



minimum 2 dozen per selection

hors d'oeuvres

roast beef Yorkshires rosemary rubbed shaved roast beef and arugula in petite Yorkshire pudding	\$22/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	\$22/doz	Vietnamese fresh salad rolls (select one): a) crisp fresh vegetables GFR, V \$20/doz b) shrimp and crisp vegetables GFR \$22/doz c) chili-lime chicken and vegetables GFR \$22/doz your choice of dip: cashew or spicy sweet chili dipping sauce GFR	
mini lobster rolls classic lobster salad	\$24/doz	French onion tarts with gruyere cheese and chives in a flaky pastry	\$20/doz
chicken profiteroles free range local chicken salad with pecans	\$22/doz	peas & carrots GFR, V roasted carrot, spicy green pea and white bean hummus	\$18/doz
mushroom turnovers mushrooms baked in a cream cheese pastry	\$20/doz	watermelon and feta salad GFR served in an Asian spoon and dressed with basil oil	\$20/doz
smoked salmon n' oat cakes NS smoked salmon on a housemade oatcake with chive crème fraiche	\$24/doz	cantaloupe and prosciutto GFR skewered with an olive oil drizzle	\$22/doz
smoked salmon blinis GFR NS smoked salmon on a buckwheat blini with chive crème fraiche	\$24/doz	apricots & pecans stuffed with whipped cheese and roasted shallots	\$20/doz
cucumber cups GFR with quinoa tabouleh V	\$18/doz		

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

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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.*

mini grilled cheese mini sandwiches with tomato butter	\$20/doz	prosciutto wrapped scallops GFR with maple mustard dipping sauce	\$26/doz
steak frites crisp potato topped with thinly sliced steak and crème fraiche	\$24/doz	Szechwan duck spring roll duck confit, ginger, scallions in a wonton with sour cherry hoisin dipping sauce	\$22/doz
tourtiere made with NS pork and beef in a flaky pastry and served with tomato butter	\$20/doz	chicken empanadas chimichurri spiced chicken in pastry	\$22/doz
fish cakes lobster, scallop and haddock with citrus aioli	\$24/doz	hot mushroom turnovers mushrooms baked in a cream cheese pastry	\$20/doz
		French onion tarts with gruyere cheese and chives in a flaky pastry	\$20/doz

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