

# Scanway

EST 1981 · RE-EST 2017

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

### PLATED

All plated dinners include: Baskets of Scanway's Chef selected breads, and butter,  
Fresh brewed dark roast coffee and tea

#### Appetizer

Please select one of our delicious appetizers

##### 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 & sour cream

##### Atlantic Seafood Chowder

Rich and creamy chowder loaded with Maritime seafood including: salmon, scallops, haddock & Coldwater shrimp (added charge)

##### Potato Leek Soup

A creamy classic with double smoked bacon & sour cream

##### Tuscan Caesar Salad

Baby romaine, crisp local pancetta, shaved asiago cheese, potato bread crouton & creamy garlic Caesar dressing

##### Artisan Leafy Green Salad

With field berries, bell peppers, cherry tomatoes, Tandoori spiced pecans crumbled Danish blue cheese & aged balsamic vinaigrette

##### Baby Spinach Salad

Crisp double smoked bacon, balsamic roasted Portobello mushrooms, pickled red onions, & shaved local Asiago

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

1505 Barrington St,  
Halifax, NS, B3J 3K5

(902) 425-0386 | CATERING@SCANWAYCATERING.CA  
WWW.SCANWAYCATERING.COM

Please select one of our delicious appetizers

**Black quinoa (ancient grain)**

With chopped parsley, cilantro, red onion, vine ripened tomato, lemon juice, cumin & chilies

**Kale, avocado, pomegranate**

Goat cheese, Lemon Vinaigrette and gravlax citrus marinated Atlantic salmon (added charge)

**Tomato Bocconcini Salad**

Thin sliced red onion, crisp pancetta chip, fresh sweet basil leaves, mini bocconcini cheese & aged balsamic vinegar

**Beef Carpaccio**

Lime Soy, Sesame Oil, Crispy Onion, and Roasted Red Pepper & shaved Grana Padano Parmesan (added charge)

**Main Course**

Please select one of your favourite entrée

**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**

Plump chicken breast filled with feta cheese, baby spinach, fresh chopped rosemary & sweet grapes

**Supreme of Chicken**

Crispy skin, roasted supreme cut breast of chicken with creamy Roma tomato & sauvignon blanc rosé sauce

**Feta and Spinach filled Chicken with Rosemary and Grapes**

Stuffed chicken with tomato jam

**Beef**

**Grilled Top Sirloin**

7 oz garlic & garden herb rubbed top sirloin steak with double smoked, bacon bourbon BBQ sauce & frizzled onions

**Roast 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

**Fillet Mignon**

Garlic butter rubbed, grilled beef tenderloin wrapped in double smoked bacon with port wine peppercorn cream sauce & butter roasted button mushrooms

**Fish**

**Slash 'N Burn Filet of Atlantic Salmon**

Sweet meets heat with Scanway's secret blend of spices; plated with sweet basil beurre blanc

**Stuffed Atlantic Haddock**

Fresh haddock rolled with blue swimming crabmeat & Atlantic salmon. Plated with lemon pesto cream

Please select two of your favourite entrée

### Vegetable

#### Vegetable Timbale

Curried lentils, creamy sautéed garlic & spinach, pan fried paneer cheese, forest mushroom ragout & grilled eggplant wrapped in roasted green zucchini. Plated with creamy spiced tomato makhini sauce

### Duo

#### Chicken and Salmon

Feta and Spinach filled Chicken with Rosemary ( 4oz) and Grapes with Grilled Atlantic Salmon ( 3oz) with dill and roasted cumin cream

#### Beef and Shrimps

Garlic & garden herb rubbed double smoked, bacon wrapped grilled top sirloin ( 7oz) steak with lemon pepper large shrimps ( 4 shrimps) Skewers served with bourbon BBQ sauce & frizzled onions

#### Beef and Salmon

Garlic & garden herb rubbed double smoked, bacon wrapped grilled top sirloin ( 7oz) steak, bourbon BBQ sauce & frizzled onions paired with Grilled Atlantic Salmon ( 3oz) with dill and roasted cumin cream

### Accompaniments

Please select your favourite starch

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

Spanish dirty rice with paprika, sautéed chorizo sausage, fried onion & sweet bell peppers

Steamed, new potatoes with chopped fresh thyme, coarse sea salt & lots of butter (subject to availability) Pave potato- Layers of 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 your favourite vegetable

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

Roasted red pepper, carrot spear & grilled asparagus wrapped in white wine braised leeks

Leek wrapped seasonal vegetables with olive oil and thyme

Ratatouille stuffed baked zucchini with tomato salsa and roasted peppers

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 your favourite 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