

The Cosmopolitan Bouquet

✿ *Life is a flower of which love is the honey.*

- Victor Hugo



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6088 Quinpool Road, Halifax, NS, B3L 1A1



Tiger Lilly Barbeque Buffet

***Enjoy the smell and the casual elegance of an outdoor barbecue.
Watch our Smiling Chefs cook for you!***



Ponzu Marinated Chicken Breast with Mango and Avocado Salsa

8oz New York Striploin

Slash n' Burn Salmon with Basil

Summer Garden Salad with Herb Vinaigrette

Oven-roasted Nugget Potatoes with Fresh Rosemary

Greek Salad with Feta Cheese and Fresh Oregano

Grilled Fresh Asparagus

Baskets of House-baked Rolls and Butter

Desserts

Key Lime Pie

Grilled Pineapple with Rum Sauce

Assorted Scanway's Squares and Cookies

Coffee and Tea Service





The "Beach Pea" Surf and Turf



10 oz. Prime Rib Steak
grilled to perfection by our Smiling Chef

1/2 Lobster with Garlic Butter

Boiled New Nugget Potatoes with Chive Butter

Grilled Corn on the Cob

Garden Salad with Summer Greens, Ripe Red Tomatoes
served with 2 Delicious Dressings

Hearty Bread, Rolls, Fresh Herb Butter and Regular Butter

Dessert

Scanway Strawberry Shortcake with lots of Fresh Berries
layered with Cream and Genoise
Nova Scotia Blueberry and Lemon Squares

Home-made Ice Cold Lemonade
Iced tea
Coffee and Tea Service





Orchid Brunch with Stations



Waffle Station

Light Norwegian Waffles

Made to order by our *Smiling Chef*

Served with bowls of Seasonal Fresh Berries, Whipped Cream and Maple Syrup

Fresh Toast Station

Thick White Eggbread filled with Brie and Grilled pears

Served with Maple Syrup and Crème Anglaise

Omelette Station

Watch as our *Smiling Chef* prepares an Omelette just for you.

Choose from all your favorite ingredients:

Free Range Eggs, Bacon, Smoked Ham, Cheese, Chicken, Mushrooms and More.

Nova Scotia Smoked Salmon with Dill Cream Cheese, Red Onion and Caper

Tomato Salad with Basil Leaf

Spinach with Poached Pear and Dried Cranberries

Roasted Vegetable Salad with Couscous

Baskets of Fresh Baked Croissants, Bread and Rolls and Butter

Dessert

Vanilla Bean Cheesecake

Lemon Chocolate Kugelhopt





The Bird of Paradise Plated Dinner

Create a 3, 4 or 5 course menu by selecting 1 option from each course.
Prices vary according to selection.

First Course



Foix Gras on Oven-dried Apple Chips
Fig and Basalmic Reduction

or

Gravadlaks and
Hot Maple Smoked Salmon

or

Pan-seared Digby Scallops, Lime and Roasted Carrot Coulis

Bread Baskets with Corn Muffins, Flat Bread, Apricot Hazelnut Bread and Fresh Baguettes

Second Course



Salads:

Salad of Belgium Endive with Blue Cheese Mousse

or

Annapolis Royal Valley Greens with Red Currant Vinaigrette or Apple Walnut Slaw

or

Soups:

Oven-roasted Tomato Basil Consommé with Garlic and Peppercorn Royal

or

Roasted Pumpkin Soup with Maple Chèvre Crème Fraiche

or

Thai Shrimp Bisque with Shrimp and Lemongrass Brochette





Third Course



Cloudberry and Honey Sorbet
or
Blood Orange and Champagne Sorbet
or
Lemon Verbana

Fourth Course



Beef Tenderloin with Oyster Mushroom
White Truffle Demi-Glace
Yukon Gold Tower with Sweet Potato Purée
Green Bean Parcel
or
Crown Rack of Lamb
Roast Garlic and Port Reduction
Oven Roasted Celery Root with Minted Profiterole Potato
Fresh Asparagus and Summer Carrots
or
Lime and Cilantro Marinated Salmon
wrapped in Rice Paper on Fried Rice Cake
with Sugar Snaps and Baby Bok Choy
or
Seared Suprême of Chicken filled with Toasted Hazelnuts and Chèvre
Apple Brandy Reduction
Roasted Garlic Potato Haystack
Grilled Vegetable Bundles

Fifth Course



Warm Chocolate Chunk Pecan Cake
Blood Peach Sorbet, Key Lime Custard and Macerated Fruit
or
Milk Chocolate Ice Cream with Warm Banana Peanut Fritter
and Orange and Ginger Reduction
or
Crème Caramel with Orange Basil Ice Cream and Honey Tuille
or
Chocolate Pecan Tart with Whiskey Ice Cream and Chocolate Ganache



Starbuck Dark Roast Coffee (regular & decaf) and Tea Service
Unni's Famous Florentines





Scanway's Botanical Garden of Dinner Food Stations



All stations (unless indicated) require a minimum of 50 people.

Farmer's Market

Decorated with beautiful platters and flower baskets.

(Choice of any 4 salads/side dishes)

Marinated Potato Salad with Bell Peppers, Red Onion and Fresh Dill
Red Potato Salad with Bacon, Scallions and Sour Cream
Garden Salad with Grape Tomatoes, Cucumber and Dried Cranberries
Classic Caesar Salad with our Famous Roasted Garlic Dressing
Baby Spinach Salad with Poached Pears and Crumbled Blue Cheese Dressing
Penne Pasta Salad with Oven Roasted Vegetables and Balsamic Vinaigrette
Greek Salad with Black Olives, Red Onion, Feta Cheese and Fresh Oregano
Tomato Salad with Fresh Basil, Walnut and Cheese
Warm Roasted Vegetable Salad with Couscous
Black Bean and Corn Salad with Fresh Cilantro and Lime
Mediterranean Grilled Vegetables served with Aioli
Grilled Asparagus (6 pieces per person)
Spicy Roasted Potatoes (warm)
Medley of Fresh Vegetables with Parsley Butter (warm)

Baskets of freshly baked Rolls, Flatbread and Hearty Bread served with Butter

Barbecue Station

Enjoy the smell and the casual elegance of an outdoor barbecue.

Watch our Smiling Chefs cook up a feast for you.

(Choice of Two or Three Entrées)

Ponzu Marinated Chicken Breast with Mango and Avocado Salsa
Maple Glazed Plank Sides of Salmon with Creamy Lemon Dill Sauce
Slash 'n Burn Salmon
Hickory-Smoked Barbeque Chicken Breast
Octoberfest and Bratwurst Sausages with assorted Mustards and Sauerkraut
Kebabs with Teriyaki Beef, Sesame Chicken, Five-Spice Pork or Vegetable
served with Spicy Peanut Sauce and Peach Chutney (choose two)
10 oz. Prime Rib Steak
8 oz. New York Striploin





Country Buffet Station

Whole Roasted Pig carved by our *Smiling Chefs*
Corn and Chili Fritters
Oven-Roasted Potatoes
Braised Red Cabbage and Apples
Old-fashioned Baked Bean Crock
Peach Ginger Chutney

Hip of Beef Station

(Minimum 100 people)

Slow-Roasted Hip of Beef carved by our *Smiling Chefs*
Oven-Roasted Potatoes with Fresh Rosemary
Fresh Vegetables of the Season tossed in Parsley Butter

Sautéed Mushroom and Onion Port Reduction
Assorted Mustards and Horseradish

Carvery Station

Carved by our Smiling Chefs.

Oven-Roasted Leg of Lamb with Garlic Parsley Crust
Roast Turkey with Cranberry Orange Compote
Baron of Beef with Mushroom & Caramelized Vidalia Onions
Baked Maple Ham with Grainy Mustard Glaze
Pepper-crusting Whole Beef Tenderloin with Smoked Tomato and Balsamic Coulis
Barbequed Porkloin with Chunky Home-Made Apple Sauce





Maritime Seafood Station

Decorated with lobster traps and nautical artifacts.

Decorated Cold Poached Salmon with Lemon, Dill and Sour Cream Sauce
Jumbo Shrimp and Digby Scallops sautéed in garlic butter by our *Smiling Chefs*
Fried Ocean Soufflés with Caramelized Onions
Steamed Maritime Mussels with Keith's Beer and Garlic Chili Butter
Sliced Nova Scotia Smoked Salmon with Lemons and Onions
Smoked Peppered Mackerel with Capers and Green Onions
Baby Shrimp and Cucumber Salad with Fresh Cilantro

Add Trays of Chilled Half Lobster served with Garlic Aioli – *market price*

Fisherman's Feast

Decorated with lobster traps and nautical artifacts

Steamed Maritime Mussels with White Wine and Garlic Butter or with Beer & Chillies
Sliced Nova Scotia Smoked Salmon with Capers, Lemon, Onions and Dill Cream Cheese
Norwegian Fish Cakes with Red Onion Marmalade and Remoulade Sauce

Raw Oyster Bar

Oysters shucked and presented on ice served with Lemons and Fiery Hot Sauces

Italian Pasta Station

Decorated with pasta and baskets of fruit and vegetable displays.

Includes your favorite selection of pastas
Chunky Tomato Basil Sauce and Creamy Peppercorn Sauce
Marinated Chicken Breast and Italian Sausage
Portobello Mushrooms, Bell Peppers, Sundried Tomatoes, Roasted Garlic and Artichokes
Caesar Salad with Garlic Croutons
Tomato Salad with Balsamic Vinaigrette, Chèvre and Walnuts
Baskets of Focaccia Bread and Butter





Exotic Thai Station

**Presented on bamboo platters and sautéed in woks
by our *Smiling Chefs*.**

Chicken and Beef Satays with Spicy Mango Sauce
Green Curry Chicken
Pork and Shitake Mushroom Dumplings
Stir Fried Vegetables with Fresh Ginger and Cilantro
Thai Salad Rolls with Mint Peanut Dipping Sauce
Steamed Jasmine Rice with Cashews

Mexican Fiesta

Presented on colorful platters and Mexican artifacts.

Mexican Refried Beans with Corona and Pickled Chilies
Quesadillas served with an assortment of *Pico de Gallo*
Spicy Pork with Chipotle Hash served with Tostada
Tequila Lime-Marinaded Chicken Breast
Roasted Corn and Black Bean Salad
Grilled Sliced Pineapple
Guacamole and Tortilla Chips

Sweet Dreams Station

Princess Martha Raspberry Torte
Nova Scotia Blueberry Cheesecake
Milk and Dark Chocolate Mousse with Praline Crunch
Vanilla Bean Crème Brûlée
English Trifle with layers of Custard, Sherry-soaked Pound Cake & Fresh Fruit
Dessert Tray with Scanway's Cookies, Chocolates, Truffles, Almond Tarts,
Chocolate Dipped Strawberries and Unni's Famous Florentines

Tropical Flambé Station

Watch our *Smiling Chefs* flambé a dessert feast.

Caramelized Pineapple and Rum Flambé
Banana and Peanut Fritters
Key Lime Pie
Mango and Almond Flan
Vanilla Bean and Ginger Ice Cream
Fresh Fruit Kebabs
Coconut Macaroons
Spice Cookies





Summer Dessert Station

A festive dessert featuring Homemade Ice Cream and Sorbets

Vanilla Bean Ice Cream
Double Chocolate Ice Cream
Lime Sorbet
Raspberry Sorbet
Small Meringue Nests
Fresh Berries of the Season
Crème Anglaise and Lemon Curd
Scanway Cookies and Squares
Ice Cream Cones
French Chocolate Sauce
Toasted Almonds and Coconut

Wedding Dessert Station

Wedding Cake served with Fresh Berries and Crème Anglaise

Specialty Coffee & Tea Station

Starbucks French Roast Coffee
Grated Dark Chocolate
Whipped Cream
Ground Cinnamon Sticks

Chai and Herbal Teas
Sliced Lemons, Oranges and Cinnamon Sticks

The Ultimate Chocolate Fountain Station

See & smell Rich, Creamy Belgian Chocolate Cascading down our Chocolate Fountain.
Fresh Fruit, Macaroons, Brownies, Cookies
and Homemade Marshmallows for dipping





Hydrangea Dinner Buffet



Appetizers

Choice of 2 Appetizers

Scanway Pâté with Black Currant Sauce
Grilled Mediterranean Vegetable Platter with Aioli
Smoked Salmon with Lemon Crostini
Red Pepper and Basil Terrine
Chilled Mussel Provençale
Cheese Fondue with Toasted Sourdough Croutons
Trays of Half Chilled Lobsters with Lemon Aioli – *market price*

Soups

Choice of 1 Soup

Wild Mushroom with Sherry Cream
Squash and Maple
Potato and Fennel with Prosciutto
Broccoli and Cheddar
Asparagus with Lemon Cream
Turkish Yogurt, Cucumber and Mint
Strawberry Champagne
Melon and Ginger

Salads

Choice of 3 Salads

Spinach Salad with Poached Pear, Spicy Almonds with Blue Cheese Dressing
Mesclun Greens with Marinated Fennel, Oven-dried Tomatoes with Honey Chive Dressing
Classic Caesar Salad with Garlic Croutons and Shaved Asiago
Oven-roasted Vegetables with Couscous
Mexican Salad with Corn, Blackbean and Fresh Cilantro
Marinated Potato Salad with Red Onion, Dill and Parsley
Garden Salad with Tomato, Cucumber, Red Onion with Herb Vinaigrette





Entrées

Choice of 2 or 3 Entrées

Poultry

Orange Rosemary Chicken with Citrus Sauce
Grilled Chicken Breast with Caramelized Apple Slices and Calvados Sauce
Grilled Indonesian Coconut Chicken
Wild Mushroom Stuffed Chicken with Brandy Sage Cream Sauce

Turkey

Traditional Turkey Dinner with all the trimmings

Duck

Seared Duck Breast with Balsamic Vinegar, Sundried Cherries and Shallots
Duck Breast with Soy Sauce, Ginger and Star Anise

Pork

Slow Roasted Porkloin with Fennel and Oven Roasted Grapes
Stuffed Porkloin with Prunes and Tarragon with Sherry Mustard Cream Sauce
Marinated Pork Tenderloin with Cranberry and Maple Sauce

Lamb

Slow Roasted Lamb Shanks with Garlic Demi-glace
Lamb Loins with Roasted Garlic, Coriander and Yogurt Sauce

Beef

Pepper-crust Beef Tenderloin with Oven Roasted Shallots and Hunter Sauce
Slow Roasted Pepper Rubbed Prime Rib with Merlot Sauce
Slow Roasted Hip of Beef with Mushroom and Onion Port Sauce (100 people)

Salmon

Slash 'n Burn Fillet of Salmon with Mango Lime Basil Sauce
Seared Fillet of Salmon with Lemon Dill Butter
Cold Poached Atlantic Salmon garnished with Fresh Asparagus, Cucumber and Lemon
served with Scanway's Lemon Dill Sauce

Seafood

Orange and Hoisin Glazed Digby Scallops with Julienne Vegetables and Pickled Ginger
Atlantic Seafood Newburg with Scallops, Haddock, Salmon, Shrimp, Sautéed Mushrooms in a
Creamy Sherry Sauce
Seared Rainbow Trout with Flat Leaf Parsley and Lemon Butter
Pan-seared Halibut with Lobster Sauce





Side Dishes

Entrées come with vegetables and choice of rice or potato.

Oven-roasted Potato with Fresh Rosemary
New Nugget Potatoes with Chive Butter
Garlic Mashed Potatoes
Scalloped Potatoes
Potato Ratatouille
Mashed Sweet Potatoes
Warm Greek Potato Salad
Duchess Potatoes
Roasted Potatoes with Mushrooms and Olives

Six Grain Rice Pilaf
Steamed Jasmine Rice
Baked Basmati Rice

Medley of Fresh Vegetables
Tied Vegetable Bundles
Wok Fried Vegetables
Oven-roasted Vegetables
Tamarind Roasted Vegetables

Desserts

Choice of 3 Desserts

Bread Pudding with Bananas and Rum
Warm Apple Fritters tossed in Cinnamon Sugar
Domestic and Imported Cheese Presentation served with Grapes, Walnuts and Crackers
Seasonal Fresh Fruit Salad with Crème Anglaise
Scanway Apple Cake with Rum Soaked Raisins and Toasted Sliced Almonds
Norwegian Strawberry Cream Torte
Caramel Cake – Flourless Almond Cake with Soft Caramel and Whipped Cream
Milk and Dark Chocolate Mousse Torte
Princess Martha Raspberry Cream Torte
Nova Scotia Blueberry Cheesecake
Scanway's Delectable Dessert Trays with Unni's Famous Florentines, Almond Tarts, Housemade Cookies, Chocolates and Truffles and Chocolate-dipped Strawberries
Crème Caramel
Chocolate Fountain with fresh strawberries, macarons, biscotti and homemade marshmallows for dipping – additional price

Coffee and Tea Service





The White Rose Plated Dinner

Create a 3, 4 or 5 course menu by
selecting 1 option from each course. Prices vary according to selection.

All Dinners include our Bread Baskets with Corn Muffins, Flat Bread,
Apricot Hazelnut Bread and Fresh Baguettes
Potato or Rice and Vegetables

Appetizers



Smoked Salmon, Onion Marmalade, Potato Crisp and Caper Cream
Marinated Bocconcini with Proscuitto and Grape Tomatoes
Orange and Hoisin Glazed Scallops with Citrus Ginger Sauce
Pickled Jumbo Shrimp with Tuna Salad Roll, Red Curry Mango Sauce
Norwegian Haddock Fish Cakes with Apple Dill Chutney

Salads



Mesclun Greens with Sliced Mango and Pistachio with Lime Cilantro Vinaigrette
Spinach Salad with Seared Mushroom and Shaved Asiago with Sundried Tomato Vinaigrette
Grilled Asparagus and Peppers with Pesto Dressing





Soups



Creamy Nova Scotia Seafood Chowder	Chilled Summer Soups:
Roasted Squash and Maple	Chilled Gazpacho with Chevre Crostini
Spicy Shrimp Bisque with Grilled Shrimp	Strawberry Champagne
Potato and Fennel with Proscuitto	Melon and Ginger
Asparagus with Lemon Cream	Apple Cider with Fresh Fruit Timbale

Entrees



Soy Marinated Porkloin with Red Currant and Ginger Sauce
Herb Crusted Loin of Venison with Blackberry Port Jus
Herb Marinated Chicken Breast with Lemon Fennel Sauce
Prime Rib of Beef with Mushrooms, Shallots and Port Sauce
Grilled Chicken Breast with Caramelized Apples, Pears and Calavados Sauce
Pan-seared Halibut with Roasted Red Pepper Coulis
Slash 'n Burn Fillet of Salmon with Basil Beurre Blanc
Noisettes of Pork with Green Peppercorn and Pineapple
Seared Breast of Duck on Braised Leek and Celery Root with Cassis Sauce
Chicken Supreme filled with Wild Mushroom, Thyme and Garlic Demi-glace
Traditional Roast Turkey with all the Trimmings
Pepper-crusted Beef Tenderloin with Forest Mushroom Ragu
Mint and Basil Crusted Lamb Loin with Truffle-scented Demi-glace
Steamed Lobster served Nova Scotia-style – Market Price
Braised Lamb Shanks with White Bean Cassoulet





Desserts



Crème Caramel with Orange Basil Ice Cream
Opera Torte with Frangelico Ice Cream and Oven-Roasted Stone Fruit
Lemon Flan with Raspberry Sorbet and Coconut Macaroons
Milk and Dark Chocolate Mousse with Hazelnut Crunch and a Rainbow of Coulis
Apple Tart Tatin with Cinnamon Ice Cream
Vanilla Bean Cheesecake with Fresh Fruit Compote
Meringue Nest with Seasonal Berries and Lemon Curd
Key Lime Pie with Grilled Pineapple
Selection of Canadian and Imported Cheese

Starbucks Dark Roast Coffee (regular & decaf) and Tea Service
Unni's Famous Florentines





- ❖ In order to offer you the best possible price, our menus are designed to incorporate solely your food costs. Anything else you may require is added to your proposal depending on your specific requirements (ie. all appropriate chefs, servers, buffet décor, tablecloths and skirting, china plates, cutlery, glassware, linen napkins, etc.).
- ❖ Tables and chairs must be rented separately if required. We would be happy to make the arrangements for you.
- ❖ All prices are subject to 16% gratuity and 13% tax.
- ❖ For weddings outside of Metro Halifax, a transportation fee will apply.
- ❖ Both host and cash bar service available. Please request our beverage list.

www.scanwaycatering.com