



platters

Nova Scotia cheese platter

featuring a variety of Nova Scotia's best products, served with assorted breads & crackers

Small (10 people)	\$60
Medium (20 people)	\$80
Large (30 people)	\$105

Canadian & international cheese platter

featuring a variety of Canadian & International products, served with assorted breads & crackers

Small (10 people)	\$45
Medium (20 people)	\$65
Large (30 people)	\$85

local charcuterie platter

assorted Ratinaud cured meats (selection may vary) duck prosciutto, pork or rabbit Rillettes, Bresaola, pancetta served with house-made pickles, grainy Pommery mustard, apricot chutney, assorted bread & crackers

Small	\$85
Large	\$150

Ploughman's platter

assorted meats (selection may vary) pancetta, Oulton's ham, capicola, Montreal smoked meat, bresaola, served with house-made pickles, grainy pommery mustard, apricot chutney, assorted bread & crackers

Small	\$65
Large	\$120

Cocktail-style sandwiches

a assortment of finger sandwiches; NS free-range egg salad, chicken salad with blue cheese and pecans (mild), NS smoked salmon & lemon dill cream cheese, cucumber & lemon herb cream cheese, Sweet Williams' smoked ham & Swiss cheese

\$26 dz

seafood platter

artistically presented with candied salmon, poached shrimp, scallop ceviche, mussels, smoked salmon. Served with house-made cocktail sauces.

Small (10 people)	\$95
Large (25 people)	\$200

fresh fruit platter

artistically presented

Small (10 people)	\$35
Medium (20 people)	\$45
Large (25 people)	\$65

market vegetable platter

an artful presentation of fresh vegetables, varies with the seasons. served with your choice of Red Pepper Hummus or Lemon Dill Cream Cheese

Small (10 people)	\$40
Medium (20 people)	\$50
Large (30 people)	\$60

Spicy shrimp platter

Chilled, with shallots, garlic and dill

Small (8-12 people)	\$75
Large (18-22 people)	\$150

Mexican platter

guacamole, house-made fresh tomato salsa, black bean dip, tortilla chips

Small (10 people)	\$35
Medium (20 people)	\$45
Large (30 people)	\$55

We use nuts and wheat flours in our kitchen.

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

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