



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

group packages for six or more

soup & sandwiches & sweets \$15

House-made soup du jour (6 oz) **GFR**
Assorted gourmet sandwiches (*one per person*)
Assorted sweets and cookies (*one piece per person*)

salad & sandwiches & sweets \$15

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 \$18

our award winning seafood chowder (6 oz)
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.

southwestern beef chili **GFR** \$12

a hearty 8 oz serving with just a bit of a kick. Served
with Caesar or choice of salad and fresh buttermilk
biscuits and butter.

turkey meatballs **GFR** \$17

free range Valley turkey slowly cooked in
tomato, pancetta, and white wine sauce.
Served with rice and lentil pilaf and a side salad.

butter chicken (**GFR**) \$17

A classic dish made with free range chicken and our
own carefully blended spices. Served with basmati
rice pilaf and a side salad.

Thai green curry **GFR** \$17

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
and a side salad.

ricotta and spinach manicotti \$17

(Vegetarian)
in a tangy tomato sauce. Served with Caesar
or choice of salad.

chicken pot pie \$17

NS free-range chicken and seasonal vegetables
with a buttermilk biscuit crust. Served with side
salad.

vegetable pot pie \$16.50 **(Vegetarian)**

colourful crisp vegetables and white beans
with a buttermilk biscuit crust. Served with a side
salad.

Tourtière** \$16

our house made classic with beef and pork in
flaky pastry. Served with tomato butter and a side
salad.

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

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

** this item must be ordered in increments of 6

The sweet hereafter

decadent sweets: \$2.25 ea

housemade cookies \$1.85

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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