



Lunch Buffet

Lunch Buffet - Minimum 12 people

Our lunch buffets contain a variety of different foods served in aluminum containers, hot and ready to enjoy. When ordering, please let us know if you will require serving utensils and disposable plates and cutlery. Menus are perfectly designed for your business or leisure events.

Flavors of India \$29.00 per person

Chana Chaat Salad - Chickpeas, turmeric potatoes, onion, cilantro with fresh lemon juice & spiced tamarind dressing.

Assortment of pickles and chutneys

Warm naan bread and papadum

Basmati rice pilau

Tandoori chicken - Marinated overnight with spices, yogurt, and saffron, baked

Vegetable korma - seasonal local vegetable stew with caramelized onion and cilantro

Fresh fruit salad with rose water, chaat masala and fresh mint

Flavours of Maritime \$27.00 per person

Ham and split pea soup with buttermilk biscuits

(OR)

Seafood chowder with buttermilk biscuits (add 2.95pp)

Homemade fishcakes with janes tomato butter

Roasted Pork Tenderloin with Blueberry sauce (Oulton farm port tenderloin Pan seared, basted with Rosemary, garlic butter and NS blueberrysauce

Apple & Cranberry crisp served with whipped cream

Jane's Original Cookies and Bars
\$2.25 per Cookie/ \$3.00 per Bar

Add-on one of our house-made cookies and seasonal bar. Ask about our current selection

Flavors of Italy \$29.00

House made Focaccia bread with EVO & Balsamic

Kale Caesar Salad - Tender kale, shaved Brussel sprouts, applewood smoked bacon, shredded parmesan cheese, herb croutons and Janes house made garlic Caesar dressing.

Lasagne alla Bolognese, pasta sheets layered with ground beef, san Marzano tomatoes, garlic and aromatic vegetable sauce, mascarpone cheese, bechamel and shredded parmesan cheese.

Polenta Puttanesca - creamy polenta with puttanesca sauce with crushed tomatoes, olives, garlic, capers, chili flakes and mozzarella and parmesan cheese.

Tiramisu - espresso-soaked ladyfingers layered with mascarpone cream dusted with cocoa powder

Beverages

Coffee Jane's blend \$30.00 per caraf (12 serving)
Includes: cream, milk, sugar, sweetener, stir stick, 10 oz cups & lids

Tea Orange pekoe \$30.00 per caraf (12 serving)
Includes: cream, milk, sugar, sweetener, stir stick, 10 oz cups & lids

Bottle juice \$3.00|300ml bottle
Apple and Orange

San Pellegrino \$2.95|330 ml can
Orange, Grapefruit & Lemon

Assorted Soft Drinks \$2.50|335 ml can
Coca-Cola, Diet Coke, Ginger Ale, Sprite, Cherry Bubly & Lime Bubly

Bottled Water \$2.50|600ml bottle

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)

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