



All prices are per person; all require minimum 6 guests - some items require 48 hours notice

group lunch and dinner packages

soup & sandwiches & sweets \$14

House-made soup du jour **GFR**
Assorted gourmet sandwiches (one per person)
Assorted sweets and cookies (one piece per person)

salad & sandwiches & sweets \$14

choose from a selection of fresh salads **GFR**
Assorted gourmet sandwiches (one per person)
Assorted sweets and cookies (one piece per person)

chowder & sandwiches & sweets \$16

our award winning seafood chowder
w/lobster, scallops, shrimp, haddock,
salmon, clams, bacon)
Assorted gourmet sandwiches (one per person)
Assorted sweets and cookies (one piece per person)

DIY cobb salad **GFR** \$16

A self-serve buffet of sliced roast chicken
breast, chopped romaine and field greens,
sliced NS free-range eggs, cucumbers, tomatoes,
sliced onion, avocado, pancetta crisps & house-made
cracked pepper yogurt dressing. Served with a side
of fresh breads and assorted sweets (one piece per
person).

southwestern beef chili **GFR** \$12

hearty, with just a bit of a kick. Served with Caesar
or choice of salad and fresh buttermilk biscuits and
butter.

turkey meatballs **GFR** \$17.50

free range Valley turkey slowly cooked in
tomato, pancetta, and white wine sauce.
Served with rice and lentil pilaf, side salad,
sweets and cookies (one piece per person.)

butter chicken (**GFR**) \$17.50

A classic dish made with free range chicken and our
own carefully blended spices. Served with basmati
rice pilaf a side salad and sweets and cookies (one
piece per person)

Thai green curry **GFR** \$17.50

With Chicken OR With Tofu (Vegan)
Not too spicy in a coconut sauce with butternut
squash, garden peas, tofu, and kale.
Kim does curry right! Served with basmati rice,
side salad, sweets and cookies (one piece per person).

ricotta and spinach manicotti ** \$17

(Vegetarian)
in a tangy tomato sauce. Served with Caesar
or choice of salad and assorted sweets and
cookies (one piece per person).

chicken pot pie \$17

NS free-range chicken and seasonal vegetables
with a buttermilk biscuit crust. Served with salad,
assorted sweets and cookies (one piece per person).

vegetable pot pie \$16.50

colourful crisp vegetables and white beans
with a buttermilk biscuit crust. Served with salad
and assorted sweets and cookies (one piece per
person).

Tourtière** \$15

our house made classic with beef and pork in
flaky pastry. Served with tomato butter, a chef's
green salad and sweets and cookies (one piece per
person).

Buerre Blanc chicken or salmon **GFR** \$22

a six oz chicken breast or salmon portion, with
basmati rice pilaf and seasonal vegetables, assorted
premium sweets.

** Because of our pan sizes, this item must be
ordered in increments of 6

GFR = gluten free recipe GFR0 = 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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