



EST 1981 · RE-EST 2017

R E C E P T I O N
M E N U

H O R S D ' O E U V R E S

Prices per dozen- minimum 3 dozen per order

(V) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

Cold

Bocconcini Cheese rolled in Prosciutto with Basil Oil, Balsamic Drizzle (GF)

Vegetarian Mango Summer Rolls with Passion Fruit Sweet Chili Dipping Sauce (GF&V)

Smoked Salmon with Dill Cream Cheese on Pesto Olive Oil Naan Bread

Caramelized, Annapolis Valley Bartlett Pear & Melted Blue Cheese, Potato bread, Spiced Pecans

Medjool Dated, Creamy Goat cheese, Cinnamon and Walnuts Wrapped in Prosciutto (GF)

Charred Cherry Tomato, Basil, Roasted Pine Nut Pesto, Creamy Chevre Cheese on Baguette Crostini

Vine Ripened Cherry Tomato, Bocconcini Mozzarella, Basil, Balsamic Drizzle Caprese skewers

Rosemary Roasted Tender Beef with Port Reduced Mushroom, Onion Duxelle on Light Rye Crisp

Sesame Crusted Tuna Wakame, Yuzu Chili Aioli, Taro Root Chip, Pickled Jalapeno, Yuzu Ponzu Glaze

Crispy Lentil Vol au Vent filled with Butter Poached Lobster with Basil Torched Hollandaise

Atlantic Salmon Ceviche, Tangy Parsley, Quinoa, Bulgur, Fresh Mint, Tomato Salad

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

1505 Barrington St,
Halifax, NS, B3J 3K5

(902) 425-0386

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HORS D'OEUVRES

Hot

Tandoori Marinated Chicken Skewer with Spiced Tomato, Butter Cream Sauce Drizzle (GF)

Crispy Thai Lumpia Roll, Julienne Carrot, Celery, Crunchy cabbage, Sweet Chili Relish (V)

Pulled Bourbon Bbq Pork Sliders, Melted Cheddar, Pickles

Beef Sliders, Dijon Mustard, Emmental Cheese

Rack of Lamb Frenched Lollipop Chop, Sour Cream, Yogurt, East Indian Spices (GF)

Quilled Fish & Chips, Haddock, Tartare Sauce Batter, Pickle, Chip

Shawarma Chicken, Hummus, Beet Pickled Pepper, Jicama, Crumbled Feta, Tzatziki, Mint, Parsley Salad

Shrimp "Pakora" (fritters), Lentil & Cilantro Batter (DF)

Digby Scallops Wrapped in Double Smoked Bacon and Maple (GF)

Beef Wellington, Gorgonzola, Bacon and Mushroom Ragout

Northern India Mini Vegetable Paneer (cheese) Samosa, Cilantro, Yogurt Chutney

Crispy Cauliflower Fritters, Spiced Cumin Lentil Batter, Spiced Cilantro, Mint, Ginger Chutney (V)

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 & Charcuterie

A beautiful display of select local cheese with complimenting chutney, preserves, & condiments. Chef's selection of charcuterie meats including: prosciutto, smoked salmon, Genoa salami & Mortadella. Scanway's fresh baked bread, carrot bread & multigrain bread

Shrimp Tower | 100 pieces

Luckett's white wine & citrus poached East Coast shrimp Bourbon spiked cocktail sauce & dill aioli Horseradish mignonette, Tabasco, lemons, limes & Worcestershire sauce

Oyster Bar | Minimum 6 dozen, extra fee to add Chef

Fresh Shucked, Local Nova Scotia Oysters Mignonette sauce, hot sauce & horseradish Lemons

Additional Charge for Chef Attended Station

Italy inspired antipasto Platter | Serves up to 30 guests

Aged provolone, Italian meats, marinated vegetables olives, cherry peppers, sliced baguette and focaccia bread

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RECEPTION DISPLAY

Bruschetta Tasting | Serves up to 30 guests

Rustic Garlic Oil Crostini, Chopped Fresh Tomato, Basil, Fire Roasted Vegetable, Artichoke Tapenade

Atlantic Smoked Salmon | Serves up to 30 guests

Horseradise Dill Crème Fraiche, Fresh Lemon, Rye Bread, Pumpernickel, Sliced Baguette

Baked Brie | Serves up to 20 guests

Figs, Brown Sugar, Almond Baguette, Orange Marmalade

Fresh Vegetable Crudité

A variety of garden fresh vegetables displayed with dipping sauces

Fruit Kebobs | Priced By Dozen

Cantaloupe, Honey Dew, Watermelon, Pineapple, Strawberry

Domestic & Imported Cheese Tray with Grapes and Crackers

Baskets of Spicy Baked Bread and Dips

Pita, Baguette crostini Red pepper Hummus, Pesto Ranch, Spinach Dip

Mezza Platter | Large only

Toasted Pita, Naan bread, Hummus, Baba Ganoush, Labnee, Tabouli, Fattoush

Display of Sinful Sweets | Minimum 3 dozen

Mini Cupcakes

Lemon Tart with Torched Meringue

Scanway's Delectable Florentines

Mango & Raspberry Mousse

Macaron

Mini Fruit Tart

Miniature Bread & Butter Pudding

Brownie Milkshake with Rum cream

Cheese Cake Bites with Caramel Drizzle

Traditional Creme Brulee Spoons

Milk and Dark Chocolate Mousse with Crunch

Chocolate Shooters with Baileys

Chocolate Dipped Mini Macaron

Mini Lemon Kist Creme Brulee

Chocolate Pistachio Strawberries

Tiramisu Martini

Scanway's Donut Tree

Assorted Glazed Donuts, Doughnuts, & Cinnamon Sugar Donut Holes

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RECEPTION ACTION DISPLAY

Minimum 40 people | Chef Fee Additional

Italian market

Choose two types of Pasta | Penne, Farfalle, Cheese filled Tortellini, Orzo,, Fusilli

Choose two Sauces | Basil Pesto, Wild Mushroom, Four-Cheese, Fire Roasted tomato, Roasted Red Pepper

Slow Roasted Alberta Inside Round of Beef

Corn Fed Beef, Mini Kaisers, Spiced mustards and Horseradish

Beef Tenderloin and Potato Martini | Served in Martini glass

Carved Beef Tenderloin, Basil Mashed Potatoes, Melted Oka Cheese, Charred Tomato Vinaigrette

Roasted Prime Rib | Serves 25

Horseradish Cream, Burgundy Reduction au Jus, Silver Dollar Rolls

Baked Salmon Wellington | Serves 15

Atlantic Salmon, Spinach duxelle, Dill Cream Sauce

Comfort Mashed Potato Bar

Gold Potatoes, Smoked Bacon, Aged cheddar, Blue cheese, Green Onions, Sautéed Onions, Edamame, Gravy

Tandoori Kebab Bazar

Clay oven cooked Chicken, Butter Cream Sauce, Beef Kebab, Raita (yogurt dip), Kachumber salad (cucumber, tomato and onion salad), Baked Garlic Naan, Biryani Rice

Mumbai Street Vegetarian Food Stall

Griddle Cooked Potato Cutlets, Chickpea Masala, Coriander Chutney and Poppadum Spiced Rice Granola, Tamarind chutney, Tomato and Green Onions

Nova Scotia Seafood Chowder

Salmon, Haddock, Shrimp, Scallop

Taste of the Maritimes

Pan seared Digby Scallops, Atlantic Smoked Salmon, Horseradish, Dill Crème Fraiche, Fresh Lemon, Rye Bread, Pumpernickel, Sliced baguette, Cold Water Shrimps, Garlic, Olive Oil

Decadent Chocolate Fountain | Minimum 60 guests

Indulge with our silky, smooth flowing cascade of dark chocolate with fresh cut melons, berries, airy angel food cake, brownie bites, marshmallows & lady finger Italian cookies

Devine Decadence Hanging Spoons Dessert | Minimum 100 guests

Panna cotta with raspberry jelly and raspberry macaroon

Dark chocolate pot de creme with torched meringue

Chocolate brownie with chocolate ganache

Sugar cookie lemon tart

Black currant cheese dome

LATE NIGHT SELECTIONS

Minimum 40 people

Tandoori Chicken Wraps with Coriander Chutney

Late night version of Poutine Station

Potato wedges, cheese curds, gravy *Add pulled pork for additional cost

Donair or Shawarma Station | Minimum 100 guests

Build in front - pita, pickled vegetables, tomato, red onion and cilantro with tahini garlic dip

Chicken wings | Minimum 15 dozen

Breaded Chicken wing | Minimum 10 Dozen

Fancy tea sandwiches

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

Breads may include: beet, ancient grain, quinoa, multi grain & whole wheat

Please contact us through email or phone for full pricing details or any questions you might have. We look forward to working with you creating a memorable food experience

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