



minimum 2 dozen per selection

hors d'oeuvres

roast beef Yorkshires rosemary rubbed shaved roast beef and arugula in petite Yorkshire pudding	\$20/dz	fresh tomato bruschetta on a sourdough crostini with goat cheese and our housemade salsa fresca	\$20/doz
BLT crostini roasted tomato, crispy pancetta, lettuce & sundried tomato aioli	\$20/doz	Vietnamese fresh salad rolls (select one): a) crisp fresh vegetables GFR, V \$18/doz b) shrimp and crisp vegetables GFR \$20/doz c) chili-lime chicken and vegetables GFR \$20/doz your choice of dip: cashew or spicy sweet chili dipping sauce GFR	
lobster profiteroles classic lobster salad in a profiterole	\$22/doz	French onion tarts with gruyere cheese and chives in a flaky pastry	\$18/doz
mushroom turnovers mushrooms baked in a cream cheese pastry	\$18/doz	peas & carrots GFR, V roasted carrot, spicy green pea and white bean hummus	\$18/doz
smoked salmon buckwheat blini GFR smoked salmon on buckwheat blini, chive crème fraiche	\$20/doz	watermelon and feta salad GFR served in an Asian spoon and dressed with basil oil	\$18/doz
cucumber cups GFR a) with quinoa tabouleh V \$18/doz b) classic lobster salad \$24/doz		skewered Italian salad GFR cherry tomato, bocconcini, fresh basil	\$20/doz
apricots, rosemary & pecans stuffed with whipped cheese	\$20/doz		

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GFR = gluten free recipe GFRO = gluten-free recipe option available-please ask
V = vegan VO = vegan option available-please ask

We use nuts and wheat flours in our kitchen.

Menu subject to seasonal & market availability. Prices are subject to change without notice

902.431.5697 | catering@janesonthecommon.com | www.janesonthecommon.com



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hot hors d'oeuvres

*Our hot hors d'oeuvres are best when heated on site by our staff.
Some items can be packaged and delivered cold with heating instructions.*

grilled cheese

mini sandwiches with tomato butter

\$20/doz

prosciutto wrapped scallops **GFR** \$24/doz

with maple mustard dipping sauce

steak frites

crisp potato topped with
thinly sliced steak and crème fraiche

\$22/doz

Szechwan duck spring roll

\$22/doz

duck confit, ginger, scallions in a wonton
with sour cherry hoisin dipping sauce

Tourtiere

made with NS pork and beef in a flaky pastry
and served with tomato butter

\$18/doz

pakoras **V, GFR**

\$20/doz

vegetables in a chickpea flour
with fresh mango chutney or lime mint yogurt

fish cakes

lobster, scallop and haddock with citrus aioli

\$22/doz

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