



***Hastings Catering is a full-service custom catering company based in Birmingham, AL. An off-shoot company of Idie and Chef Chris Hastings' award-winning restaurants, Hot and Hot Fish Club and OvenBird, Hastings Catering is known for excellent food, impeccable service and extraordinary events.***

***Attention to detail and exceeding expectations in both food and service are the hallmarks of our brand. Whether it's a lavish wedding reception under a tent, an intimate party at home, a social soiree at a venue or a professional gathering at the office, we'd love to take care of all your needs.***

***Thank you for considering Hastings Catering to serve you and your guests!***



***Here's a selection of our Greatest Hits to give you an idea, a basic starting point of what we do and how we work. Our main goal is to help you create the event of your dreams by curating and customizing a menu specifically to you – with exceptional service, of course. We meet with you to discuss your likes and dislikes then we meld those preferences with what we do best and what's seasonal, fresh and local... and voila!!! We work with you to create and customize exactly what you envision, while providing plenty of variety to please your guests.***

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205.855.9277

# SMALL PLATE STATIONS / ENTREES

From \$10.50-\$17.50 / From \$30.00

## “Chicken Fried Steak”

Small Plate version of the Hot and Hot Classic... Wagyu Coulotte, Collard Greens, Fingerling Potatoes, Fried Chicken Skins and Buttermilk Gravy

## Ancho Chicken

Ancho-Rubbed Chicken (sliced, boneless) with Purple Mashed Potatoes and Peach Mojo

## Gulf Fish

Fresh Catch atop Seasonal Vegetable Succotash and Chef's Sauce

## Gumbo

Chicken (OR Shrimp) & Conecuh Sausage Gumbo - Hastings Style

## Heirloom Tomato Stack Salad

Our Signature Heirloom Tomato Stack Salad with Field Peas, Sweet Corn, Fried Okra, Smoked Bacon, H&H Aioli and Balsamic Vinaigrette

## Pasta Bolognese

Homemade Pasta with Classic Bolognese, Parmesan & Parsley

## Peruvian Chicken

Sliced, Boneless Chicken with Saffron Rice, Black Bean Salsa and Chimichurri

## Pulled Smoked Pork

with Seasonal Hoppin John Succotash and AL White Sauce

## Ravioli

Homemade Ravioli filled with Butternut Squash and Seasonal Mushrooms, finished with Winter Peas and Parmesan

## Short Ribs

Braised Beef Short Ribs with Seasonal Starch/Veg, Chef's Jus

## Shrimp & Asparagus Salad

Grilled Asparagus, Gulf Shrimp and Arugula

## Shrimp & Grits

Our Signature Low Country S&G Recipe

## Ahi Tuna Poke

Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Sesame Seeds, Eel Sauce, Tempura Rice Noodle garnish

# HORS D'OEUVRES

From \$2.50-\$7.50

Beef Carpaccio Crostini

Paper Thin Beef, Arugula, Capers, Parmesan on Toast

Beggars Purse

Bite-size Pasta Beggars Purse filled with Pear and Gorgonzola

Belly Bites

Maple-Glazed Bite Size Cubes of Smoked Pork Belly... it's like bacon on steroids!

BLT Bites

Pork Belly, Heirloom Cherry Tomato and Arugula with H&H Aioli

Conecuh Corndogs

Battered and Deep Fried Conecuh Sausage on a stick with Spicy-Sweet Mustard Dipping Sauce

Deviled Egg

Mini Quail Egg topped with Alabama Caviar

Flatbread Bites

Flatbread Pizza Bites with Prosciutto, Arugula and Smoked Onion Marmalade

Foie Gras Canape

Foie Gras + Asian Pear, Satsuma, Muscadine on Homemade Brioche Toast

Foie Gras Macaron

Mini Truffle Macarons with Foie Gras Mousse

Goat Cheese Canape

Goat Cheese, Honey and Marcona Almond on Brioche Toast Coin

Grilled Pimento Cheese Bites

Mini Grilled Cheese Sandwich Bites with Chef's Spicy Southern Pimento Cheese on Homemade Bread topped with Fried Pickled Jalapeno Slice

Lamb Lollipops

with Seasonal Jus + Mint Garnish

Lamb Meatballs

Bite-sized Lamb Meatballs with Mint Crema - served on a small skewer

Melon & Feta Skewers

Small Skewers of Feta Cheese, Seasonal Melon with Balsamic Drizzle

Mini Beef Tartare

Wagyu on Homemade Rye Toast Squares with Mustard Seeds

Mini Biscuits with Country Ham

Homemade Angel Biscuits with Benton's Country Ham and Smoked Onion Marmalade

Mini Boudin Balls  
with Ground Mustard Aioli

Mini Chicken Kabob  
Spiced with Saffron and Dried Lime

Mini Crab Cakes  
with Chef's Remoulade

Mini Duck Cakes  
Duck Confit on Mini Johnny Cake with Blueberries (seasonal)

Mini FGT  
Mini Fried Green Tomato Slice with Chef's Remoulade

Mini Lobster Rolls  
The Classic on Homemade Mini Split-Top Buns

Mini Pizzas  
Mini Pizzas -- Petite Pepperoni, Just Mushroom -- whatever toppings you want! Served in adorable 3.5" pizza boxes.

Mini Pop Tarts  
Sweet or Savory... Pear and Blue Cheese... Benton's Country Ham and Gouda... in Homemade Pastry

Praline Chicken Sliders  
Mini Homemade Yeast Rolls with Fried Chicken Bites tossed in Praline Glaze

Prosciutto & Melon  
Summer Melon and Prosciutto on a small skewer

Pulled Pork Slider  
on Housemade Brioche Bun with AL White BBQ Sauce

Quacker Canape  
Duck Breast with Kumquat (seasonal) on Rye Cracker

Raw Oysters  
Oysters on the Half Shell with Cut Lemons, Tabasco, Mignonette, Cocktail Sauce, Saltine Crackers

Reuben Bites  
Mini Reuben Sandwiches with Corned Beef, Put Up Sauerkraut, Swiss and Our Russian Dressing on Rye Bread

Roasted Vegetable Skewers  
Small Skewers with Roasted, Seasoned Seasonal Veggies

Shrimp Ceviche  
In faux spoon with Avocado-Cilantro Crema and Plantain Chip

Shrimp Corndog  
Battered and Deep Fried Gulf Shrimp on a stick with Spicy-Sweet Mustard Dipping Sauce

# MINI SWEETS / PLATED DESSERTS

From \$2.50 / From \$10

Bourbon Chocolate Cake

Topped with Chocolate Ganache and Cocoa Nib Candy Crumble

Bread Pudding

Classic Bread Pudding with White Chocolate Sauce and Candied Cranberries

Shortcake / Mini Shortcake Bites

Sweet Biscuit, Macerated Seasonal Strawberries/Peaches, Whipped Cream

Mini Salted Chocolate Tarts

Bite-sized decadent Chocolate with Sea Salt in Mini Tarts

Mini Lemon Meringue Pies

Bite-sized version of the Homemade Classic with Toasted Meringue

Possett

Individual Jars with Creamy Seasonal Fruit and Candied Nuts





