



platters

Canadian & international cheese platter

featuring a variety of local, Canadian & International cheese, served with assorted breads & crackers
Sm \$50 Med \$65 Lg \$85

local charcuterie platter

assorted Ratinaud cured meats (selection may vary) noir de jambon, coppa, grison, saucisson sec, duck prosciutto. served with house-made pickles, grainy Pommery mustard, apricot chutney, assorted bread & crackers
Sm \$90 Lg \$150

ploughman's platter

assorted meats (selection may vary) house roasted beef, local smoked ham, prosciutto, genoa salami, served with house-made pickles, grainy pommery mustard, red onion marmaade, assorted bread & crackers
Sm \$65 Lg \$120

antipasto platter

conceived in the classic Italian tradition with a beautiful selection of cured meats, marinated vegetables, and cheeses. breadsticks and an assortment of crackers.
Med \$95 Lg \$115

seafood platter

artistically presented with candied salmon, poached shrimp, scallop ceviche, mussels, smoked salmon. Served with house-made cocktail sauce
Sm \$125 Lg \$200

tapas platter

Spanish cuisine inspired us to create a platter of sunny little bites that may include: potato tortilla, smoked fish pincho, marinated vegetables, stuffed peppers, manchego cheese, romesco sauce, serrano ham, chorizo, spiced almonds and olives
Med \$95 Lg \$115

market vegetable platter

an artful presentation of fresh vegetables, varies with the seasons. served with red pepper hummus
Sm \$40 Med \$50 Lg \$60

Dippty Do-Dah Platter

The best of both worlds: Fresh veggies, pita chips, and a choice of one our delicious dips: red pepper hummus, classic hummus or lemon dill cream chese.
Sm \$45 Med \$55 Lg \$65

cocktail-style sandwiches \$28/doz

a assortment of fancy finger sandwiches; NS free-range egg salad, chicken salad with Lemon and celery, NS smoked salmon & lemon dill cream cheese, local smoked ham & Swiss cheese, cucumber & lemon herb cream cheese

Mexican dips and chips

guacamole, fresh tomato salsa, black bean dip, and tortilla chips
Sm \$40 Med \$50 Lg \$60

fresh fruit platter

artistically presented
Sm \$45 Med \$60 Lg \$75

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