

Low Country Boil Dinner

*Includes dinner plates, silverware rolled in hearty disposable napkin,
Water/tea goblets, moist towelettes and salt & peppers*

~ Starter Ideas ~

Baked Cajun Crawfish Dip-served with sliced French bread
Hallie Jane's Scrumptious Hushpuppy Station
fried on-site in cast iron skillet
served with tartar sauce & chipotle-cilantro ranch

~ Fabulous Dinner Buffet ~

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
Sliced French bread or Dinner rolls with butter

~ Optional Upgrades ~

Southern Fried or BBQ Smoked Chicken Breasts & Thighs
Louisiana Whole Crawfish
Canadian Snow Crab Claws lemon wedges and melted butter
Good old fashioned Pig Pickin' with HJ's homemade BBQ sauces (minimum of 125 guests)

~ Side Dishes ~

Mixed Green Salad with garden tomatoes
Choose 2 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 Pairings ~

Includes dessert plates, forks and cocktail napkins

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

