
HALLIE JANE'S

Market  Catering
Seated Plated Dinners

~ Starter Course Selections ~

\$4.50 per person

Indie's Balsamic Salad with Spring Mix, Pear or Strawberry, Blue Cheese & Spiced Pecans
Tomato- Basil-Fresh Mozzarella Stacks with micro Greens and Balsamic Reduction
Caesar Salad with homemade Croutons, Crispy Pancetta, and shaved Parmesan
Baby Spinach Salad with sliced Egg, Fried Shallots, Grape Tomatoes & Warm Honey-Bacon Dressing

\$3.75 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
Winter Salad of Orange Supremes, Purple Onion, and Pomegranate Vinaigrette

Chilled Soups:

Roasted Red Bell Pepper with Tarragon
Summer Squash with Basil Pesto Coulis

Warm Soups:

Roasted Roma Tomato-Basil Bisque topped with homemade croutons
Butternut Squash Soup topped with Crème Fraiche & toasted Pine nuts

~ Entrées Selections ~

The following entrees include all dinnerware and appropriate seasonal side dishes

\$27.95 per person:

Filet of Beef with Gorgonzola Cream Sauce or Peppercorn-Brandy Sauce
Grilled Veal Chops with Marsala roasted Onions & bistro Mushrooms
Mediterranean Sea Bass or Halibut with Capers, Pine nuts, grape Tomatoes, Oregano and Lemon
Seared 5-spice Tuna Loin with Sesame-Soy reduction
Grilled Lamb Chops with Rosemary Roasted Tomatoes, White Beans and Ratatouille
Wild Mushroom Risotto with spring peas and Fanned Gulf Shrimp

\$24.95 per person:

Prime Rib of Beef Au Jus
Caribbean Grilled Pork Tenderloin fanned with Tropical Fruit Salsa
Asian Grilled Salmon over Basmati Rice
Salmon Filet with Grainy Mustard Cream Sauce
Molasses glazed Thick Pork Chop with whipped Sweet Potatoes
Bar-b-Que glazed Cornish Game Hen over Sharp Cheddar Grits
Cornish Game Hen with Whole Mustard Seed Cream Sauce with Wild Rice

\$22.95 per person:

Grilled Dijon-Lemon-Rosemary Organic Chicken Breast
Fontina & Prosciutto stuffed Chicken Breast
Sauteed Cornmeal dusted Catfish
Pesto Gnocchi with Grilled Chicken Breast and Spring Peas
Tri-colored Tortellini tossed in a Gorgonzola Alfredo with Shrimp and Broccoli

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\$18.95 per person:

Sliced Roast Beef in Pan Juices
Pecan Crusted Chicken tenders with 3-Pepper Peach Sauce
Chicken Marbella with Olives, Herbs, brown Sugar, and White Wine
Tilapia Picatta with Capers and Lemons
Chicken Marsala with mushrooms
Pasta Primavera with Broccoli florets, Bell Peppers, and Squash in Pesto Cream

~ Dessert Selections ~

Choose from the following elegant desserts for a sweet ending to a delicious dinner
Add Coffee Service for \$1.50 per person

\$4.75 per person

Hallie Jane's Famous Chocolate Mousse Martini
Apricot Tartlets with crystallized Sugar
Fresh Fruit Tarts filled with pastry cream, topped with seasonal Berries
Tiramisu Opera Cake dusted with Cocoa and sprinkle with shaved Chocolate Curls
Georgia Peach Custard Opera Cake
Crème Brulee garnished with fresh Berries
Individual Fruit Cobblers with Ice Cream a la Mode
Fresh Fruit Parfaits
Fresh Fruit Napoleon layers of crispy Phyllo, Brandied Custard, and seasonal Fruit
Fresh Strawberry Shortcake with whipped cream & Mint garnish

\$3.50 per person

Homemade New York Style Cheese Cake with Chocolate Sauce
Fresh Fruit Compote with Crème Fraiche
Key Lime Pie with whipped Cream
Pecan Pie with Whiskey Whipped Cream
Caramel Cake
Carrot Cake