



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



Plated dinner

Select from our variety of offerings or ask us and we will create the perfect customized menu for you Menu price includes house baked bread selections with whipped butter

Amuse bouche

Blueberry macaron with chives & goat cheese
Compressed pineapple with bresaola
Lobster tartuffo
Atlantic salmon mi cuit with sour cream & granola crisp
Carrot and mango spherification with chives & crème fraiche
Watermelon cube with fetta dust
Prosciutto wrapped asparagus

Soup

Creamy Cauliflower Soup with a hint of curry
Roasted Carrot & Dill Soup with crème fraiche
Maple butternut squash with coconut curry
Tomato & basil soup with herb croutons
Wild mushroom cream with truffle aioli
Fresh Atlantic Seafood Chowder

Appetizer

Insalata Caprese Sliced fresh mozzarella, tomatoes, fresh basil & drizzled with balsamic glaze & EVO
Caesar Salad crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing
Bosc Pear Salad with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette
Poached pear and goat cheese tart Crispy pancetta, apricot & white balsamic vinaigrette drizzled micro-greens
Grilled chicory & Duck rillettes salad with cranberry pearls and pickle radish
Roasted beet salad with arugula, candied walnuts & crumbled goat cheese
Wild Mushroom Risotto with shaved Grana Padano
Valley apple & quinoa salad with feta, pumpkin seeds and cinnamon dust
Spinach salad with sliced mushrooms, red onion, pecans & mozzarella, white balsamic and vidalia onion vinaigrette
Duo of salmon & beet tartar Atlantic salmon and roasted beet tartar, with apple puree, arugula, radish shoots, lava salt crostini
CB snow crab salad Compressed melon, minted cucumber, pickled radishes & citrus vinaigrette
Rice Paper Rolls filled with julienned vegetables, lettuce, vermicelli with Asian inspired sauce
Radicchio, Endive & Mesclun Salad with crumbled goat cheese, vidalia onion & apricot vinaigrette
Goat Cheese Brulé with Beet & Arugula Salad with orange segments & lime truffle-scented dressing



Entrée

our entrées will be served with Chef's selection of potato or starch and sautéed seasonal vegetables

6 oz. Sliced Roast Alberta "AAA" Prime Rib au Jus served with Yorkshire pudding

Marinated grilled Flank Steak With bone marrow-soaked crostini, carrot Vichy & roasted fingerling potatoes

House cured Atlantic Beef Skirt Steak With heirloom carrots; charred Brussel sprouts & garlic mashed potato

Filet Mignon Beef tenderloin steak with brandy flambéed peppercorn sauce, butter poached asparagus & dauphinoise potatoes

Slow braised short Rib With duck confit hash, zesty gremolata, crushed cranberries port reduction

Pan Seared Chicken Supreme with apple bourbon sauce, duchess potato

Chicken Breast filled with sundried tomato, spinach and brie served with saffron white wine sauce

Roasted stuffed supreme of chicken with maple sausage, apple & brie, thyme & Pommery mustard infused jus lie

Herb crusted Rack of Lamb with roasted garlic, balsamic & port reduction

Atlantic Salmon with maple ginger and oven roasted, garlic cream sauce

Pan Fried Haddock meuniere with lemon caper beurre Blanc, jasmine rice

Chana Chaat Masala (*celiac, lactose free and vegan friendly*) Brabant potatoes, charred tomato sauce

Butternut Squash Risotto with chickpea cake, cauliflower pakora and coconut cream sauce

Chana Chaat Masala (*celiac, lactose free and vegan friendly*) Brabant potatoes, charred tomato sauce

Tofu Char siu Local Acadian glazed with 5 Spice BBQ sauce, fried Rice, Sweet Chili & Sesame Bok Choy

Dessert

Chocolate velvet tart Chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise

Smores Glore Rich chocolate cake on a graham crust with torched house made marshmallow, salted caramel Torta de Tres Leche Silky three milk and banana cake, salted caramel and fresh berries

Triple layered chocolate mousse cake with rhubarb compote

Classic crème Brulé with seasonal fresh berries

Hazelnut Blondie With chocolate cheese cake layered, bailey crème anglaise, trail mix tuile

Coconut meringue cake with pineapple and coconut jelly, garnished with fresh berries

Carrot Cake roasted carrots, cream cheese icing, and pistachio dust

Chocolate Velvet Tart chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise

New York Style Cheesecake with fruit coulis

Flourless Chocolate Cake with Bailey's crème anglaise

Wine Poached Pear, frangipan and crème Chantilly

White chocolate mousse with petite orange biscotti