
HALLIE JANE'S

Market  Catering
Elegant Heavy Hors D'oeuvres

Minimum of 50 guests

Prices are based on a minimum of 6 or more selections served at a mealtime
Prices include medium sized plate, fork, linen napkin, and all necessary serving pieces

• Meats and Poultry •

(*All carved meats are served with Silverdollar Rolls)

*Rosemary Roasted Beef Tenderloin with Horseradish crème and Caramelized Onions	\$6.00
*Grilled American Steak House Flank-sliced with Cocktail Rolls, Chipotle Mayo	\$4.50
*Caribbean Pork Tenderloin with Mango Chutney or Tropical Fruit Salsa (seasonally)	\$4.50
*Grilled Pork Tenderloin with Grainy Mustard Sauce	\$4.50
Thai Beef Skewer with Asian Dipping Sauce	\$4.25
Peach BBQ Grilled Chicken Skewers	\$4.25
Balsamic Grilled Chicken Skewers	\$4.25
Asian Chicken Skewer with Peanut Dipping Sauce	\$4.25
Pecan Crusted Chicken Tenders served crispy with 3- Pepper Peach Chutney	\$4.25
Focaccia Cocktail Sandwiches:	
* Grilled Veggies, Roasted Red Peppers, fresh Mozzarella, Pesto Mayo	\$3.50
* Roast Turkey, Dill Havarti, & Red Pepper Mayonnaise	\$3.50
* Rare Roastbeef with Sharp Cheddar, Chipotle Mayonnaise & Spring Mix	\$4.25
Bourbon-Praline Spiral Glazed Ham with Sweet Potato and Buttermilk Biscuits w/Grainy Mustard Crème	\$3.75

• Shellfish and Specialty Seafood •

Classic Shrimp cocktail- Chilled with Cocktail Sauce and Lemon wedges	\$6.00
Fire Island Shrimp Skewers	\$6.00
Chilled Shrimp and Snow Pea Skewer with Lemon Curry or Creamy Red Bell Pepper Dip	\$5.75
Lump Crab Cakes served with Remoulade Sauce	\$6.25
Sesame Seared Tuna on a bed of Seaweed Salad	\$6.00
Rough Chop Raw Tuna Nachos in citrus Vinaigrette with Bell Peppers & Cilantro Served with Fried Wontons Chips	\$5.50
David's House-smoked Salmon served whole, Horseradish Crème, Capers, chopped Onion	\$4.75
Smoked Salmon sliced thin w/Pumpnickel, Onions, Capers Horseradish Crème, and Lemon	\$4.50
Whole poached Salmon with Cucumber Scales, Sauce Verte, and Dill Garnish	\$4.50
Paprika Roasted Salmon served hot topped with Tomatoes, Feta and Mediterranean Olives	\$4.50
Oysters Rockefeller	\$4.50
Sushi Display with California Rolls, Spicy Tuna Rolls & Shrimp Nigiri	\$5.00

• Cheeses •

Stuffed Mango Chutney & Pecans or Raspberry & Toasted Almonds Baked Brie in Puff Pastry	\$2.75
Southern Pecan Cheddar Ring served with Strawberry preserves and Wheat Crackers	\$2.75
HJ's Sharp Cheddar & roasted Pimento Cheese Spread with Wheat Crackers & Celery	\$2.75
Balsamic, Goat Cheese, Walnut Torte served with Crackers	\$3.25
Sundried Tomato-Pesto-Goat Cheese Torte topped with toasted Pine nuts, Sesame Crackers	\$3.25
Imported and Domestic Cheeses with fresh & dried Fruits, roasted nuts, and Crackers	\$3.50
** Choose 3 of the following- accompanied by appropriate compote Triple Cream Brie, Goat Cheese, Gorgonzola, Sharp Cheddar, Smoked Gouda, Dill Havarti, Pepper Jack, Smoked Gouda, Aged Cheddar, Parmesan	

HALLIE JANE'S

Market  Catering

• Vegetables •

<i>HJ's Fabulous Summer Squash Casserole (for a more "supper" feeling)</i>	\$2.50
<i>Stuffed Portabellas baked w/Spinach-Ricotta or Artichoke-Sundried Tomato on bed of Marinara</i>	\$3.50
<i>Green Beans a la Pesto</i>	\$2.75
<i>Garlic and Lemon Haricot Verte Green Beans</i>	\$2.75
<i>Roasted Baby Carrots with Rosemary, Thyme, and Shallots</i>	\$2.50
<i>Steamed Artichoke Hearts with Lemon Aioli and Paprika</i>	\$2.75
<i>Vegetable Cruditè of seasonal cut vegetables with Artichoke Aioli, Roasted Red Bell Pepper Walnut Dip, Sundried Tomato Basil, or Hummus Dip</i>	\$2.50
<i>Grilled & Roasted Vegetables seasoned with Herbs & Olive Oil, served with Lemon Curry Dip</i>	\$2.75
<i>Tomato and Fresh Mozzarella Skewers on a bed of Greens with Pesto Balsamic Sauce</i>	\$2.25
<i>Haricot Verte Green Beans tossed with Grape Tomatoes and Toasted Pecan-Honey dressing</i>	\$2.75
<i>Chilled Asparagus Spears with diced tri-color Bell Peppers & Creamy Roasted Pepper Sauce</i>	\$3.00
<i>Proscuitto wrapped Asparagus spears served hot or cold with Indie's Balsamic dressing</i>	\$3.00
<i>Indies Tuscan Salad with Spiced Pecans, Blue Cheese, and Strawberries or Pears (seasonal)</i>	\$3.00

• Pastas and Potatoes •

<i>HJ's Famous Chipotle Baked Mashed Potatoes</i>	\$2.50
<i>Potato and Leek Gratin with Gruyere Cheese</i>	\$2.75
<i>Parmesan Roasted New Potatoes</i>	\$2.50
<i>Basil Pesto Bowties with shaved Parmesan and Spring Peas</i>	\$2.50
<i>Tri-colored Cheese Tortellini with Sundried Tomatoes and Artichoke Hearts</i>	\$3.00
<i>Caprese Orzo Pasta - with fresh Mozzarella, Basil, and Tomatoes</i>	\$2.75
<i>Mediterranean Orzo Pasta with Grilled Veggies, Crumbled Feta, Olives & Pesto Dressing</i>	\$2.75

• Baked Dips and Spreads •

<i>Hot Crab Dip served with Toast Points</i>	\$3.50
<i>Hallie Jane's Signature Baked Cajun Crawfish dip with sliced French Baguettes</i>	\$3.50
<i>Baked Artichoke-Parmesan dip with Pita chips</i>	\$3.00
<i>Smoked Gouda & black Olive Spread served with Wheat & Sesame Crackers</i>	\$2.50
<i>Seven Layer Hummus Dip with Feta, Olives, Pine Nuts, Chick Peas, and Peppers</i>	\$2.25
<i>Sweet Potato Chips with Homemade Bluecheese Dressing</i>	

• Displays •

<i>Mediterranean: Seven Layer Hummus Dip, Olive Tapanade, Stuffed Grape Leaves, Marinated Olives, Artichoke Dip, Feta Dip, Carrots, Cucumbers, Red Peppers, and Assorted Flat Breads and Sesame Crackers</i>	\$4.50
<i>Flat Bread or Bruschetta with Tomato/Basil, Tuscan White Bean, Olive Tapanade, Muffalette Spread, and Fig and Walnut Torte</i>	\$4.50
<i>Charcuterie Display with Domestic and International Cheese, Imported Hard Salami with Grainy Mustard, Pickles, Smoked Trout dip and Rustic Bread Basket</i>	\$5.00