

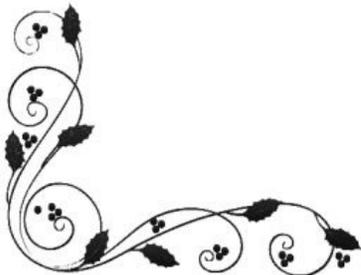
SCANWAY

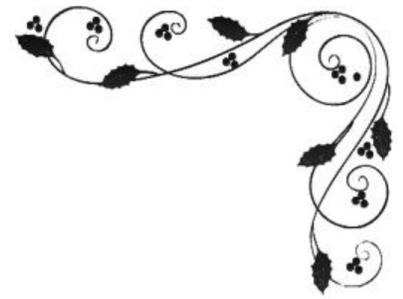
CATERING & PASTRY

Festive Menu 2016

Contact us to book your holiday event:

catering@scanwaycatering.ca (902)425-0386





Festive Buffet Dinner

Build your own beautiful festive buffet! Please choose:
Two salads, two mains, one vegetable, one potato or rice and two desserts.
Holiday cookies are always included!

Salads

Greens with creamy clementine dressing
Chopped salad with bacon, egg and crunchy iceberg lettuce
Chickpea with grainy mustard and arugula
Creamy potato with sour cream and bacon
Pomegranate tabouleh
Waldorf with grapes, walnuts and tarragon
Leafy spinach with egg, bacon and cheese
Lentil with fresh parsley and cucumber

Mains

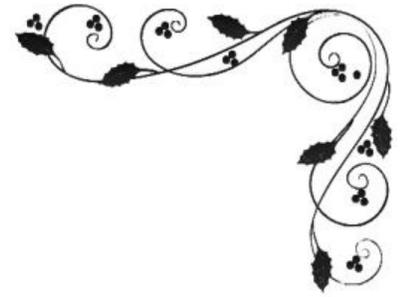
Slow-roasted pork loin with marmalade glaze
Pork loin wrapped in pork belly, stuffed with apples
Apple & thyme brined turkey with savoury corn dressing
Spiced rum marinated chicken
Atlantic salmon infused with red wine, creamy velouté
Oulton Farms ham with spiced peach chutney
Pork tenderloin with cranberries and port
Braised short rib with whole shallots, red wine jus

Vegetables

Cranberry orange roasted brussels sprouts
Brown butter carrots
Chef's choice of seasonal vegetables steamed with butter
Roasted squash with cinnamon and hazelnuts
Braised red cabbage with apple
Buttered green beans

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Potatoes or Rice

Buttermilk mashed potatoes
Hasselback potatoes
Herb roasted potatoes
Basmati rice
Scalloped trio of potatoes
Roasted nugget potatoes
Roasted garlic mashed potatoes

Desserts

Sugar pie in a jar
Red velvet yule log
Candy cane cheesecake
Warm gingerbread with rum anglaise
Caramel log
Individual eggnog trifles
Layered gingerbread cake
Crème caramel with orange brandy sauce
Classic crème brûlée
A selection of our famous doughnuts
Cupcakes

All dinner buffets include holiday cookies and Unni's famous florentines!

\$36 per person

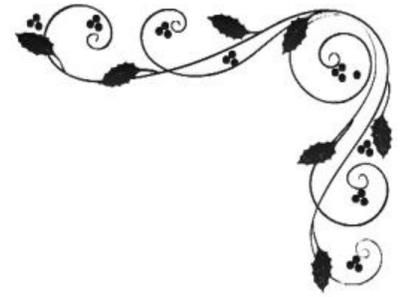
Additional Items:

Salad, main, vegetable, potato or dessert \$4 per person

Main \$8 per person



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Festive Plated Dinner

Build your own delicious, three course plated dinner
by choosing **one** selection per course:

First Course

Roasted butternut squash and sweet potato soup, maple crème fraiche, chives

Maritime seafood chowder, lobster oil drizzle

Winter greens salad, caramelized valley apples, walnuts, honey-thyme vinaigrette

Roasted beet salad, warm breaded goat cheese, toasted hazelnut vinaigrette

Second Course

Seared Atlantic salmon, leek and mushroom ragout

Pork loin wrapped in pork belly, stuffed with apples

Slow-roasted Nova Scotia turkey, valley apple, apricot and sage sourdough dressing
with pan gravy and house-made cranberry sauce

*All entrées are served with Yukon Gold mashed potatoes and local seasonal
vegetables.*

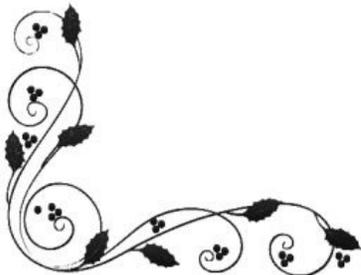
Third Course

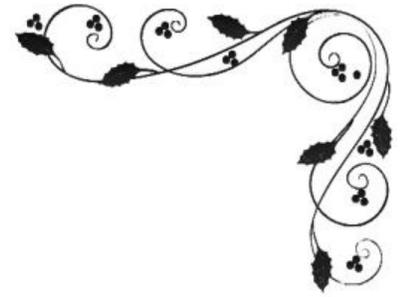
Eggnog cheesecake with dark rum anglaise

Milk and dark chocolate mousse torte, hazelnut crunch, raspberry coulis

\$38 per person

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Festive Receptions

Cold Hors d'Oeuvres

Priced per dozen, minimum order of two dozen per item

- Lobster salad profiteroles \$36
- Smoked scallop ceviche with pomegranate \$25
- Poached shrimp, mango sriracha dip \$26
- Smoked salmon, cucumber, caper cream \$22
- Compressed melon, prosciutto, goat cheese \$20
- Chicken liver toast, infused mandarins \$19
- Sous vide then charred flank steak, chimmichurri \$24
- Fennel & beet cured gravled laks, dark rye toast \$24

Hot Hors d'Oeuvres

Priced per dozen, minimum order of two dozen per item

- Bacon wrapped scallops \$28
- Coconut shrimp \$26
- Ducks in a blanket \$24
- Mushroom spring rolls \$18
- Mac & Cheese cubes, chipotle cream \$18
- Poached pear grilled cheese \$18
- Onion Gruyere tart \$20
- Little Tourtières \$20

Reception Platters

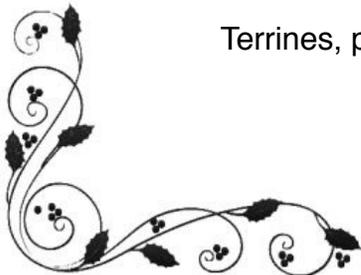
Cheese

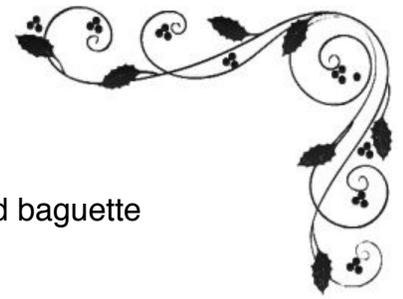
- Selection of local and imported cheeses, beautiful fruit garnishes and crackers
- Small (serves 10 - 15 people) \$35,
- Medium (serves 20 - 35 people) \$90
- Large (serves 36 - 60 people) \$145

Charcuterie Board

- Terrines, pâtés, dried salamis, complementary preserves, toasts and crackers
- \$9 per person

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Smoked Salmon

Capers, sliced red onions, dill cream cheese, pumpernickel and baguette
Small (serves 20 people) \$80
Large (serves 50 people) \$160

Fennel & Beet Cured Graved Laks

Small \$80 Large \$160

Rabbit Terrine

Cranberry preserves, pickles and mustards
\$75

Chicken Liver Pâté

Cumberland sauce, pickles and toasts
\$50

Whole Garlic Studded Brie

Baguette, orange marmalade
\$100

Market Fresh Vegetables

Served with lightly curried dip
Small (serves 10 - 15 people) \$35
Medium (serves 20 - 35 people) \$50
Large (serves 35 - 60 people) \$70

Sliced Seasonal Fruit

Served with honey yogurt dip
Small (serves 10 - 15 people) \$40
Medium (serves 20 - 30 people) \$70
Large (serves 35 - 60 people) \$90

House-Made Dips

Hummus, guacamole and sun-dried tomato & basil
Baskets of torched Pita
Serves 20 people \$50



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