

Heavy Hors D'oeuvres Buffet

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 silver dollar rolls)

*Rosemary Roasted Beef Tenderloin *with horseradish crème and caramelized onions*

*Grilled American Steak House Flank- *chipotle mayo or a chimichurri sauce*

*Caribbean Pork Tenderloin *mango chutney or tropical fruit salsa (seasonally)*

*Grilled Pork Tenderloin *grainy mustard crème*

Thai Beef Skewer *peanut dipping sauce*

Peach BBQ Grilled Chicken Skewers

Balsamic Grilled Chicken Skewers

Asian Chicken Skewer *peanut dipping sauce*

Pecan Crusted Chicken Tenders *3 pepper peach chutney*

Focaccia Cocktail Sandwiches:

* *Grilled Veggies, Roasted Red Peppers, fresh Mozzarella, Pesto Mayo*

* *Roast Turkey, Dill Havarti, & Red Pepper Mayonnaise*

* *Rare Roast beef with Sharp Cheddar, Chipotle Mayonnaise & Spring Mix*

Bourbon-Praline Spiral Glazed Ham *Sweet potato and buttermilk biscuits, grainy mustard crème*

Shellfish and Specialty Seafood

Classic Shrimp Cocktail- *cocktail sauce and lemon wedges*

Fire Island Shrimp Skewers

Lump Crab Cakes *remoulade sauce*

Sesame Seared Tuna *on a bed of seaweed salad*

Rough Chop Raw Tuna *citrus vinaigrette with bell peppers & cilantro, served with fried wontons chips*

Papa's House *smoked salmon served whole, horseradish crème, capers, chopped onion*

Smoked Salmon *pumpnickel, onions, capers horseradish crème, and lemon*

Whole Poached Salmon *cucumber scales, sauce verte, and dill garnish*

Paprika Roasted Salmon *served hot topped with tomatoes, feta and Mediterranean olives*

Sushi Display *California rolls, spicy tuna rolls & shrimp nigiri*

Cheeses

Imported and Domestic Cheeses *with fresh & dried fruits, roasted nuts, and crackers*

** *Choose 3 of the following- accompanied by appropriate compote*

Triple Cream Brie, Goat Cheese, Gorgonzola Blue with Honey, Dill Havarti, Pepper Jack, Aged Cheddar

Baked Brie in Puff Pastry stuffed mango chutney & pecans or raspberry & toasted almonds

HJ's Pimento Cheese Spread wheat crackers & celery

Balsamic, Goat Cheese, Walnut Torte assorted crackers

Sundried Tomato-Pesto-Goat Cheese Torte sesame crackers

Vegetables

HJ's Fabulous Summer Squash Casserole *(for a more "supper" feeling)*

Stuffed Portabellas *spinach-ricotta or artichoke-sundried tomato, served on a bed of marinara*

Green Beans a la Pesto

Garlic and Lemon Haricot Verte Green Beans

Roasted Baby Carrots *rosemary, thyme, and shallots*

Vegetable Crudit  seasonal cut vegetables with artichoke aioli, roasted red bell pepper walnut dip, tomato basil, or hummus dip

Grilled & Roasted Vegetables *seasoned with herbs & olive oil, served with lemon curry or Caesar aioli dip*

Caprese Salad *fresh tomatoes, mozzarella and basil*

Green Beans with Shallot Butter

Chilled Asparagus Spears *with diced tri-color bell peppers & creamy roasted pepper sauce*

Prosciutto Wrapped Asparagus *spears served hot or cold with indie's balsamic dressing*

Indies Tuscan Salad with *spiced pecans, sliced strawberries, blue cheese with an indie balsamic dressing or feta and a lemon herb vinaigrette*

Pastas and Potatoes

Chipotle Cheddar Baked Mashed Potatoes

Potato and Leek Gratin with Gruyere Cheese

Parmesan Roasted New Potatoes

Baked Mac-n-Cheese Topped with Breadcrumbs

Asiago Stuffed Potatoes

Basil Pesto Bowties *with romano and Spring peas*

Tri-colored Cheese Tortellini *sundried tomatoes and artichoke hearts*

Caprese Orzo Pasta *fresh mozzarella, basil, and tomatoes*

Mediterranean Orzo Pasta *grilled veggies, feta, olives & pesto*

Baked Dips and Spreads

Hallie Jane's Signature Baked Cajun Crawfish dip *sliced French baguettes*

Hot Crab Dip served *toast points*

Baked Artichoke-Dip *pita chips*

Seven Layer Hummus Dip *feta, olives, pine nuts, chick peas, and peppers*

Sweet Potato Chips with homemade blue cheese dressing

Southern Chips, Dips & Veggies-*homemade sweet potato or regular potato chips, seasonal crisp veggies, pimento cheese, herb or green goddess dip and caramelized onion dip*

Displays

Mediterranean: *Seven Layer Hummus Dip, Olive Tapenade, Stuffed Grape Leaves, Marinated Olives, Artichoke Dip, Feta Dip, Carrots, Cucumbers, Red Peppers, and Assorted Flat Breads and Sesame Crackers*

Flat Bread or Bruschetta: *tomato/basil topping, Tuscan white bean, olive tapenade, and fig and walnut or sundried tomato-pesto torte*

Charcuterie Display: *domestic and international cheese, imported hard salami grainy mustard, pickles, smoked trout dip, rustic breads and crackers*