



Starters

Hors D'Oeuvres \$38.00/dozen
Minimum order of 3 dozen per item

BLT crostini (DF)

Roasted tomato, crispy Italian bacon, lettuce & sundried tomato aioli

BBQ meatballs (DF)

Juicy all beef meatballs tossed in house-made Memphis BBQ sauce

Mini Vegetable spring rolls (DF/VE)

Served with chilies, sour cherry & hoisin dipping sauce

Mini falafel (VE)

Ground chick peas & Fava beans made falafel served with tahini sauce

Salad caprice on skewer (GF)

Cherry tomato, bocconcini, fresh basil, drizzled with balsamic reduction

Eggplant caponata

Tuscan vegetable & tomato compote on crostini

Fresh tomato bruschetta

On a crostini with goat cheese & topped with our house made salsa

Watermelon dice (GF)

with mint, honey & crumbled feta

Hors D'Oeuvres \$40.00/dozen
Minimum order of 3 dozen per item.

Vietnamese vegetable rolls (GF/VE)

Fresh vegetables delicately roll in rice paper

Lobster salad (DF/GF)

Classic lobster salad on a rice crisp garnished with tobiko (add \$3.00 per dozen)

Bacon wrapped scallops (GF/DF)

With blackened spice dusted & maple mustard dipping sauce

Smoked salmon buckwheat blini

Nova Scotia smoked salmon on buckwheat blini, cream cheese spread with capers and dill

Steak frites (GF)

Crispy potato topped with thinly sliced steak, caramelized onion

Wagyu beef sliders (DF)

Miso marinated tender wagyu beef morsels on sesame sliders

House made pakora (GF/VE)

Vegetables in chickpea flour, tamarind dipping sauce

Chicken satay (GF)

Curry and coconut milk marinated chicken on skewers served with peanut sauce

Acadian Tofu Bao (VE)

Char sui glazed, with pickled daikon, carrot, mushrooms and cilantro

DF = Dairy Free; GF = Gluten Free; VE = Vegan

Customize Menus

Our Culinary team can design a menu based on anything you can dream up, creating a truly one-of-a-kind feast for you and your guests (Conditions apply)

2053 Gottingen Street, Halifax, Nova Scotia
B3K 3B2

Phone: +1 (902) 431-5697, Email: catering@janesonthecommon.com



Dinner buffet

All buffets include artisan breads & butter

SALADS (CHOICE OF 2)

Baby Spinach Salad- with sliced mushrooms, mozzarella, caramelized pecans and honey- mustard dressing

Kale Caesar salad- with shaved Brussels sprouts, bacon bits, parmesan, sourdough croutons and house made dressing

Greek Pasta Salad- with romaine heart, feta, onion, sweet peppers, red onion, black olives and bowtie pasta with oregano, red wine vinaigrette

German potato salad- potatoes, fresh dill, grainy mustard, pickled red onion, dill pickles

Quinoa tabbouleh salad-red & white quinoa, parsley, tomato, cucumber, onion, mint, lemon juice & EVO

Orzo & chickpeas salad-with cucumber, red pepper, red onion, sundried tomato, Kalamata olives, feta cheese, EVO, garlic and red wine vinaigrette

Jane's Broccoli salad-with mandarin orange, sliced almond, sundried cranberries, crispy bacon and creamy dressing

Garden salad- crisp romaine, kale, baby arugula, radish, cucumber, cherry tomatoes, celery leaf & heart, pickled red onion, white balsamic dressing

SIDES (CHOICE OF 2)

Roasted Brussels sprouts- with caramelized onions and Parmesan cheese

Maple carrot vichy- bakes with butter cardamom & thyme

Green beans almandine with brown butter and almond

Sautéed seasonal vegetables- with shallots and garlic

Roasted baby potato with garlic, thyme and smoked paprika

Yukon gold potato mashed

Smashed potatoes with sour cream and chives

Steamed turmeric basmati rice

Peas pulao- basmati rice, aromatic spices and green peas

Creamy corn polenta

ENTRÉES (CHOICE OF 2)

Chicken Parmesan-crusted chicken breast topped with a pomodoro sauce and parmesan

Chicken Angelo- Pan seared chicken with creamy sauce, mushrooms, artichoke hearts & fresh herbs

Chicken Jalfrezi- marinated with fresh ginger, spices pan roasted with vegetables & tomato cream sauce

Jane's lasagna al forno- fresh pasta sheet, bolognese meat sauce, ricotta and parmesan

Tenderloin of beef tips- pan roasted with brandy flambéed pepper corn cream sauce

Boeuf Bourguignon- Slow braised tender beef stew with red wine, demi-glace, smoked bacon, onions, & mushrooms

Atlantic Salmon- soy and ginger glazed & stir fried sweet peppers and onion

Blackened Haddock fillet- White wine chervil and capers burre blanc

Maple glazed tofu- with coconut curried penne pasta and crumbled goat cheese

Cheese Ravioli- Roasted sundried tomato, sweet pepper, spinach, red onion

Vegetable Wellington- Assortment of peppers, Portobello mushroom, eggplant, zucchini, goat cheese baked in puff pastry



DESSERT

Zuccotto- a sponge dome cake with layers of milk and dark chocolate covered in ganache

New York Style Cheesecake

Assortment of Macarons

Acadian Maple Tart

Mini mousse cups

Carrot Cake

House-Baked Squares

Fresh Sliced Fruit & berries

Freshly brewed coffee and tea

Buffets refer to a service style and do not include unlimited amounts of food. Buffet service includes approximately the same amount of food as plated service (5 – 6 oz protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.



Action stations

GOURMET MAC 'N' CHEESE minimum 50 people

Includes our elbow macaroni with creamy three cheese sauce

Choose 3 from the below selection

- ❖ Sesame Marinated cold water Shrimp and Green Onion
- ❖ Lobster meat and chives
- ❖ Chorizo
- ❖ Grilled Mushroom
- ❖ Double smoked bacon
- ❖ Smoked Duck meat
- ❖ Pesto Chicken
- ❖ Artichoke and roasted red peppers

Prime rib carvery minimum 50 people

Atlantic blue dot whole prime ribs cooked low and slow in the oven
Served with mini house made mini Kaiser rolls, Yorkshire pudding, horse radish, dijon mustard and au jus

Pasta station minimum 50 people

Includes house made focaccia, pickles and marinated olives

Choose two pastas, two sauces and four ingredients.

PASTA

- ❖ Orecchiette
- ❖ Penne
- ❖ Radiatori
- ❖ Yukon Gnocchi
- ❖ Risotto

INGREDIENTS

- ❖ Olives
- ❖ Spinach
- ❖ Tomatoes
- ❖ Mushrooms
- ❖ Zucchini
- ❖ Goat Cheese
- ❖ Fried Eggplant
- ❖ green peas
- ❖ Red Onions
- ❖ Artichoke
- ❖ Broccolini
- ❖ Roasted Garlic
- ❖ Fresh Basil

SAUCE

- ❖ Tomato Ragout
- ❖ Basil Pesto
- ❖ Alfredo
- ❖ Bolognese
- ❖ Arrabiatta
- ❖ Carbonara



Stationary Platters Presentation

Our platters serve: Large (serves 20-24) Medium (serves 10-12)

Charcuterie platter

Assorted meats (selection may vary) prosciutto, pork rilette, bresaola, genoa salami, capicola served with house-made pickles, jams, pommery mustard, assorted bread crostini & crackers

Atlantic seafood platter

Smoked salmon, mackerel, haddock, house-cured beet gravlax, Digby scallops' ceviche, mussels, served with cocktail sauce & tropical salsa

Garlic dill jumbo shrimp presentation

Chilled with shallots, garlic, & dill served with spicy cocktail sauce & lemon
Minimum (50 pcs)

Canadian & International cheese platter

Featuring variety of Canadian and International cheese garnished with grapes and berries Served with house-made jams, crostini, and crackers

Market vegetable platter

An artful presentation of fresh vegetables "varies with the seasons" served with your choice of red pepper hummus or lemon dill cream cheese or house-made ranch dressing

Mexican platter

Guacamole, house made fresh tomato salsa, & chipotle spiked black bean dip served with tortilla chips Large

Fresh fruit and berries platter

Artistically presented, seasonal sliced fresh fruits and berries.

Assorted sweets

An assortment of our delicious house made sweets Always changing, always yummy! Selection may include: GF brownies, carrot cake, lemon curd squares, maple pecan squares, old fashioned ginger cookies, shortbread cookies, macarons & macarons. (serving of 2pcs per person)