



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 \$30.00 per person

Entire Lunch Buffet menu is GF except for the Naan

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

Flavors of Maritime \$30.00 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 blueberry sauce

Apple & Cranberry crisp served with whipped cream

Flavors of Italy \$30.00 per person

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.

Lasagna 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

Southern Flavor \$32.00 per person

Our house made corn bread served with butter

Coleslaw-shredded cabbage, carrots & celery seeds, tossed in tangy mayonnaise dressing

Louisiana tomato fried rice-long grain rice cooked with diced tomatoes, chicken broth, garlic and sweet onion

Buttermilk fried chicken-buttermilk soaked chicken pieces, dredge in spicy flour mixture and fried golden brown.

BBQ pork ribs-fall of the bones, smothered in sweet & spicy BBQ sauce

Peach Cobbler served with salted caramel sauce and whipped cream

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

Prices are subject to change

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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