

# Scanway

EST 1981 · RE-EST 2017

## D I N N E R M E N U

### BUFFET

All buffet dinners include: Baskets of Scanway's Chef selected breads, and butter

#### Appetizer

##### Nova Scotia Cheese and Charcuterie Display

A beautiful display of selection of 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

##### Toasted Almond Baked Brie

Figs, Baguette, Orange Marmalade, Brown Sugar

#### Leaves & Grains

Please select two of your favourite salads

##### Artisan Leafy Green Salad

Field Berries, Bell Peppers, Cherry Tomatoes, Danish Blue Cheese, Balsamic Vinaigrette

##### Spinach Salad

Pomegranate seeds, Sundried Tomato, Tandoori Spiced Pecans, Bocconcini cheese, Champagne Poppy Seed

##### Hail Caesar

Crisp romaine, shaved fennel, garlic toasted potato bread croutons, grated Grana Padano parmesan cheese, crisp crumbled bacon & creamy garlic Caesar dressing

##### Chopped Mediterranean Salad

Vine ripened tomatoes, red onion, crunchy cucumber, sweet bell peppers, crumbled feta cheese, Kalamata olives, torn basil leaves & garlic, oregano vinaigrette

##### Black Quinoa Salad

Ancient grain, black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic, roasted cumin & a squeeze of lemon

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

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Please select two of your favourite compound salad

**Chickpea Salad**

Crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

**Orzo Salad**

Fresh chopped broccoli, cauliflower, shredded carrot, sweet bell peppers, chopped cherry tomatoes, diced cheddar cheese & Catalina style dressing

**Red Potato Salad**

Sour cream, scallions, fresh dill, double smoked bacon & grainy mustard

**Fresh Market Coleslaw**

Purple, green & Napa cabbage shredded with carrots & red onion, tossed with garlic & apple cider aioli

**Thai Inspired Rice Noodle Salad**

Tender rice noodles tossed with julienne of carrot, sweet bell peppers, green beans, red onion & daikon radish With sesame oil, sesame seeds, honey & lime juice vinaigrette

**Bean, Apple & Cranberry Salad**

Chick peas & tender red kidney beans with diced, tart green apple, diced English cucumber, dried cranberries, chopped green onion & roasted cashews with apple cider vinaigrette

**From the Land & Sea**

Please select two of your favourite proteins

**Chicken**

**Stuffed Chicken**

Breast filled with forest mushroom, thyme & garlic ragout in port wine demi-glace

**Herb Chicken**

Sweet basil, oregano, thyme & chopped fresh rosemary marinade with garlic, apple cider vinegar & extra virgin olive oil. Presented with Cortland apple gastrique

**Butter Chicken**

Spiced rich & creamy tomato makhini sauce, pickled onion & coriander chutney

**Chicken and Beef Skewers**

Chunks of teriyaki marinated Atlantic beef & fire roasted tomato feta marinated chicken skewered with mushroom, red onion & sweet bell peppers. Presented on a bed of pickled Napa & purple cabbage

**Chicken Cacciatore**

Braised in tomato, onion and herbed stew with bell peppers.

**Beef**

**Roasted Prime Rib of Beef**

Grainy mustard & chopped fresh rosemary roasted prime rib of beef with creamy horseradish, burgundy wine demi-glace sauce & crispy Yorkshire pudding (added charge)

**Roast baron Beef**

Sliced thin & rolled with butter roasted button mushrooms, fresh thyme & Port Wine Jus

**Beef bourguignon**

Tender beef simmered in red wine broth with pearl onions & forest mushrooms

Please select two of your favourite proteins

### *Beef*

#### **Beef stroganoff**

Sauté beef stew with mushroom gherkins and onion in a sour cream brown sauce

#### **Thai style Beef stir-fry**

In oyster, chilli and soy sauce with peppers

#### **Pepper Spiced Striploin Medallions**

Frizzled red onions & port wine mushroom gravy (added charge)

### *Fish*

#### **Maple glazed plank sides of salmon**

A Scanway staple! With Creamy Lemon Dill Sauce

#### **Blackened Atlantic salmon**

Scanway's own secret blackening spice recipe. A little bit sweet with just enough heat & a pinch of salt with fresh melon & red onion salsa

#### **Grilled Salmon**

Atlantic salmon rubbed with butter, lemon & garlic then fired on the grill with fresh juicy lemons

#### **Spiced baked Cod Loin**

Cilantro and garam masala marinated in sour cream and yogurt

### *Vegetarian*

#### **Indian Chole**

Chick peas in spiced tomato curry gravy

#### **Vegetable Kofta Ball**

In East Indian butter cream sauce

#### **Vegetable Cacciatore**

With roasted sweet bell peppers, zucchini, red onion & eggplant simmered in fresh chopped, garden herb, garlic & tomato red wine broth

#### **Mediterranean Quinoa**

With tender sun-dried tomato, chick peas, golden raisins, feta cheese, artichoke hearts & Kalamata olives with aged balsamic & oregano.

### *On The Side*

Please select two of your favourite side dishes

#### **Butter & garlic creamy mashed potatoes**

Roasted baby red skinned potato with garlic, fresh thyme & a squeeze of fresh lemon

#### **Oven Roasted Potatoes with olive oil, garlic flakes & fresh chopped rosemary**

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)

Pave Potato- thin sliced russet & sweet potato, fine diced shallots, chopped fresh thyme, sea salt & cracked black peppercorns with grated Grana Padano Parmesan cheese & rich cream (added charge)

Please select two of your favourite sides

**Rosemary, thyme, oregano, basil & garlic roasted local beets, carrots, butternut squash, red onion & rutabaga**

Seasonal fresh garden vegetables with red onion

**Roasted roots vegetables**

Charred Asparagus with hollandaise (additional charge)

### Sweet Endings

Please select two of your favourite endings for your dessert

**Milk and Dark Chocolate mousse**

Individually portioned silky, rich & creamy chocolate mousses with praline, hazelnut crunch & raspberry coulis

**Berry Fresh Fruit Tart**

Mini apricot glazed kiwi, strawberries, blueberries & raspberries with English custard & passion fruit puree

**Vanilla Bean Cheesecake**

Bite sized New York style creamy cheesecake with caramel drizzle & fresh berries

**Mason Jar Strawberry Shortcake**

Moist genoise cake & fresh local (when available) strawberries with Chantilly whipped cream & fresh mint (available as a gluten free option)

**Flourless Chocolate Espresso Cake**

Gluten free dark chocolate cake with raspberry coulis, fresh berries & torched Italian meringue

**Cheesecake: pick one**

a) Blueberry crumble cheesecake: New York cheesecake with blueberry compote, oatmeal cookie crumble and vanilla Chantilly.

b) Chocolate Baileys cheesecake with chocolate ganache, dulce de leche caramel and torched meringue  
Vanilla

**Princess Martha**

White Chocolate, Raspberry Mousse Cake

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