



Stationary Platters and Presentation

Stationary Platters

Charcuterie platter

Assorted meats (selection may vary) prosciutto, pork rilette, bresaola, genoa salami, capicola served with house-made pickles, jams, pommery mustard, assorted bread crostini & crackers

Large \$228.00

Medium \$114.00

GF Crackers can be provided on request

Canadian & International cheese platter

Featuring variety of Canadian and International cheese garnished with grapes and berries Served with house-made jams, crostini & crackers

Large \$180.00

Medium \$90.00

GF Crackers can be provided on request

Market vegetable platter (GF)

An artful presentation of fresh vegetables “varies with the seasons” served with your choice of red pepper hummus or lemon dill cream cheese or house-made ranch dressing

Large \$138.00

Medium \$69.00

Fresh fruit and berries platter (GF/DF)

Artistically presented seasonal sliced fresh fruits and berries.

Large \$156.00

Medium \$78.00

Assorted sweets – 2 pcs per person

an assortment of our delicious house made sweets

Always changing, always yummy! Selection may include: GF brownies, carrot cake, lemon curd squares, maple pecan squares, old fashioned ginger cookies, shortbread cookies, macaroons & macarons.

Large \$84.00

Medium \$42.00

Our Platters serve: Large (serves 20-24) and Medium (serves 10-12)

Atlantic seafood platter (GF/DF)

Smoked salmon, mackerel, haddock, house-cured beet gravlax, Digby scallops’ ceviche, mussels, served with cocktail sauce & tropical salsa

Large \$276.00

Medium \$138.00

Mexican platter (GF/DF)

Guacamole, house made fresh tomato salsa, & chipotle spiked black bean dip served with tortilla chips

Large \$126.00

Medium \$63.00

South Indian Platter

an assortment of popular south Indian finger foods including Murukku, Punugulu, Aloo Bonda, Banana Chips, Chicken 65

Large \$126.00

Medium \$63.00

Cocktail style sandwich

An assortment of finger, square & pinwheel sandwiches, every changing filling, such as chicken salad with goat cheese, egg salad, smoked salmon with lemon & dill cream cheese, cucumber & lemon herb cream cheese

Large (50 pcs) \$98.00

Medium (25 pcs) \$49.00

Root chips and dips (GF)

Colorful & tasty!! This platter is a beautiful presentation of house made root vegetable chips served with hummus, baba ghanoush, and goat cheese & date spread

Large \$132.00

Medium \$68.00

Garlic dill jumbo shrimp presentation

Chilled with shallots, garlic, & dill served with spicy cocktail sauce & lemon

Minimum (50 pcs) \$135.00

DF = Dairy Free; GF = Gluten Free; VE = Vegan

Customize Menus

Our Culinary team can design a menu based on anything you can dream up, creating a truly one-of-a-kind feast for you and your guests (Conditions apply)

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