
HALLIE JANE'S

Market  Catering

Elegant Reception

Minimum of 50 guests—served at a NON-mealtime. Prices include small plates, cocktail napkins, Citrus Punch or Iced Tea

Five Choices - \$11.00 per Person

Six Choices - \$12.00 per Person

Seven Choices- 13.75 per Person

Cheeses, Fruit & Sweets

Hallie Jane's Fabulous Classic or Jalapeño Pimento Cheese with Crackers & Celery

Southern Pecan Cheddar Cheese Ring with Strawberry Preserves

Sundried Tomato - Goat Cheese Torte

Balsamic, Fig and Walnut- Goat Cheese Torte

Stuffed Mango Chutney & Pecans or Raspberry & Toasted Almonds Baked Brie in Puff Pastry

Cubed Cheese Display with Crackers, Grapes, and Strawberry garnish

Seasonal Fresh Fruit Platter with Crème Fraiche

Chocolate Fondue with Pretzels, Pound Cake, Marshmallows & Seasonal Fruit

Pick Up Sweets- GA Pecan Bars, Lemon Squares and Coconut Macaroons

Vegetables, Spreads, and Dips

Crisp Seasonal Vegetables with Herb Dip

Bruschetta or Flatbread display with Olive Tapanade, Tomato & Basil, and Hummus

Stuffed New Potatoes stuffed with Sour Cream, Cheddar, Bacon & Chives (served room temp)

Sausage Stuffed Mushrooms

Baked Artichoke-Spinach Dip with Toasted Flatbread

Santa Fe Layered Dip with Tri-Color Tortilla Chips

Baked Spinach Dip with Tri-Color Tortilla Chips

Spinach Dip served in Bread Bowl & Surrounded by Crackers

Roasted Red Bell Pepper Hummus, Feta Dip, Carrots, Cucumbers & Red Bell Peppers

Salty New Potatoes with Sour Cream Dip

Hot Buffalo Chicken Dip with Crackers, Carrots and Celery

Meats

Asian Chicken Skewer with Peanut Dipping Sauce

Satay Beef Skewers with Asian Dipping Sauce

Pecan Crusted Chicken Bites served with 3 Pepper Peach Dip

Sesame Chicken Bites with Sauce Duan

Golden Fried Chicken Tenders with Honey Mustard Sauce

Mild, Hot, or Teriyaki Chicken Wings with Ranch or Blue Cheese Dressing

Chicken Salad Tartlets with Grape Garnish

Classic Cocktail Meatballs

Roast Beef on Sliders with Mayonnaise and Mustard

Black Forest Ham Biscuits with 3 Pepper Peach Sauce or Mayonnaise and Mustard

Mini Cuban Cocktail Sandwich- Pork loin, Sliced Ham, Pickles, Mustard & Mayo

Roasted Turkey on Cheddar Biscuit with Mango Chutney

Deli Pinwheels

Seafood

Hot Crab Dip with Baquette

Baked Cajun Crawfish Dip served with French Bread

Smoked Trout Mousse with Toast Points

Seafood Salad Tartlets

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Spicy Seafood Spread with Carrots, Cucumbers, and Crackers

Add \$3.00 for Following Choices:

Smoked Side of Salmon with Capers, Horseradish Crème, & Chopped Onion

Shrimp Cocktail served with Cocktail Sauce

Fire Island Shrimp Skewers with Cilantro Lime Dipping Sauce

Maryland Style Crab Cake with Remoulade Sauce

Shrimp and Snow Pea Skewer with Lemon Curry or Creamy Red Bell Pepper Sauce

Pre- "Fab"ulous Menu

Already put together for you!

These budget conscious menus allow for a "Turn Key" quick and easy reception

No Substitutions

• Pre-Fab Menu #1- \$9.00 •

Domestic Cheese Display with Fruit Garnish

Vegetable Crudite with 2 Dips (Chef's choice)

Baked Artichoke-Spinach Dip

Deli Pinwheels

Assorted Gourmet Crackers and Breads

• Pre-Fab Menu #2- \$10.00 •

Domestic Cheese Display with Fruit Garnish

Vegetable Crudite with 2 Dips

Baked Artichoke-Spinach Dip

Golden Fried Chicken Fingers Bites with Honey Mustard

Assorted Gourmet Crackers and Breads

• Pre-Fab Menu #3- \$11.00 •

Bruschetta or Flatbread display with Olive Tapanade, Tomato & Basil, and Hummus

Antipasto- Roasted Red Bell Pepper Hummus, Feta Dip, Carrots, Cucumbers & Red Bell Peppers

Domestic Cheese Display with Fruit Garnish

Roast Beef on Silverdollar Rolls with Mayonnaise and Mustard

Crackers and Bread Display