



2020

Scarway

EST 1981 - RE-EST 2017

FESTIVE MENU

***Prices are subject to 18% admin fee and 15% HST**



LUNCH

CHEF CRAFTED FESTIVE HOT SANDWICHES

\$19.00 PER PERSON

(MINIMUM AND SURCHARGE- 15 PEOPLE LESS THAN 15 MORE THAN 10 - \$4 PER PERSON, LESS THAN)

POTATO, FOCACCIA, MILK BUNS & GARLIC CHEESE BREAD, CREAMY BUTTER

PLEASE SELECT ONE:

BUTTERNUT SQUASH SOUP WITH MAPLE

OR

SPINACH AND ARUGULA SALAD WITH POMEGRANATE, PANCETTA, MOZZARELLA CHEESE & CHAMPAGNE/POPPY SEED DRESSING

CHOOSE ANY 3 TYPES OF HOT SANDWICHES - (2 PIECES PER PERSON)

FRESH MADE ARTISAN HOT SANDWICHES WITH OUR CHEF'S CHOICE OF FOLLOWING BREADS
CIABATTA BUNS, BRIOCHE BUN, ROSEMARY FOCACCIA, TORTILLA WRAP,

WITH CHEF'S CHOICE OF ASSORTED FILLINGS, WHICH WILL INCLUDE:

ROTISSERIE CHICKEN- TANDOORI CHICKPEA PUREE/ FETA CHEESE/ SPINACH / ROASTED ONION.

BLACK FOREST HAM- CRANBERRY HONEY BOURSIN CHEESE.

TURKEY BACON- TOMATO/GREEN LEAF/CHEDDAR/ONION AIOLI AND PESTO.

ROASTED VEGETABLES- RED PEPPER/ CARROT/ RED ONION/ ZUCCHINI/EGGPLANT/ MONTEREY JACK CHEESE/ SPINACH & ARTICHOKE SPREAD.

ROAST BEEF/GRAINY MUSTARD/HORSERADISH/SAUERKRAUT/PICKLES

HOLIDAY DESSERT PLATTER

STOLEN BREAD SLICES, GINGERBREAD, FESTIVE & SHORTBREAD COOKIES, SPICED CARROT AND RAISINS BITES AND FLORENTINE.



TURKEY LUNCH TO GO

\$23.50 PER PERSON

GRILLED ROSEMARY FOCACCIA BREAD AND CREAMY BUTTER
SLICED SLOW-ROASTED MAPLE GLAZED FREE RANGE TURKEY
SEASON'S GREETINGS CRANBERRY SAUCE AND RIESLING GRAVY
SWEET ONION CORNBREAD & BRIOCHE DOUGH STUFFING WITH DRIED FRUIT AND FRESH SAGE
SMASHED POTATO WITH ROASTED GARLIC AND CRISPY SCALLIONS
BUTTER ROASTED WINTER ROOT VEGETABLES
BRUSSEL SPROUTS WITH CUMIN, ORANGE AND HONEY
SCANWAY'S FAMOUS FLORENTINES.
EGGNOG CHEESECAKE
OR
DARK RUM ANGLAISE

TURKEY LUNCH BUFFET

\$28.50 PER PERSON (MINIMUM 25 PEOPLE LESS THAN 25 MORE THAN 10 - \$4 PER PERSON, LESS THAN
10 \$ 5 PER PERSON)

POTATO, FOCACCIA, MILK BUNS & GARLIC CHEESE BREAD, CREAMY BUTTER
SPINACH AND ARUGULA SALAD WITH POMEGRANATE, PANCETTA AND MOZZARELLA CHEESE &
CHAMPAGNE/POPPY SEED DRESSING
MAPLE BUTTERNUT SQUASH SOUP
ROASTED TURKEY WITH VALLEY APPLE, APRICOT AND SAGE SAVORY DRESSING, PAN GRAVY AND
CRANBERRY SAUCE
BEEF STROGANOFF WITH CHUNKY MUSHROOM CREAMY SAUCE
BUTTER ROASTED WINTER ROOT VEGETABLES AND BRUSSEL SPROUTS WITH CUMIN, ORANGE AND
HONEY
BUTTERED CREAMY POTATOES WITH GARLIC AND ROSEMARY
TOFFEE PUDDING CAKE WITH WHISKEY CHOCOLATE SAUCE
FESTIVE COOKIES AND FLORENTINES



DINNER

HOT BUFFETS - \$39.50

BUILD YOUR OWN BUFFET (MINIMUM 30 PEOPLE LESS THAN 25 MORE THAN 10 - \$6 PER PERSON PER PERSON)

POTATO, FOCACCIA, MILK BUNS & GARLIC CHEESE BREAD, CREAMY BUTTER

CHOICE OF TWO SALADS:

- WINTER GREENS WITH CREAMY CLEMENTINE CRANBERRY VINAIGRETTE.
- SPINACH AND ARUGULA SALAD WITH POMEGRANATE, PANCETTA AND MOZZARELLA CHEESE & CHAMPAGNE/POPPY SEED DRESSING.
- ROASTED APPLE AND WINTER BABY GREEN WITH DATES, GOAT CHEESE AND TOASTED PECAN SALAD. WITH SPICY MAPLE CIDER VINAIGRETTE.
- NEW POTATO SALAD WITH SOUR CREAM, MUSTARD AND BACON.
- ROASTED VEGETABLE ORZO SALAD WITH BASIL AND SUNDRIED TOMATO.
- CRANBERRY APPLE QUINOA SALAD WITH CHICKPEA, PEPPER AND WALNUTS.
- WALDORF SALAD WITH GRAPES, WALNUTS, AND TARRAGON.
- LENTIL/CHICKPEA SALAD WITH PARSLEY, RAISINS, WALNUT & CUCUMBER.

CHOICE OF ONE SOUP:

- BUTTERNUT SQUASH SOUP WITH MAPLE.
- ROASTED SWEET POTATO SOUP WITH PISTACHIO.
- CREAMY CAULIFLOWER WITH BACON.
- SPICED CARROT AND GINGER SOUP WITH CINNAMON



DINNER

HOT BUFFETS - \$39.50

BUILD YOUR OWN BUFFET (MINIMUM 30 PEOPLE LESS THAN 25 MORE THAN 10 - \$6 PER PERSON PER PERSON)

CHOICE OF TWO ENTRES

- SLOW ROASTED MARMALADE PORK LOIN KEBAB WITH CRANBERRY AND APPLES.
- ROASTED SLICED TURKEY WITH VALLEY APPLE, APRICOT AND SAGE SAVORY DRESSING, PAN GRAVY AND CRANBERRY SAUCE
- TANDOORI BUTTER CHICKEN.
- SPICED RUM CHICKEN BREAST SWISS/CHEDDAR CHEESE STUFFED BREAST OF CHICKEN WITH BROCCOLI AND MUSHROOM PEPPER RAGOUT.
- SEARED ATLANTIC SALMON, LEEK AND MUSHROOM RAGOUT.
- BAKED PLANKED SALMON WITH CRANBERRY, SLICED ALMONDS, PINE NUTS LEMON ZEST THYME AND PARSLEY CRUST - CREAMY LEMON AND BASIL CREAM SAUCE.
- HONEY GLAZED HAM, SPICED PEACH CHUTNEY.
- MAPLE ROSEMARY STUFFED PORK LOIN WITH APPLE AND CINNAMON, CRANBERRY SALSA.
- ROAST STUFFED LEG OF LAMB WITH SPICED CREAMY MINT SAUCE.
- BEEF STROGANOFF WITH APPLE. BARRON OF BEEF WITH CARAMELIZED ONION AND MUSHROOM, PEPPERCORN DEMI.

CARVING STATION – ADD \$2.50 AND CHEF FEE OF \$150 (MINIMUM 50 GUESTS)

- SLOW ROASTED ALBERTA CORN FED TOP INSIDE ROUND OF BEEF-SERVE WITH MINI KAISERS, SPICED MUSTARDS AND HORSERADISH
- ROASTED TURKEY WITH VALLEY APPLE, APRICOT AND SAGE SAVORY DRESSING, PAN GRAVY AND CRANBERRY SAUCE



DINNER

HOT BUFFETS - \$39.50

BUILD YOUR OWN BUFFET (MINIMUM 30 PEOPLE LESS THAN 25 MORE THAN 10 - \$6 PER PERSON PER PERSON)

CHOICE OF ONE VEGETABLE

- BACON ROASTED BRUSSELS SPROUT WITH CRANBERRIES.
- MAPLE ROASTED WINTER ROOT VEGETABLES.
- SEASONAL WINTER VEGETABLES.
- CHAR GRILLED ASPARAGUS (+ \$1.50 PER PERSON).
- BRAISED RED CABBAGE WITH APPLE. BROWN SUGAR ROASTED TURNIPS

CHOICE OF ONE STARCH

- BUTTERMILK AND ROASTED GARLIC SMASHED POTATOES WITH SCALLIONS.
- ROASTED ROSEMARY AND GARLIC BABY POTATO.
- BASMATI PILAF RICE WITH ONION, CARDAMOM AND BAY LEAF.
- SCALLOPED SWEET AND YUKON POTATOES (+ \$1.50).
- VANILLA SCENTED SWEET POTATO PUREE.
- ROASTED VEGETABLE ORZO PASTA WITH PESTO. TRI-COLOUR TORTELLINI WITH CHEESE AND SUNDRIED TOMATO.



DINNER

HOT BUFFETS - \$39.50

BUILD YOUR OWN BUFFET (MINIMUM 30 PEOPLE LESS THAN 25 MORE THAN 10 - \$6 PER PERSON PER PERSON)

CHOICE OF TWO DESSERTS

- OATMEAL ORANGE AND DATES CRUMBLE.
- APPLE, CINNAMON, NUTMEG CRUMBLE WITH OATMEAL AND COCONUT TOPPING.
- LEMON OR STRAWBERRY SHORTCAKE.
- EGGNOG CHEESECAKE DARK RUM ANGLAISE.
- TOFFEE PUDDING CAKE WITH WHISKEY CHOCOLATE SAUCE.
- SPICED GINGER AND APPLE CAKE WITH CARAMEL SAUCE.
- CARROT CAKE WITH WALNUTS AND PINEAPPLE.
- CREAM BRULEE CUSTARD CHEESECAKE WITH BUTTERY VANILLA CRUST TOPPED WITH CARAMELIZED SUGAR.

***ADDITIONAL ITEMS**

SOUP - \$3.50

SALAD - \$4.00

ENTREE - \$4.50

VEGETABLE- \$2.50

STARCH - \$2.50

DESSERT - \$2.50



DINNER

PLATED- \$38.50

COMPOSE YOUR OWN, UNIQUE PLATED DINNER (MINIMUM 25 LESS THAN 20 MORE THAN 10 - \$3 PER PERSON, LESS THAN 10 \$ 5 PER PERSON)

POTATO, FOCACCIA, MILK BUNS & GARLIC CHEESE BREAD, CREAMY BUTTER

CHOICE OF ONE SELECTION PER COURSE

1ST COURSE

- ROASTED BUTTERNUT SQUASH AND SWEET POTATO SOUP, MAPLE CHIVE CRÈME FRAICHE.
- ROASTED SWEET POTATO SOUP WITH PISTACHIO.
- CREAMY CAULIFLOWER WITH BACON.
- SPICED CARROT AND GINGER SOUP WITH CINNAMON.
- WINTER GREENS SALAD, CARAMELIZED VALLEY APPLES, WALNUTS, HONEY THYME VINAIGRETTE.
- SPINACH AND ARUGULA SALAD WITH POMEGRANATE SEEDS, FETA AND TOASTED CARAMELIZED PECANS, BALSAMIC, BROWN SUGAR VINAIGRETTE.
- WINTER SWEET BABY GREENS, ORANGES, POMEGRANATE SEEDS, TOASTED PISTACHIO, & GOAT CHEESE SALAD WITH CITRUS, HONEY, MUSTARD, CHAMPAGNE VINAIGRETTE.
- ROASTED BEET SALAD, WARM BREADED GOAT CHEESE, TOASTED HAZELNUT VINAIGRETTE

*



DINNER

PLATED- \$38.50

COMPOSE YOUR OWN, UNIQUE PLATED DINNER (MINIMUM 25 LESS THAN 20 MORE THAN 10 - \$3 PER PERSON, LESS THAN 10 \$ 5 PER PERSON)

CHOICE OF ENTREE

- MAPLE ROSEMARY STUFFED PORK LOIN WITH APPLE AND CINNAMON, CRANBERRY SALSA.
- BAKED PLANKED SALMON WITH CRANBERRY, SLICED ALMONDS, PINE NUTS LEMON ZEST THYME AND PARSLEY CRUST - CREAMY LEMON AND BASIL CREAM SAUCE.
- SLOW ROASTED MARMALADE PORK LOIN WITH CRANBERRY AND APPLES.
- ROASTED TURKEY WITH VALLEY APPLE, APRICOT AND SAGE SAVORY DRESSING, PAN GRAVY AND CRANBERRY SAUCE.
- BEEF WELLINGTON WITH CAMBOZOLA CHEESE AND MUSHROOM, CREAMY PEPPERCORN GLAZE (+ \$4.50).
- BACON WRAPPED CHICKEN BREAST WITH APRICOT & SAGE STUFFING, WILD MUSHROOM, AND PESTO CREAM SAUCE

CHOICE OF VEGETABLE

- BACON ROASTED BRUSSELS SPROUT WITH CRANBERRIES.
- MAPLE ROASTED WINTER ROOT VEGETABLES.
- SEASONAL WINTER VEGETABLES.
- CHAR GRILLED ASPARAGUS (+ \$1.50 PER PERSON)

CHOICE OF STARCH

- BUTTERMILK AND ROASTED GARLIC SMASHED POTATOES WITH SCALLIONS.
- ROASTED ROSEMARY AND GARLIC BABY POTATO.
- BASMATI PILAF RICE WITH ONION, CARDAMOM, AND BAY LEAF.
- SCALLOPED SWEET AND YUKON POTATOES (+ \$1.50)
- VANILLA SCENTED SWEET POTATO PUREE



DINNER

PLATED- \$38.50

COMPOSE YOUR OWN, UNIQUE PLATED DINNER (MINIMUM 25 LESS THAN 20 MORE THAN 10 - \$3 PER PERSON, LESS THAN 10 \$ 5 PER PERSON)

CHOICE OF DESSERT

- EGGNOG CHEESECAKE, DARK RUM ANGLAISE.
- SPICED GINGER AND APPLE CAKE WITH CARAMEL SAUCE.
- TOFFEE PUDDING CAKE WITH WHISKEY CHOCOLATE SAUCE. TRIPLE CHOCOLATE MOUSSE TIMBALE, STRAWBERRY COULIS.
- CREAM BRULEE CUSTARD CHEESECAKE WITH BUTTERY VANILLA CRUST TOPPED WITH CARAMELIZED SUGAR.
- CRANBERRY AND WHITE CHOCOLATE LOG CAKE, TRIPLE CHOCOLATE SAUCE AND SHAVINGS.
- HOT CHOCOLATE FUDGE CAKE WITH THICK FUDGE GANACHE STUDED WITH CHOCOLATE CHIPS.

*



RECEPTION

COLD HORS D'OEUVRES

- FOIE GRAS MOUSSE WITH RED CURRANT JELLY ON BRIOCHE TOAST - \$35
- LOBSTER SALAD PROFITEROLES - \$40 (NOT SUITABLE FOR DROP OFF EVENT)
- BOCCONCINI CHEESE ROLLED IN PROSCIUTTO WITH BASIL OIL & BALSAMIC DRIZZLE - \$33 (GF)
- CRANBERRY BRIE BITES IN A TART SHELL- \$ 32
- PROSCIUTTO WRAPPED GRILLED LYCHEE WITH MAPLE GOAT CHEESE AND MANGO.- \$34
- ROSEMARY ROASTED, SLICED THIN, TENDER BEEF WITH PORT REDUCED MUSHROOM & ONION DUXELLE ON LIGHT RYE CRISP - \$35
- NATURALLY SMOKED SALMON WITH DILL CREAM CHEESE ON PESTO OLIVE OIL NAAN BREAD - \$33 (NUTS)
- SALMON GRAVLAX WITH BEET MARMALADE CREAM AND FRESH DILL ON CROSTINI - \$34
- GOLDEN AND RED BEETS, GOAT CHEESE AND CRUNCHY WALNUTS, POMEGRANATE MOLASSES & CORIANDER - \$32
- MEDJOOOL DATES FILLED WITH CRANBERRY CREAM CHEESE AND WRAPPED IN PROSCIUTTO HAM - \$33



RECEPTION

HOT HORS D'OEUVRES

- LARGE DIGBY SCALLOPS WRAPPED IN MAPLE CRISPY, DOUBLE SMOKED BACON - \$37
- CUMIN & LIME FIRECRACKER JUMBO SHRIMP WITH TAMARIND FRUIT, CILANTRO JAM - \$34
- MINI BEEF WELLINGTON WITH GORGONZOLA, EXOTIC MUSHROOM AND ROSEMARY DUXALLE- \$ 35
- ROASTED MARINATED RACK OF LAMB CHOPS IN MINT YOGURT AND GARAM MASALA - \$49
- MAC & CHEESE CUBES, CHIPOTLE CREAM - \$32
- QUILLED FISH & CHIPS, HADDOCK IN TARTARE SAUCE BATTER WITH PICKLE & CHIP - \$33
- TANDOORI MARINATED CHICKEN SKEWER WITH SPICED TOMATO, BUTTER CREAM SAUCE DRIZZLE - \$34 (GF)
- NORTHERN INDIA MINI VEGETABLE SAMOSA, MINT, ROASTED CORIANDER CHUTNEY - \$30
- CRISPY CAULIFLOWER FRITTERS WITH SPICED CUMIN LENTIL BATTER & SPICED CILANTRO, MINT & GINGER CHUTNEY - \$31 (GF/VEG)
- PULLED BOURBON BBQ PORK SLIDERS, MELTED CHEDDAR & PICKLES - \$37
- BEEF SLIDERS WITH DIJON MUSTARD & EMMENTAL CHEESE - \$37



RECEPTION

RECEPTION DISPLAYS

SMALL PLATTER SERVES 10-19 PEOPLE

MEDIUM PLATTER SERVES 20-29 PEOPLE

LARGE PLATTER SERVES 30-40 PEOPLE

NOVA SCOTIA CHEESE & CHARCUTERIE DISPLAY

SMALL \$ 175 MEDIUM \$261 LARGE \$360

A BEAUTIFUL DISPLAY OF SELECT LOCAL CHEESE WITH COMPLIMENTING CHUTNEY, PRESERVES, & CONDIMENTS. CHEF'S SELECTION OF CHARCUTERIE MEATS WHICH COULD INCLUDE: PROSCIUTTO, SMOKED SALMON, GENOA SALAMI & MORTADELLA. SCANWAY'S FRESH BAKED BREADS

CRANBERRY JALAPENO SALSA WITH BISCOTTI CRACKERS

SMALL \$65

BRUSCHETTA TASTING

\$210 (SERVES UP TO 30 GUESTS)

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

DOMESTIC & IMPORTED CHEESE TRAY WITH GRAPES & CRACKERS

SMALL \$98 MEDIUM \$165 LARGE \$232

GARNISHED WITH JUICY GRAPES, SEASONAL BERRIES, PRESERVES & CONDIMENTS, DRIED FRUITS, HOMEMADE BREAD, CROSTINI & CRACKERS

FRESH VEGETABLE CRUDITÉ

SMALL \$98 MEDIUM \$139 LARGE \$190

A VARIETY OF GARDEN-FRESH VEGETABLES DISPLAYED WITH A DIPPING SAUCE



ITALY INSPIRED ANTIPASTO PLATTER

\$325 (SERVES UP TO 30 GUESTS)

FRAGRANT, AGED PROVOLONE CHEESE, ITALIAN MEATS INCLUDING THIN SLICED PROSCIUTTO, GENOA SALAMI, MARINATED VEGETABLES, OLIVES, CHERRY PEPPERS, SLICED BAGUETTE AND FOCACCIA BREAD

ATLANTIC SMOKED SALMON

\$293 (SERVES UP TO 30 GUESTS)

BEAUTIFULLY ARRANGED, SLICED ATLANTIC SMOKED SALMON WITH HORSERADISH, CRISPY FRIED CAPERS, DILL CRÈME FRAICHE, SLICED RED ONION & JUICY LEMON. ACCOMPANIED BY A BASKET OF FRESH BAKED RYE BREAD, POTATO BREAD TOAST POINTS & SLICED FRENCH BAGUETTE

HOUSE MADE CHIPS & DIPS

SMALL (1 DIP) \$98 MEDIUM (2 DIPS) \$139 LARGE (3 DIPS) \$190

BASKETS OF SPICY, OVEN BAKED PITA CHIPS, OLIVE OIL & GARLIC BRUSHED, GRILLED NAAN BREAD & FRENCH BAGUETTE CRISPY CROSTINI WITH RED PEPPER HUMMUS & CREAMY SPINACH, ARTICHOKE DIP

FENNEL PINK SALT CURED GRAVLAX (REQUIRED AT LEAST 76 HOURS' NOTICE)

SMALL \$125 LARGE \$235

CHICKEN LIVER PATE -CUMBERLAND SAUCE, PICKLES, TOASTS

\$50 - SERVES UP TO 15 PEOPLE

BACON CRANBERRY AND TOASTED ALMOND BAKED BRIE

\$125 SERVE UP TO 20 PEOPLE

BAGUETTE, ORANGE MARMALADE

SHRIMP TOWER

100 PIECES \$ 422

LUCKETT'S WHITE WINE & CITRUS POACHED EAST COAST SHRIMP, BOURBON SPIKED COCKTAIL SAUCE & DILL AIOLI



DESSERTS

HOLIDAY DESSERT TRAY

SMALL (40 PIECES) - \$60, MEDIUM (70 PIECES) - \$88, LARGE (100 PIECES) - \$115

STOLLEN SLICES, MARZIPAN TARTS, MINCE MEAT TART, TRUFFLES, COCONUT MACARON, GINGERBREAD, RED, WHITE & PEPPERMINT MERINGUES, FLORENTINES, HOLIDAY SHORTBREAD AND CHOCOLATE CRACKLE COOKIES.

TRADITIONAL CHRISTMAS STOLLEN

\$28 (PER LOAF)

FRUIT BREAD WITH NUTS, SPICES AND DRIED FRUITS COATED WITH ICING SUGAR

YULE LOGS - \$55 EACH

DARK CHOCOLATE PEPPERMINT OR ORANGE MULLED CRANBERRY

EGGNOG AND RUM CHEESECAKE - \$90.00 (16 SLICES)

GINGER SPICED CRUST TOPPED WITH CREAMY EGGNOG AND CHEESE ENHANCED BY SPLASH OF RUM COVERED WITH CREAM

ASSORTED TRUFFLES - \$20 (PER DOZEN)

FESTIVE COOKIES - \$24 (PER DOZEN)

SHORTBREAD, FLOODED SUGARS, FLORENTINE, CHOCOLATE CRACKLE WHITE CHOCOLATE BLONDIES AND GINGERBREAD

FLORENTINES - \$22 (PER DOZEN)

HOLIDAY THEMED CUPCAKES - \$40 (PER DOZEN)

BROWNEB BUTTER WHITE CHOCOLATE BLONDIES - \$30 (PER DOZEN)