON SQUARE WITH BALSAMIC VINAIGRETTE,
FETA CRUMBLE, SESAME SEEDS & WATERCRESS \$33 (VEG)

SALMON TARTARE WITH GINGER SCALLION, FENNEL, GARLIC CRISP, LEMON
ZEST & RED CABBAGE SHOOTS \$37.00

NATURALLY, SMOKED SALMON WITH DILL CREAM CHEESE ON ARUGULA &
PARMESAN PESTO OLIVE OIL NAAN BREAD \$38.00

CARAMELIZED, ANNAPOLIS VALLEY BARTLETT PEAR & MELTED CAMBOZOLA
BLUE CHEESE, POTATO BREAD WITH OVEN ROASTED, SPICED PECANS. \$35(VEG)

MEDJOO DATED FILLED WITH CREAMY GOAT CHEESE, CINNAMON AND
WALNUTS WRAPPED IN PROSCIUTTO \$36 (GF)

CHARRED CHERRY TOMATO, BASIL & ROASTED PINE NUT PESTO & CREAMY
CHÈVRE CHEESE ON CRISPY FRENCH BAGUETTE CROSTINI \$33(VEG)

ROSEMARY ROASTED, SLICED THIN, TENDER BEEF WITH PORT REDUCED
MUSHROOM & ONION DUXELLE ON LIGHT RYE CRISP \$36.00

BOCCONCINI CHEESE ROLLED IN PROSCIUTTO WITH BASIL OIL & BALSAMIC DRIZZLE \$36 (GF)

CAPRESE STYLE SKEWERS WITH VINE RIPENED CHERRY TOMATO, BOCCONCINI MOZZARELLA, SWEET BASIL LEAVE & AGED BALSAMIC DRIZZLE \$34/DOZEN (VEG)

SESAME CRUSTED TUNA- WAKAME, WASABI AIOLI, TAGARASHI SPICED SWEET POTATO CHIP, PICKLED JALAPEÑO, YUZU PONZU GLAZE, CILANTRO \$41 (GF)

CRISPY LENTIL VOL AU VENT FILLED WITH BUTTER POACHED LOBSTER WITH BASIL TORCHED HOLLANDAISE \$44 (CHEF REQUIRED)

GOLDEN AND RED BEETS, GOAT CHEESE AND CRUNCHY WALNUTS, POMEGRANATE MOLASSES & CORIANDER - \$36 (VEG, GF)

GREEK SKEWER, FETA CHEESE, CUCUMBER, PEPPERS, ONION, TOMATO, OLIVE WITH TATZIKI SALAD-\$34(VEG, GF)

BABY ROMAINE CAESAR SALAD WITH MAPLE SMOKED BACON STRIPS. \$34.00/DOZEN

MANGO SUMMER ROLL WITH PASSION FRUIT AND SWEET CHILI IN RICE PAPER (V, VEG, GF) - \$33

HOT HORS D'OEUVRES

TANDOORI CHICKEN SKEWER WITH SPICED TOMATO, BUTTER CREAM SAUCE DRIZZLE \$37(GF)

CRISPY THAI LUMPIA ROLL WITH JULIENNE OF CARROT, CELERY & CRUNCHY CABBAGE WITH SWEET CHILI RELISH \$33 (V)

PULLED BOURBON BBQ PORK UPSIDE DOWN SLIDERS MELTED CHEDDAR AND PICKLES \$37

BEEF SLIDERS WITH DIJON MUSTARD AND EMMENTAL CHEESE \$37

RACK OF LAMB FRENCHED LOLLIPOP CHOP MALAI – MARINATED CHOPS IN SOUR CREAM, YOGURT, AND EAST INDIAN SPICES \$52 (GF)

QUILLED FISH & CHIPS HADDOCK IN A TARTARE SAUCE BATTER WITH PICKLE AND CHIP \$37.00

SHAWARMA CIABATTA CRISP: CHICKEN, HUMMUS, BEET PICKLED PEPPER AND JICAMA, CRUMBLED FETA, TZATZIKI, MINT, PARSLEY SALAD \$33.00

SHRIMP "PAKORA" (FRITTERS) WITH LENTIL & CILANTRO BATTER \$37 (GF)

DIGBY SCALLOPS WRAPPED IN DOUBLE SMOKED BACON AND MAPLE \$39

BEEF WELLINGTON WITH GORGONZOLA, BACON, AND MUSHROOM RAGOUT \$39

NORTHERN INDIA MINI VEGETABLE SAMOSA CILANTRO, YOGURT CHUTNEY \$34 (VEG)

CRISPY CAULIFLOWER FRITTERS WITH SPICED CUMIN LENTIL BATTER AND SPICED CILANTRO, MINT & GINGER CHUTNEY \$34 (VEG, GF)

DONAIR WELLINGTON WITH CREAMY TAHINI AND ROASTED PEPPER. \$33

CHICKPEA FALAFEL GREEN GARLIC, BLACK LEMON TAHINI, SRIRACHA SILKEN TOFU, PICKLED VEGETABLES \$33 (V, VEG)

SPANAKOPITA MINI PURSE WITH FETA AND SPINACH \$33

RECEPTION DISPLAY

SMALL PLATTER SERVES UP TO 10, 19 PEOPLE | MEDIUM PLATTER SERVES 20-29 PEOPLE | LARGE PLATTER SERVES 30-40 PEOPLE.

NOVA SCOTIA CHEESE AND SEAFOOD DISPLAY

A BEAUTIFUL DISPLAY OF SELECT LOCAL CHEESE WITH COMPLIMENTING CHUTNEY, PRESERVES, & CONDIMENTS.

CHEF'S SELECTION OF SEAFOOD INCLUDING, SMOKED SALMON, GRAVLAX, JUMBO SHRIMP, OYSTERS & PICKLED HERRING SCANWAY'S FRESH BAKED BREAD, CARROT BREAD, MULTIGRAIN BREAD, & CRACKERS.

SMALL PLATTER \$125 | MEDIUM PLATTER \$169 | LARGE PLATTER \$235

CHEESE & CHARCUTERIE BOARD

A BEAUTIFUL DISPLAY OF SELECT LOCAL IMPORTED CHEESE INCLUDING CAMBOZOLA, DOUBLE CREAM BRIE, BOURSIN, PAPRIKA AND PARSLEY BOCCONCINI, EDAM, EMMENTHAL WITH SELECTION OF CHARCUTERIE MEATS INCLUDING: PROSCIUTTO, HOT CALABRESE, CAPOCOLLA, PEPPER & GENOA SALAMI, AIRDRIED BEEF SAVED BLACK FOREST HAM, AND PATE, SELECTION OF SEAFOOD INCLUDING, SMOKED SALMON, GRAVLAX, COMPLEMENTED WITH ROASTED PEPPER, ASPARAGUS, ZUCCHINI, RED ONION AND EGGPLANT. SPINACH AND OLIVE ARTICHOKE SPREAD, FRESH BAKED CARROT, SOURDOUGH BREAD SLICES, ASSORTMENT OF CRACKERS AND CITRUS MANGO CHUTNEY.

SMALL PLATTER \$130 | MEDIUM PLATTER \$185 | LARGE PLATTER \$265 | LIVE EDGE EXTRA LARGE \$560 (SERVES UP TO 80 PEOPLE)

DOMESTIC & IMPORTED CHEESE BOARD

GARNISHED WITH FRESH GRAPES, SEASONAL BERRIES, PRESERVES & CONDIMENTS, DRIED FRUITS, BREAD, CROSTINI & CRACKERS.

SMALL \$130 | MEDIUM \$185 | LARGE \$265

SHRIMP TOWER

LUCKETT'S WHITE WINE & CITRUS POACHED EAST COAST SHRIMP, BOURBON SPIKED COCKTAIL SAUCE & DILL AIOLI, HORSERADISH MIGNONETTE, TABASCO, LEMONS, LIMES & WORCESTERSHIRE SAUCE.

100 PIECES \$395

OYSTER BAR

FRESH SHUCKED, LOCAL NOVA SCOTIA OYSTERS MIGNONETTE SAUCE, HOT SAUCE & HORSERADISH LEMONS.

(ADD \$ 100 FOR THE CHEF IF SHUCKED IN FRONT FOR MAXIMUM UP TO 3 HOURS)
DOZEN MARKET PRICE (MINIMUM 6 DOZEN)

ITALY INSPIRED ANTIPASTO PLATTER

AGED PROVOLONE, ITALIAN MEATS, MARINATED VEGETABLES OLIVES, CHERRY PEPPERS, SLICED BAGUETTE AND FOCACCIA BREAD.

\$225 TO SERVE (UP TO 30) GUEST

BRUSCHETTA TASTING

RUSTIC GARLIC OIL CROSTINI WITH BOWLS OF CHOPPED FRESH TOMATO AND BASIL, FIRE ROASTED VEGETABLE AND ARTICHOKE TAPENADE.

\$195 TO SERVE (UP TO 30) GUEST.

ATLANTIC SMOKED SALMON

HORSERADISH AND DILL CRÈME FRAICHE AND FRESH LEMON, RYE BREAD, PUMPERNICKEL AND SLICED BAGUETTE.

\$253 PER SIDE (UP TO 30) GUESTS

FIGS, BROWN SUGAR AND TOASTED ALMOND BAKED BRIE

BAGUETTE AND ORANGE MARMALADE

\$85 SERVE UP TO 10 PEOPLE.

FRESH VEGETABLE CRUDITÉ

A VARIETY OF GARDEN-FRESH VEGETABLES DISPLAYED WITH DIPPING SAUCES.

SMALL \$105 | MEDIUM \$125 | LARGE \$175

DISPLAY OF SLICED FRUIT, BERRIES & GRAPES

FRESHLY SLICED & BEAUTIFULLY ARRANGED FRUITS, GRAPES & SEASONAL BERRIES.

SMALL \$115 | MEDIUM \$145 | LARGE \$175 (GF, VEGAN)

MEZZA PLATTER

TOASTED PITA AND NAAN BREAD WITH:
HUMMUS (CHICK PEA PUREE WITH SESAME TAHINI) BABGHOUNSH (ROASTED EGGPLANT, GARLIC AND TAHINI) LABNEE WITH GARLIC AND MINT (THICK YOGURT DIP) TABOULI (PARSLEY SALAD)
FATOUCHE (MIXED VEGETABLE SALAD)

LARGE - \$125

OPEN FACE SANDWICH TRAYS

SMOKED SALMON ON RYE, ROAST BEEF ON QUINOA, ATLANTIC SHRIMP ON WHITE BREAD, AND EMMENTAL CHEESE ON BAGUETTE.

SMALL (18 PIECES) \$90 | MEDIUM (30 PIECES) \$155 | LARGE (42 PIECES) \$198

FRUIT KEBOBS

CANTALOUPE, HONEY DEW & WATERMELON WITH PINEAPPLE AND STRAWBERRY.

\$42 PER DOZEN

ITALY INSPIRED ANTIPASTO & BRUSCHETTA TASTING PLATTER

MARINATED VEGETABLES OLIVES, CHERRY PEPPERS WITH BOWLS OF CHOPPED FRESH TOMATO AND BASIL, FIRE ROASTED VEGETABLE & ARTICHOKE TAPENADE WITH RUSTIC GARLIC OIL CROSTINI SLICED BAGUETTE AND FOCACCIA BREAD

\$198 TO SERVE UP TO 30 GUEST

DESSERTS

DISPLAY OF SINFUL MINIATURE SWEETS

(BY DOZEN AND 3 DOZEN MINIMUM)

MINI CUPCAKES-\$32
LEMON TART WITH TORCHED MERINGUE- \$35 SCANWAY'S DELECTABLE
FLORENTINES- \$24
MINI FRUIT TART - \$36
MINIATURE BREAD AND BUTTER PUDDING - \$33 BROWNIE MILKSHAKE WITH
RUM CREAM- \$39 CHEESECAKE BITES WITH CARAMEL DRIZZLE - \$33
TRADITIONAL CREAM BRULE SPOONS- \$33
MILK AND DARK CHOCOLATE MOUSSE WITH CRUNCH-\$34
CHOCOLATE SHOOTERS WITH BAILEYS -\$39
CHOCOLATE DIPPED MINI MACARON-\$33.
MINI LEMON KIST CREAM BRULE-\$33
CHOCOLATE DIPPED STRAWBERRIES- \$32
MINI BERRIES TRIFLES - \$34
CAKE POPS -\$33 (CHOCOLATE, BROWNIES PEPPERMINT, CINNAMON)
TIRAMISU MARTINI -\$38

SCANWAY'S DONUT TREE -\$ 39 (MINIMUM 50 DONUT FOR TREE DISPLAY)
ASSORTED

GLAZED DONUTS, & CINNAMON SUGAR DONUT HOLES WITH FLAVORS SUCH AS
WHITE

CHOCOLATE, DARK CHOCOLATE, LEMON RASPBERRY, AND CINNAMON SUGAR
CHOCOLATE TRUFFLES \$29

MINI PRINCESS MARTHA CAKES \$55/DOZEN

FRENCH PASTRIES: MINI PAVLOVA, APPLE, AND ALMOND TART AND
FLORENTINE
\$39/DOZEN

DESSERT TRAY (BITE SIZE)

SCANWAY FAMOUS FLORENTINE, CHOCOLATE ALMOND CLUSTERS, TRUFFLES,
PETIT COOKIES, TARTS AND MORE

EX SMALL (20 PIECES) - \$33.00 | SMALL (40 PIECES) \$70 | MEDIUM (70 PIECES)
\$115 LARGE (100 PIECES) \$155

RECEPTION ACTION STATIONS

MINIMUM 40 PEOPLE. LESS THAN 40 MORE THAN 30 - \$3.50 PER PERSON; \$100
ATTENDANT FEE UP TO 3 HOURS

ITALIAN MARKET

CHOICE OF TWO:

PENNE, FARFALLE, CHEESE FILLED TORTELLINI, ORZO, OR FUSILLI CHOICE OF
TWO:

BASIL PESTO, WILD MUSHROOM SAUCE, FOUR CHEESE SAUCE, FIRE ROASTED
TOMATO OR ROASTED RED PEPPER.

\$14.50/PERSON

SLOW ROASTED ALBERTA CORN FED TOP INSIDE ROUND OF BEEF
SERVED WITH MINI KAISERS, SPICED MUSTARDS AND HORSERADISH

\$15/PERSON

BEEF TENDERLOIN AND POTATO MARTINI

CARVED BEEF TENDERLOIN OVER TOP OF BASIL MASHED POTATOES TOPPED
WITH MELTED OKA CHEESE AND SAUCED WITH A CHARRED TOMATO
VINAIGRETTE SERVED IN A MARTINI GLASS

\$37/PERSON

ROASTED PRIME RIB

HORSERADISH CREAM, BURGUNDY REDUCTION AU JUS; SILVER DOLLAR ROLLS

\$495 (SERVES 25)

COMFORT MASHED POTATO BAR

BUTTERY GOLD POTATOES WITH AN ARRAY OF CONDIMENTS INCLUDING:
SMOKED BACON, AGED CHEDDAR, CRUMBLER BLUE CHEESE, GREEN ONIONS,
SAUTÉED ONIONS, EDAMAME BEANS, MAPLE GRAVY

\$11.50/PERSON

TANDOORI KEBAB BAZAR

CLAY OVEN COOKED CHICKEN IN BUTTER CREAM SAUCE AND BEEF KEBAB WITH
RAITA (YOGURT DIP), KACHUMBER SALAD (CUCUMBER, TOMATO AND ONION
SALAD), BAKED GARLIC NAAN AND BIRYANI RICE

\$23/PERSON

BAKED SALMON WELLINGTON

SPINACH DUXELLE AND DILL CREAM SAUCE

\$210 (SERVES 15)

MUMBAI STREET VEGETARIAN FOOD STALL

GRIDDLE COOKED POTATO CUTLETS (PATTIES WITH PANEER AND PEAS) WITH CHICKPEA MASALA, CORIANDER CHUTNEY AND POPPADUM.
BHEL PURI – SPICED RICE GRANOLA WITH TAMARIND CHUTNEY, TOMATO, AND GREEN ONIONS

\$19 PER PERSON

SEAFOOD CHOWDER

RICH & CREAMY NOVA SCOTIA CHOWDER WITH SALMON, HADDOCK, SHRIMP & SCALLOP

\$12.50 PER PERSON

TASTE OF MARITIME

PAN SEARED DIGBY SCALLOPS, ATLANTIC SMOKED SALMON -HORSERADISH AND DILL CRÈME FRAICHE AND FRESH LEMON, RYE BREAD, PUMPERNICKEL AND SLICED BAGUETTE, COLD WATER SHRIMPS, GARLIC, AND OLIVE OIL.

\$17 PER PERSON

DEVINE DECADENCE HANGING SPOONS DESSERT

SELECTION OF 4 PETIT DESSERTS BASED ON 3 PIECES PER PERSON,
CONSISTS OF:

PANNA COTTA WITH RASPBERRY JELLY AND RASPBERRY MACAROON
DARK CHOCOLATE POT DE CREAME WITH TORCHED MERINGUE
CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE SUGAR COOKIE LEMON
TART BLACK CURRENT CHEESE DOME

MINIMUM 100 GUEST \$15 PER PERSON

LATE NIGHT SELECTIONS

TANDOORI CHICKEN WRAPS

WITH CORIANDER CHUTNEY

\$8.50 PER PERSON

LATE NIGHT VERSION OF POUTINE STATION

POTATO WEDGES, CHEESE CURD, GRAVY. *ADD PULLED PORK FOR ADDITIONAL
1.50 PER PERSON.

\$7.50 PER PERSON

DONAIR OR SHAWARMA STATION

BUILD IN FRONT – PITA, PICKLED VEGETABLES, TOMATO, RED ONION AND
CILANTRO WITH TAHININ GARLIC DIP.

(CHEF FEE \$100 FOR 3 HOURS) \$8.95 (MINIMUM 100 GUESTS)

BREADED CHICKEN WING WITH HOT AND MILD SAUCE

\$39/DOZEN (MINIMUM 10 DOZEN)

DESSERT TRAY (BITE SIZE)

SCANWAY FAMOUS FLORENTINE, CHOCOLATE ALMOND CLUSTERS, TRUFFLES,
PETIT COOKIES, TARTS AND MORE

EX SMALL (20 PIECES) \$33.00 | SMALL (40 PIECES) \$70 | MEDIUM (70 PIECES) \$115
LARGE (100 PIECES) \$155

FANCY TEA SANDWICHES

"CRUSTS OFF AND CUT IN QUARTERS" THESE ELEGANT SANDWICHES ARE SURE TO DELIGHT! ROTISSERIE CHICKEN- TANDOORI CHICKPEA PUREE, FETA CHEESE & ROASTED ONION, EGG SALAD WITH FINE DICED RED ONION, COLD SMOKED ATLANTIC SALMON & DILL CREAM CHEESE, CRISP CUCUMBER WITH LEMON ZEST MAYONNAISE, & GRILLED ASPARAGUS WITH WHIPPED CREAM CHEESE

MADE WITH VARIETY OF BREAD, MAY INCLUDE BEET BREADS, ANCIENT GRAIN QUINOA BREAD, MULTI GRAIN & WHOLE WHEAT.

\$8.50 PER PERSON

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