

• Main Dinner Stations •

Price includes medium glass or white plate, fork, and linen napkin

**Rosemary and Pepper Beef Tenderloin \$16.00**

Carved to order

Served with Silverdollar Rolls, Caramelized Onions, Horseradish Crème, and Chipotle Mayonnaise  
Greenbeans Amandine, Grilled & Roasted Vegetables, or Asparagus with Shallot Vinaigrette  
Chipotle Cheddar Mashed Potatoes or Potato & Leek Gratin

**Steamship Round (min 125) or Slow Roasted Top Round \$14.00**

Carved to order and served with Silverdollar Rolls, Horseradish Crème, and Chipotle Mayonnaise  
Greenbeans w/Shallot Butter, Grilled & Roasted Vegetables, or Asparagus with Shallot Vinaigrette  
Rosemary Roasted New Potatoes or Garlic Mashed Potatoes

**Smoked BBQ Brisket \$14.00**

Carved to order and accompanied by Silverdollar Rolls  
Homemade Mac-n-Cheese or American Potato Salad  
Bacon Baked Greenbeans

Choice of 2 sauce: Georgia Peach, Mild BBQ, Chipotle BBQ, and HJ's Sweet Heat

**Grilled Pork Tenderloin \$14.00**

Carved to order

Served with Grainy Mustard Crème, Seasonal Fruit Compote, and Silverdollar Rolls,  
Parmesan Roasted New Potatoes or Rice Pilaf  
Indies Tuscan Salad or Greenbeans with Shallot Butter

**Grilled Caribbean Flare \$14.00**

Carved to order Caribbean Pork Tenderloin with Tropical Fruit Salsa and Silverdollar Rolls  
Accompanied by Sautéed Plantains, Seasoned Black Beans and Rice with Pigeon Peas  
Hot and Spicy Island Cabbage or Sautéed Squash and Onions

**Finger Lickin' BBQ Ribs \$13.50**

Slow Smoked and Carved to order

Homemade Mac-n-Cheese or American Potato Salad  
Bacon Baked Green Beans or Homemade Coleslaw

Choice of 2 sauce: Georgia Peach, Mild BBQ, Chipotle BBQ, and HJ's Sweet Heat

**Greek Influenced \$14.00**

Kofta Lamb Skewers or Gyro Meat with Tzaziki Sauce  
Soft Flat Breads

Greet Tomato Salad or Chopped Greek Salad  
Roasted Red Pepper Hummus  
Paprika and Herb Goat Cheese Balls or Marinated Feta  
Marinated Olives and assorted Crackers

**Grand Paella Dish \$14.00**

Featuring a 4 foot paella pan with delicious seasoned Pimento and Rice with Green Peas  
With Chicken, Shrimp, Chorizo Sausage and Mussels  
A wonderful display and easy, no-wait service

**Bit of Italy \$12.75**

Chicken Parmesan  
Classic Caesar Salad  
Penne Alfredo  
Toasted Garlic Bread

# Hallie Jane's Catering

Create a wonderful reception from the following delicious stations  
Pricing for dinner stations is based on minimum of 1 main station and 2 side stations

Minimum of 50 guests

Combinations range from \$21.00- \$35.00

## **Fajitas Fiesta \$13.50**

Chicken or Beef Fajitas with Sautéed Peppers and Onions

Accompanied by small Tortillas, Sour Cream, Salsa, Guacamole, Grated Cheese, and Hot Sauces  
Served with Confetti Rice and Seasoned Black Beans

## **Discover the Orient \$14.50**

Satay Chicken Kabobs with Peanut Dipping Sauce

Mandarin Sticky Ribs

Sushi Platter with California Rolls and Shrimp Nigiri

Edamame

Soy Sauce, Wasabi, Pickled Ginger, and Chop Sticks

Seared Tuna on Seaweed Salad (add \$3.00)

## **Southern Plantation \$13.50**

Golden Fried Chicken Fingers with Honey Mustard Sauce

Bourbon and Pecan Spiral Ham

Squash Casserole

Broccoli Salad or Bacon Baked Green Beans

Southern Bread Basket with Rolls, Biscuits, and Corn Muffins

## **• Side Stations •**

Includes appropriate size plate, forks, and cocktail napkins

## **Made to Order Pasta \$5.50**

Includes Penne and Tri-Color Tortellini Pastas

Homemade Marinara and Alfredo Sauces

Assorted Bread Sticks

Choose 3 Veggies: Broccoli, Red Bell Pepper, Sautéed Mushrooms, and Fresh Spinach

Choose 1 meat for \$2.00 or 2 for \$3.50 more:

Grilled Shrimp, Grilled Chicken, Italian Sausage, and Prosciutto Ham

Italian Bread Basket

## **Gourmet Salad Bar \$4.50**

Choice of Spring Mix or Romaine/Iceberg Mix

Choose 5 Center Toppings: Tomatoes, Carrots, Cucumbers, Red Bell Peppers, Kalamata Olives,

Sliced Hard Boiled Egg, Chopped Bacon, Roasted Corn, Artichoke Hearts, Hearts of Palm,

Chic Peas, Spiced Pecans, Sliced Almonds, Strawberries or Pears (seasonal),

Croutons, and Sunflower Seeds

(add Grilled Chicken \$2.50)

Choose 2 Cheeses: Feta, Blue Cheese, Shredded Cheddar, Goat Cheese

Choose 3 Dressings: Indies Balsamic, Ranch, Blue Cheese, Thousand Island, Classic Italian, Honey

Mustard, Raspberry Vinaigrette, Caesar, Vidalia Vinaigrette

## **Seafood Station \$14.50**

Baked Cajun Crawfish Dip with Sliced Baguettes

Classic Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

Smoked Salmon with Capers, chopped Onions, and Sour Cream or Cream Cheese

Pasta Salad

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## **Sliders Station \$7.50**

Freshly baked "Mini" Buns

Price based on 3 slider choices:

Crab Cakes with Remoulade Sauce

All American Hamburger with Pickles, Mustard and Ketchup

Pulled Pork with Bar-B-Que Sauce

Fried chicken with Chipotle Mayonnaise and/or Honey Mustard

Grilled Vegetable, Mozzarella and Pesto Sliders

Muffaletta Slider

## **Shrimp and Grits Martini \$5.50**

Spicy Low Country Shrimp flavored with Andouille Sausage, served on Red Mull Grits

Diced Green Onions

Grated Sharp Cheddar Cheese

Hot Sauces

## **Tropical Shrimp or Crab Salad \$6.00**

Served in a martini glass on a bed of greens and topped with a Citrus Vinaigrette

Garnished with Fried Plantain Chips

## **Ceviche Martini \$5.00**

Delicate marinated White Fish

Flavored with fresh Lime and Cilantro with a hint of Habenero Peppers

## **Cajun Martini \$5.00**

Fluffy White Rice

Crawfish Etouffe

File Gumbo

Array of Authentic Cajun Hot Sauces

## **Mashed Potatoes Martini \$4.50**

Choose from Old Fashion Mashed Potatoes or Red Skin Mashed Potatoes

Accompanied by warm Gravy

Sour Cream, Shredded Cheddar, Butter,

Crispy Bacon and Chives

## **Grits Martini Bar \$ 4.00**

With toppings of Red Eye Gravy with Tasso Ham

Shredded Cheese

Crispy Bacon

Butter

Scallions

Hot Sauces

## **Fried Mozzarella Sticks \$4.00**

Fried on site and served in a Martini Glass with Marinara Sauce

## **"Fish Camp" Station \$6.00**

Fried on site Cat Fish Bites

Corn Hushpuppies with Tartar Sauce

Homemade Coleslaw

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### ***Fried Shrimp*** \$7.50

Fried on site Shrimp with Cocktail Sauce  
Corn Pudding Soufflé with Roasted Red Pepper Sauce  
Homemade Coleslaw

### ***Conch Fritters*** \$4.25

Served with Homemade Roasted Red Pepper Tartar Sauce

### ***Fried Green Tomatoes*** \$4.25

Complimented by Lemon Wedges,  
Remoulade Sauce  
Crumbled Goat Cheese

### ***Mediterranean Display*** \$4.50

7 Layer Hummus Dip  
Olive Tapenade satellite  
Stuffed Grape Leaves  
Baked Artichoke Dip  
Feta Dip  
Carrots, Cucumbers, Red Bell Peppers  
Assorted Flatbreads and Sesame Crackers

### ***Charcuterie Display*** \$5.00

Domestic & International Cheeses  
Imported Hard Salami with Grainy Mustard  
Assorted Pickles  
Smoked Trout Dip  
Rustic Bread Basket

### ***Southwest Dips and Chips*** \$4.50

Mild and Hot Salsa  
Queso Dip  
Guacamole  
Seven Layer Sante Fe Dip  
Basket of Tri-Color Tortilla Chips