

Dinner Buffet

*Includes glass or white dinner plate, dinner fork, dinner knife, water goblet, linen napkin,
and salt and peppers*

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Pre-Set Salad Options

Presented on a medium glass plate with salad fork and knife set at place setting along with bread basket

Mixed Green Salad with grape tomatoes, cucumbers, croutons, & lemon-herb vinaigrette

Indie's Tuscan Salad-Spring mix, fresh seasonal fruit or dried fruit, spiced pecans, blue cheese
with a balsamic dressing OR feta with a lemon herb vinaigrette

Caesar Salad homemade croutons, crispy pancetta, and shaved parmesan

Italian Bistro Salad Mix of greens with crispy prosciutto, slivered red onions, ricotta salta and tossed lightly in vinaigrette

Wedge Salad crisp iceberg, hickory bacon, diced tomato & homemade blue cheese dressing

Entrées (choose 2-3)

* = Carved to order

Beef

- * Rosemary & Pepper Beef Tenderloin choice of 2 sauces: horseradish crème, gorgonzola cream or mushroom demi-glace
- * Prime Rib au jus
- * Smoked Brisket served 2 ways with horseradish crème or bar-b-que sauces
- * Beef Wellington
- * Grilled Bistro Steak horseradish crème or citrus pepper sauce
- Classic Southern Meatloaf
- * Dijon Crusted Lamb

Pork

- * Grilled Pork Tenderloin grainy mustard crème
- * Caribbean Pork Tenderloin with tropical fruit salsa or mango chutney
- Coca-Cola-Glazed Baby Back Ribs
- Orange Mustard Glazed grilled tenderloin medallions topped with citrus, onion, rosemary, and whole grain mustard sauce
- Bourbon and Pecan Spiral Ham

Chicken

- Pecan Crusted Chicken bourbon-mustard sauce
- Chicken Saltimbocca Rolls prosciutto wrapped chicken breast stuffed with sautéed spinach & provolone, served on lemon-mushroom-white wine sauce
- Spring Grilled Chicken Breast with lemon, white wine, olives, tomatoes & artichoke hearts (feta optional)
- Bacon wrapped stuffed Chicken Breast assorted fillings
- Rosemary Dijon Chicken (boneless/skinless chicken breasts)
- Buttermilk Fried Chicken—boneless-skinless breasts OR assorted cuts w/ bone & skin

Seafood

- Lump Crab Cakes remoulade
- Salmon Croquettes sauce verte
- Maple Glazed Salmon Filets
- Pesto Grilled or Paprika Roasted Salmon
- Grilled Mountain Trout with toasted pecan butter
- Cornmeal dusted Catfish or Tilapia with country remoulade
- Sautéed Tilapia with Lemons and Capers

Vegetarian

- Stuffed Portabella Mushroom spinach & Italian cheeses OR artichoke and sundried tomato on top of red sauce
- Wild Mushroom Manicotti
- Garden Vegetable Goat Cheese Galettes
- Broiled Cauliflower Steaks parsley and lemon

- Eggplant Rollitini grilled eggplant rolled and stuffed with Italian cheeses, roasted peppers & basil served on a bed of marinara
- Vegetable Cassoulet
- Quinoa & Kale Bowl

Side Items (choose 3 or more)

Chipotle-Cheddar Mashed Potatoes
Garlic OR Classic Mashed Potatoes
Potato & Leek Gratin
Herb Roasted New Potatoes
Sweet Potato Soufflé
Bourbon Sweet Potatoes
Baked or Creamy Mac-N-Cheese
Rice Pilaf
Wild Rice
Stoneground Butter OR Cheese Grits
Spicy Okra and Tomatoes Greens
Roasted Brussel Sprouts with Bacon

Southern Collards
Creamed Greens
Butter Beans with Bacon
Moroccan Spiced Lentils
Grilled & Roasted Vegetables
Orange Glazed Carrots
Sautéed Garden Vegetables
Fabulous Squash Casserole
Corn Pudding Soufflé
Creamed Corn
Mexican "Elote" Corn Salad
Corn on the Cob

Asparagus w/Shallot Butter
Green Beans Amandine
Green Beans with Shallot Butter
Bacon-Baked Green Bean
Curry Chick Pea Salad
Marinated Heirloom Tomatoes
Marinated Cucumbers & Tomatoes
Caprese Orzo Pasta Salad
Mediterranean Orzo Pasta Salad
Indies Tuscan Salad
Mixed Green Salad