
HALLIE JANE'S

Market  Catering

~ Low Country Boil Dinner ~

Includes glass dinner plates, silverware rolled in hearty disposable napkin,
Tea glasses, sweet tea, and salt & peppers

Starter Ideas:

Baked Cajun Crawfish Dip served with sliced French bread -\$2.50/person
And/or

Hallie Jane's Scrumptious Hushpuppy station - \$3.00/person
Fried on-site in cast iron skillet served with Tartar sauce & Chipotle-Cilantro Ranch

~ Fabulous Dinner Buffet ~

\$25.50/person

Presented in traditional fashion, on large long platters or served in chaffing dishes

~ Traditional Low Country Boil ~

Seasoned Shrimp, Sausage, Potato, & Corn-on-the-Cob
Garnished with parsley & lemon halves & Cocktail Sauces
~ Basket of sliced French bread or Dinner rolls with butter ~

Additional Entrees:

\$28.75/person - Southern Fried OR BBQ Smoked Chicken Breasts & Thighs

\$32/person - Canadian Snow Crab claws, lemon wedges and melted butter
OR

Good old fashioned Pig Pickin' with HJ's homemade BBQ sauces

Choose Three Side Dishes:

~ Mixed Green Salad with garden tomatoes ~

Choose 3 dressings: Buttermilk Ranch, Blue Cheese, Raspberry Vinaigrette, balsamic vinaigrette, 1000 Island

Homemade Cole Slaw

Summer Squash Casserole

Bacon-Baked Green Beans

Green Beans in Toasted Pecan Vinaigrette

Green Beans Amandine

Three Bean Salad

Chopped Tomato & Feta Salad

Marinated Cucumber, Carrot, and Tomato Salad

Desserts

\$4.00 includes one dessert choice, dessert plates and forks

Price for dessert buffet with multiple desserts based on selections

Key Lime Pie, Mango Pie, Banana Pudding, Homemade Apple Pie, Fruit Cobblers,
Layered Cakes, Chocolate Mousse Trifle, Tiramisu Trifle, Strawberry Shortcake Trifle,
Blueberry-Lemon Mousse Trifle, Homemade Strawberry Shortcake