



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)

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