

The English Garden Bouquet Collection

✿ *Love is the flower you've got to let grow.*

- John Lennon



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Delphinium Afternoon Tea

*Elegant silver tea service with lace tablecloths,
festive baskets and silver trays.*



Fancy Tea Sandwiches (on an assortment of breads and mini-croissants) to include :
Shrimp Salad, Lightly Curried Chicken and Apple Salad, Egg Salad,
Cucumber with Cream Cheese, Dried Cranberries & Mint,
Fresh Asparagus & Herbed Cream Cheese

Smoked Salmon & Dill Cream Cheese Canapés with Daikon Flower

Fresh Baked Lemon Raspberry Scones with Lemon Curd

Phyllo Pastry filled with Peach Cream Cheese and Toasted Pecans

Mini Quiches with Smoked Ham and Cheddar Cheese

Desserts

Cream Puffs with Grand Marnier Cream

Mother Mosen Butter Squares

Fresh Fruit Tarts with Vanilla Cream

Unni's Famous Florentines and Decadent Scanway Cookies

Coffee and Tea Service

served with Sliced Lemons

Fruit Punch

served in Silver Punch Bowls





Sweet Pea Afternoon Country Wedding

Sweets & savories in beautiful baskets & garnished with flowers & fresh herbs.



Fancy Tea Sandwiches (on an assortment of breads and mini-croissants) to include:
Shrimp Salad, Lightly Curried Chicken and Apple Salad, Egg Salad,
Cucumber with Cream Cheese, Dried Cranberries & Mint,
Fresh Asparagus & Herb Cream Cheese

Smoked Salmon & Dill Cream Cheese Canapes with Daikon Flower

Phyllo Pastry filled with Orange Cream Cheese

Mini Quiches with Mushroom and Cheddar Cheese

Grape Tomato and Basil Bruschetta on Chevre Crostini

Tartlets with Sundried Tomato, Pesto and Jarlsberg

Strawberries with Pepper Lemon Cheese

Imported and Domestic Cheese Presentation including:

Whole Chevre in Fresh Herbs, Caramelized Brie with Hazelnuts, Norvegia, Cheddar, and Peach
Cream Cheese Ball served with Sliced Baguettes and Crackers

Crudités of Fresh Vegetables with both Curry and Fresh Herb Dip

Fresh Seasonal Fruit Tray

Desserts

Mini Meringue Nests with Lemon Curd

Bowls of Berries and Crème Anglaise

Mother Monsen Butter Squares

Chocolate-dipped Strawberries

Decadent Scanway Cookies including:

Meringue Kisses, Biscotti, Heart-shaped Shortbread
Unni's Famous Florentines

Coffee and Tea Service with Sliced Lemons

Fruit Punch with Edible Flowers
served in Silver Punch Bowls





Blue Iris Cold Summer Buffet



Decorated Cold Poached Atlantic Salmon
served with Lemon, Dill and Sour Cream Sauce

Marinated Grilled Chicken Breast
served with Mango Avocado Salsa

Marinated Potato Salad with Bell Peppers, Red Onion and Fresh Dill

Crisp Garden Salad with Cucumber Dressing

Classic Greek Salad with Feta Cheese, Black Olives and Fresh Oregano

Roasted Vegetable Salad with Couscous

Baskets of House Baked Rolls and Butter

Desserts

Sliced Fresh Seasonal Fruit

Lemon Mousse with Raspberry Coulis

Scanway's Delectable Dessert Trays to include:
Unni's Famous Florentines, Chocolates & Truffles, Almond Tarts,
House-made Cookies and Chocolate Dipped Strawberries

Coffee and Tea Service





Sunflower Brunch



Crepes filled with Seared Chicken, Julienne Vegetables and Pesto Cream Sauce

Frittata with Smoked Salmon and Fresh Chives

Grilled Fresh Asparagus

Tomato Salad with Chèvre, Walnuts and Basil Leaf

Garden Salad of Mixed Greens with Mango Lime Vinaigrette

Sliced Fresh Seasonal Fruit

Norwegian Apple and Raisin Strudel filled with Apples, Raisins and Almond Paste

Baskets of Fresh Baked Croissants, Rolls and Butter

Chocolate Lemon Kugelhopt

Scanway's Delectable Dessert Trays to include:

Unni's Famous Florentines, Almond Tarts,
Cookies and Chocolate-dipped Strawberries

Tropicana Orange Juice

Coffee and Tea Service





Snapdragon Summer Barbeque Buffet



Ponzu Marinated Chicken Breast with Mango and Avocado Salsa

Maple Glazed Plank sides of Salmon with Creamy Lemon Dill Sauce

Marinated Potato Salad with Bell Peppers, Red Onion and Fresh Dill

Roasted Corn and Black Bean Salad with Fresh Cilantro

Garden Salad of Summer Greens and Red Ripe Tomatoes

Mediterranean Grilled Vegetable Platter served with Aioli

Baskets of Housebaked Rolls and Butter

Desserts

Scanway's Delectable Dessert Trays to include:
Unni's Famous Florentines, Almond Tarts, Scanway's House-made Cookies

Home-made Ice Cream with Belgian Chocolate Sauce

Coffee and Tea Service





Peony Cocktail Reception with Stations

Each station festively decorated according to station theme



Slow-roasted Hip of Beef

Carved by our *Smiling Chefs* and
Served in a Bun with Assorted Mustards, Horseradish and Fiery Sauces

Farmer's Market

Imported and Domestic Cheeses with Fresh Fruit and Crackers
Hazelnut-crusted Wheel of Brie served with Apple-Pear Compote
with Grapes and Fresh Baguettes
Market Fresh Vegetables served with Curry and Fresh Herb Dips

Fisherman's Market

Jumbo Shrimp and Scallops sautéed in Garlic Butter by our *Smiling Chef*
Nova Scotia Smoked Salmon with Dill Cream Cheese, Capers and Red Onion
served with Pumpernickel, Crackers and Sliced Baguettes

Hors d'Oeuvres "Butler-style"

Seafood and Vegetarian Sushi with Soy Dipping Sauce
Mini Lobster Salad Rolls with Lemon Zest
Grape Tomatoes and Basil Bruschetta on Chèvre Crostini
Digby Scallops wrapped in Bacon
Fried Ocean Soufflés with Caramelized Onions
Grilled Pears, Gorgonzola and Walnut Gallettes
Chicken Samosas with Yogurt Mint Sauce

Dessert

Scanway's Delectable Dessert Tray to include:
Unni's Famous Florentines, Chocolates and Truffles,
Cookies and Chocolate-dipped Strawberries

or

The Ultimate Chocolate Fountain
with Fresh Fruit, House-made Marshmallows and Coconut Macaroons for dipping





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 Prosciutto	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-cruste Beef Tenderloin with Forest Mushroom Ragù
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