



Lunch Box individually packed

Our lunch boxes include Veg. crudité with house-made ranch dressing and a freshly baked Jane's oatmeal chocolate chip cookie. Napkin & Cutlery (upon request)

Sandwich selection; \$19.00 per person Minimum 4 per filling choice

Chicken Salad:

Tendered chicken mixed with mayonnaise, goats' cheese and roasted red peppers on our house made focaccia.

Roast Beef:

With romaine hearts, old cheddar, dill pickle and balsamic onion on marbled rye.

Ham & Cheese:

Black forest ham, Swiss cheese, honey mustard spread and lettuce on brioche bread.

Egg Salad:

Chopped hard-boiled egg, celery, scallions, red peppers and may on sliced brioche bread

Salad Selection: \$20.00 per box Minimum 4 per salad choice

Harvest Beet Salad

With Squash, carrots, arugula, dried apricots, tomatoes, pumpkin seeds, truffle goat cheese with a maple and apple vinaigrette.

Kale Caesar

With Brussels sprouts, kale, applewood smoked bacon, parmesan, herb croutons and our homemade Caesar dressing.

Orzo & Chickpea Salad

Orzo, chickpea, cucumber, red pepper, sun dried tomato, red onion, kalamata olives, feta cheese, evo, red wine vinaigrette.

Wrap Selection; \$20.00 per box Minimum 4 per filling choice

Chicken Tandoori:

Chargrilled, sliced chicken marinated overnight in spices, sliced tomato, onion, goats' cheese, fresh mint, and coriander spread on a whole wheat wrap

Bahn Mi:

Fresh ginger, seared tofu that has been marinated in fresh ginger, sesame oil and tamari oil, pickled carrot, daikon, cilantro, cucumber, green onion, romaine and roasted red pepper and chickpea spread

Corned beef and roasted onion:

With aged cheddar, dill pickles, lettuce, horse radish and chipotle aioli.

Falafel wrap

Classic middle eastern street food, wrapped with tahini sauce spread, romaine, pickles, tomato, cucumber salad

Add on Soup of the day \$5.50 8oz Cup

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)

2053 Gottingen Street, Halifax, Nova Scotia
B3K 3B2

Phone: +1 (902) 431-5697, Email: catering@janesonthecommon.com



Sandwich platter

All our sandwiches made with our in-house made artisan breads, serve cold, presented on reusable tray.

We can make any number of Gluten Free Sandwiches and package them separately

Sandwich platter \$117

12 sandwiches cut in halves per platter

Please select 3 flavors per platter

Roast beef: tender, sliced served with dill pickle, horseradish spread and Swiss cheese.

Ham & cheese: with honey mustard spread and chopped romaine heart.

Chicken salad: made with diced chicken, celery, onion, roasted red pepper & mayo.

Tuna salad: prepared with light tuna, celery, red onion, parsley, dijon mustard, mayo & lettuce.

Vegan chorizo: with grilled vegetables, pickled daikon and red pepper hummus spread.

Egg salad: traditionally prepared chopped boiled eggs, chives, celery on bed of lettuce

Add-on Family style salad \$5.50 per person

Garden salad (VE/GF)

Orzo and Chickpea salad (Can be made DF)

Kale Ceaser (Can be made GF and DF)

Lunch in a bowl Minimum order of 4

Our individually packed lunch in a bowl is sufficient to satisfy your hunger.

Cobb Salad \$13.00 per bowl (GF)

Cajun spiced chicken breast, green beans, COWS old cheddar, applewood smoked bacon, boiled eggs, cherry tomatoes with a citrus & herb vinaigrette.

Boardroom Bowl \$19.00 per bowl (DF/GF)

Prosciutto, bresaola, jumbo shrimp, tandoori chicken, asparagus, char sui glass noodles, crostini, and fresh fruit skewer

Soba Noodle & Tofu \$13.00 per bowl (VE)

Tofu marinated in fresh ginger and tamari, snow peas, edamame, house made pickled cabbage, onion, carrots, daikon, cilantro, and peanuts with a sesame dressing.

Gado Gado Power Bowl \$16.00 per Bowl (DF/GF)

Tamari ginger glazed pan seared tofu, kale, fennel, apple, boiled egg, edamame, tomato, cucumber and lime & peanut dressing.

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

Prices are subject to change

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