
HALLIE JANE'S

Market  Catering

Pre-Set Salads

*Presented on a medium glass plate with salad fork and knife set at place setting
\$4.00 per person*

*Romaine & Iceberg Salad with Grape tomatoes, Croutons, Hickory Bacon & Sweet Vidalia
Vinaigrette*

*Wedge Salad with crisp Iceberg, Hickory Bacon, diced Tomato & Homemade Blue Cheese
dressing*

Chilled Marinated Cucumber, Tomato, Feta and Olive Salad

\$4.50 per person

*Indie's Balsamic Salad with Spring Mix, Pear or Strawberry, Blue Cheese & Spiced Pecans
Tomato- Basil-Fresh Mozzarella with micro Greens and Balsamic Reduction*

*Caesar Salad with homemade Croutons, Crispy Pancetta (optional), and shaved Parmesan
Baby Spinach Salad with sliced Egg, Fried Shallots, Grape Tomatoes & Warm Honey-Bacon
Dressing*

Continental Buffet Menu

Includes glass dinner plate, dinner & dessert fork, dinner knife, water goblet, linen napkin, bread
basket with butter ramekin tucked inside, sweet tea, salt and pepper

Price for main entrée includes choice of second entree, four sides, and one dessert

Main Entrées

** = Carved to order*

** Rosemary & Pepper Beef Tenderloin w/choice of 2 sauces: Horseradish Crème, Chipotle
Mayonnaise, Gorgonzola Cream and Mushroom Demi Glace- -\$30.00*

Prime Rib au jus- \$28.00

** Smoked Brisket with Horseradish Crème or Bar-B-Que Sauce- \$26.00*

** Steamship Round (min 125)- \$26.00*

** Grilled London Broil with Horseradish Crème- \$24.00*

Slow Roasted Top Round in pan juices or Carved to order with Horseradish Crème- \$22.00

** Caribbean Pork Tenderloin with Tropical Fruit Salsa- \$27.00*

** Grilled Pork Loin with Grainy Mustard Crème- \$22.00*

Bourbon and Pecan Spiral Ham- \$20.50

Second Entrée (choose 1)

Roast Cornish Game Hen

Herb Baked Chicken (with skin and bone)

Chicken Picatta with Lemon-White Wine Sauce

Grilled Chicken Marsala

Grilled Chicken with Tomatoes, Feta and Herbs

Spring Grilled Chicken Breast with Lemon, White Wine Olives, Tomatoes and Artichoke Hearts

Chicken Marbella with Green Olives, Capers, White Wine and Brown Sugar (with bone and skin)

Rosemary Dijon Chicken (Boneless/Skinless Chicken Breast)

Bourbon and Pecan Spiral Ham

Caribbean Roasted Pork Loin with Grainy Mustard (served sliced & fanned out at room temp)

Seafood Options

While we have many seafood dishes to choose from, some of our most popular one are:

Herb Grilled or Paprika Roasted Salmon \$5.00

Lump Crab Cakes \$8.00

Maryland Style Crab Cakes \$6.00

140 Academy Street • Madison, Georgia 30650 • 706-342-2837

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Grilled Mountain Trout \$6.00

Sautéed Tilapia with Lemons and Capers \$6.00

Side Items (choose 4)

Chipotle-Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Traditional Mashed Potatoes
Parmesan Roasted New Potatoes
Green Beans with Shallot Butter
Green Beans Amandine
Green Beans a la Pesto
Marinated Balsamic & Herb Romas
Tomatoes
Bacon Baked Green Beans
Caprese Salad

Rice Pilaf
Buttered Rice
Wild Rice
Herbed Stuffed Romas
Fabulous Squash Casserole
Grilled and Roasted Vegetables
Asparagus w/Shallot Vinaigrette
Corn Pudding Souffle

Homemade Mac-N-Cheese
Scalloped Potatoes
Sweet Potato Souffle
3- Cheese Grits
Creamed Spinach
Orange Glazed Carrots
Indies Tuscan Salad
Summer Sliced

Vegetable Medley w/Butter Mixed Green Salad w/dressings
Pesto Orzo w/Grilled Veggies

Dessert (choose 1)

Served to the tables and includes small glass plates and fork where necessary

Plate of Lemon Squares, Pecan Bars, and Coconut Macaroons with fresh fruit garnish

Plate of Gourmet Cookies with fresh fruit garnish

Plate of Fudge Brownies with fresh fruit garnish

Traditional Cheesecake with Chocolate drizzle and Strawberry Garnish

Key Lime Pie

Tiramisu

Chocolate Layer Cake

Plate of Homemade Cupcakes