

Create a wonderful strolling reception menu by selecting 1 big, 1 medium and 1 small station

• BIG STATIONS •

Includes medium glass or white plate, fork, and linen napkin

HALLIE
JANE'S

CATERING

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***Rosemary and Pepper Beef Tenderloin**
balsamic caramelized onions, horseradish crème &
chipotle mayonnaise
silver-dollar rolls

***Grilled Bistro Steak**
horseradish crème & citrus pepper sauce
silver-dollar rolls

***Prime Rib**
Au jus or horseradish crème
silver-dollar rolls

***Grilled Pork Tenderloin**
grainy mustard crème OR seasonal fruit compote
silver-dollar rolls

***Grilled Caribbean Pork Tenderloin**
tropical fruit salsa OR mango chutney
silver-dollar rolls

***Smoked BBQ Brisket**
choice of 2 sauce: Georgia Peach, mild BBQ,
chipotle "sweet heat" BBQ, vinegar, horseradish
crème, tangy mustard
silver-dollar rolls

Southern Plantation

bourbon and pecan spiral ham
golden fried chicken fingers with honey mustard sauce
Southern bread basket with rolls, biscuits and corn muffins

Pig Station

Whole pig slow roasted
choice of 2 sauce: Georgia Peach, mild BBQ, chipotle "sweet heat" BBQ,
vinegar, horseradish crème, tangy mustard
silver-dollar rolls or Hawaiian rolls

MAIN STATION SIDES-CHOOSE 2:

cheddar chipotle baked mashed potatoes
potato-leek gratin
macaroni & cheese
pan roasted fingerlings
bourbon glazed sweet potatoes
squash casserole
grilled & roasted vegetables
asparagus with shallot butter

bacon baked green beans
green bean amandine
thin French green beans with shallot butter
heirloom tomatoes
roasted bacon brussels sprouts
coleslaw
seasonal organic vegetable sauté

• MEDIUM STATIONS •

Includes appropriate size plate, fork (if applicable) and cocktail napkins

Sliders Station

Freshly baked "mini" buns

Recommended 3 slider choices:

All American Hamburger with pickles, mustard and ketchup

Pimento Cheese Hamburgers

Italian Meatball on sesame seed buns

Fried Shrimp Po Boys

Fried Oyster Po Boys

Crab Cakes with remoulade sauce

Salmon Croquettes sauce vert

Smoked Pulled Pork bbq sauce

Smoked Brisket bbq sauce

Cuban Pork Roast

Fried Chicken with chipotle mayonnaise and/or honey mustard

Nashville Hot Chicken with pickle

Buffalo Chicken with blue cheese spread

Falafel in mini pitas

Mediterranean Black Bean Burgers

Grilled Vegetable mozzarella and pesto

Spicy Lamb with caramelized onions and feta-yogurt sauce

Skewer Station

Recommended 4 skewers or 3 skewers and an individual salad

Bacon Wrapped Quail with grainy mustard creme

Satay Chicken peanut dipping sauce

Balsamic Glazed Chicken

Fajita Chicken chipotle ranch dip

Pecan Crusted Chicken 3 pepper peach sauce

Caribbean Pork tropical fruit salsa or mango chutney

Satay Beef peanut dipping sauce

Seared Ahi Tuna black sesame seeds on a bed of seaweed salad

Tequila Fire Island Shrimp

Grilled Vegetable Caesar aioli or lemon curry sauce

Antipasto sundried tomatoes, fresh mozzarella, olives & marinated artichoke hearts

Caprese tomato, mozzarella and honey balsamic

Tri-color Tortellini sundried tomatoes and artichoke hearts

Seasonal Fresh Fruit

Prosciutto Wrapped Cantaloupe balsamic glaze

Indie's Tuscan Salad feta, strawberries or pears, spiced pecans and lemon vinaigrette

Caesar Salad parmesan, croutons, and Caesar dressing





Short Plate Station

Chef attended station where each plate is individual composed for guests to easily pick up

Select 1 protein option

Herb Grilled Salmon

Beef Tenderloin Skewers

New Zealand Lamb Chops

Crispy Duck Leg

Bacon Wrapped Quail

Grilled Chicken Skewers

served over sharp cheddar corn grits OR roasted/mashed potatoes

Southern braised greens or roasted brussel sprouts

Po Boy Station

Deconstructed for guests to assemble on their own

fried oysters OR fried shrimp OR grilled andouille

coleslaw, tomatoes, mustard crème, grilled onions and remoulade

H&F rolls

Savory Pie Station

choose 2 pie options:

Chicken Pot Pie, Shepherd's Pie with lamb or beef, Mini lasagna,

Louisiana Crawfish Pie, Seasonal Veggie

Bistro salad

Street Taco Station

Choose 2 proteins: chicken, steak, ground beef, and fish

small flour/corn tortillas,

topping options of:

shredded lettuce, chopped tomatoes, diced onions, cheddar cheese

sour cream, guacamole, salsa, jalapenos - fresh OR pickled, fresh cilantro, lime slices

served with confetti rice and seasoned black beans OR Mexican "Elote" Corn Salad

Bao Station

steam Asian buns

fillings of spicy pork belly, chicken and short ribs

toppings of hoisin, scallions, cucumbers

Made to Order Pasta

penne and tri-color tortellini pastas

homemade marinara and alfredo sauces

assorted bread sticks

Choose 3 Veggies: broccoli, red bell pepper, sautéed mushrooms, and fresh spinach

meat options:

grilled shrimp, grilled chicken, and Italian sausage

Greek

kofta lamb skewers or chicken
tzaziki sauce, sliced red onions, and cucumbers
Soft Flat Breads
Greek tomato salad or chopped Greek salad
roasted red pepper hummus

Classic Italian

hand breaded chicken parmesan on a bed of marinara
Classic Caesar salad with croutons, grated romano & homemade Caesar dressing
penne alfredo OR marinara
toasted garlic bread

Grand Paella Dish

minimum 75 guests

Featuring a 4 foot paella pan with delicious seasoned Pimento and Rice with Green Peas
With Chicken, Shrimp, Chorizo Sausage and Mussels
A wonderful display and easy, no-wait service

“Fish Camp” Station

fried on site cat fish bites
corn hushpuppies with tartar sauce
homemade coleslaw

• SMALL STATIONS •

Includes appropriate size plate, fork (if applicable) and cocktail napkins

Mac-N-Cheese Bar

shells or elbows pasta tossed in HJ's homemade cheese sauce
toppings of bacon, sautéed mushrooms, sautéed leeks, ham, jalapenos and hot sauce

Shrimp and Grits

spicy low country shrimp flavored with andouille sausage
served on stoneground grits
diced green onions
grated sharp cheddar cheese
hot sauces

Mashed Potatoes Bar

choose from old fashion mashed potatoes or red skin mashed potatoes
accompanied by warm gravy
sour cream, shredded cheddar, butter,
crispy bacon and chives

Tater Tots

fried on-site

toss or dip into the following sauces & seasonings
queso(w/ or without chorizo), bbq sauce, buttermilk ranch or buffalo
toppings of scallions, bacon, cheese
add meat to create tater tot nachos-pulled pork or pulled brisket

Poke Bowl Station

featuring fresh salmon OR ahi tuna, sesame seeds, scallions,
crushed macadamia nuts and shoyu-rice wine vinegar marinade
served over sticky rice
served in bowls
sriacha and wasabi sauces on the side
masago and avocado (optional and seasonal)

Tropical Shrimp

served bed of shredded cabbage, mangos, hearts of palm & bell peppers
topped with a cilantro-citrus vinaigrette
garnished with fried plantain chips

Cajun Bar

fluffy white rice
crawfish etouffe
file gumbo
array of authentic cajun hot sauces

Fried Green Tomatoes

complimented by lemon wedges
remoulade sauce
crumbled goat cheese



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