

HATTIE'S CATERING MENU

APPETIZERS:

Hattie's Signatures

Hattie's fried chicken wings	3.50 /pc
andouille pigs in a blanket.	2.50/pc
pimento cheese crostini	2.00/pc
deviled eggs	1.50/pc
hush puppies	1.75/pc
cheese straws	1.00/pc
spicy pecans	25.00/lb
oyster shooters <i>with Hattie's Hot sauce</i>	3.00/pc
catfish fingers	3.00/pc
sausage biscuits	1.50/pc
house made chips w/onion dip	3.00/pp
Aunt Lynn's herbed roasted nuts	25.00/lb
stuffed mushroom	3.00/pc
fried green tomatoes	3.00/pc
mini chicken and waffles	3.50/pc
mini muffuletta	4.00/pc
Virginia ham biscuit slider	3.50/pc

mini blt biscuit slider	3.50/pc
good and evil wings	20.00/dz
olive poppers	1.50/pc

Meat Options

Smoked Duck Pastrami on olive toast points	4.50/pc
Tenderloin on house made potato chip with Roquefort	4.50/pc
jerk chicken skewers	4.00/pc
skirt steak skewers	4.00/pc
Jamaican pork skewers	4.00/pc
braised pork belly crostini.	4.25/pc

Tarts, brusetta, crostinis and more!

pulled pork tarts	3.00/pc
Fava bean puree tarts	2.00/pc
foie gras mousse tarts	5.00/pc
mushroom & mascarpone tarts	4.00/pc
green tomato bruschetta	2.50/pc
caramelized onion tart <i>add bacon 2.50/pc</i>	2.00/pc
blue cheese mousse tartlets	3.00/pc
smoked salmon with dill on crostini	3.50/pc
tasso and corn croquettes	3.75/pc

Lighter Offerings

citrus crab ceviche on endive	4.50/pc
spicy tuna tartar on cucumber	4.00/pc
Vietnamese vegetable summer rolls	3.50/pc
spicy tuna tartar with wonton squares	4.00/pc
smoked trout on a cucumber	3.00/pc
cucumber and watercress sandwiches	2.00/pc
mini lump meat crab cakes	6.00/pc
spicy tuna nachos	4.00/pp

not your average displays

vegetable & cheese display with one dip of choice 5.00/pp

vegetable display with one dip of choice 6.00/pp

Artisan fruit & cheese display 7.50/pp

Chef's charcuterie display 15.00/pp
vegetables, fruit, dried fruit, meat, cheese, olives, roasted peppers, curried cauliflower, marinated mushrooms, nuts.

DIPS

8.00 per 8oz container

saffron aioli, honey butter, housemade buttermilk ranch scallion, vinaigrette, remoulade, sriracha mayo, pecan blue cheese onion dip

trays-for take out orders only

vegetable and cheese tray with one dip 4.00/pp

fruit and cheese tray 5.00/pp

all things shrimp

traditional shrimp cocktail 3.00/pc

cajun shrimp cocktail 3.25/pc

Southern (pickled) low country shrimp 3.50/pc

rum and coconut shrimp 3.50/pc

grilled prawns on sugar cane 5.00/pc

crawfish (seasonal) MKT

traditional crawfish boil (Seasonal) MKT

full raw bar MKT Price

king crab

snow crab

clams on 1/2 shell

oyster on 1/2 shell

po boys

mini catfish po boy 5.00/pc

mini shrimp po boy 5.00/pc

mini oyster po boy 5.00/pc

SALADS/VEGETABLES

spring mix salad 8.00/pp

chopped salad with lardons and roquefort 12.00/pp /1/2 pan 50 /full 90

beet & goat cheese salad with arugula, toasted walnuts & vinaigrette 12.00/pp/1/2 pan 50/full/90

green bean salad with onions, cherry tomatoes and vinaigrette 8.00/pp/1/2 pan 45/full 85

Hattie's arugula salad with chicken and bacon 12.00/pp/1/2 pan 65/full 125
Vegetarian Option 8.00/pp/1/2pan 30/full 50

garden with Hattie's vinaigrette 1/2 pan 30/full 50

Grilled & roasted vegetables

roasted seasonal 1/2 pan 50 /full 90

grilled seasonal 1/2 pan 60 /full 110

roasted root 1/2 pan 55 /full 100

Caponata 1/2 pan 50 /full 110

SIDES

mashed potatoes 1/2 pan 45 /full 85

candied yams 1/2 pan 50 /full 95

collard greens 1/2 pan 35 /full 65

succotash 1/2 pan 40 /full 75

cucumber salad 1/2 pan 35 /full 65

potato salad 1/2 pan 35 /full 65

spicy coleslaw 1/2 pan 35 /full 65

cranberry coleslaw 1/2 pan 35 /full 65

green beans 1/2 pan 35 /full 65

hoppin john 1/2 pan 35 /full 65

Creole baked beans 1/2 pan 35 /full 65

corn on the cob (seasonal) 1.50 1/2 ear

biscuits 1.00 ea

cornbread 1.00 ea

THE MAIN COURSE

Hattie's famous fried chicken (4 pieces)	14.95/order
Jasper's mac and cheese	1/2 pan 50/full 100
BBQ ribs	18.95/order
jerk chicken (1-10oz chicken breast)	17.95/order
red beans and rice	1/2 pan 50/full 100
red beans and rice with andouille sausage	1/2 pan 60/full 110
soft shell crabs (in season) • MKT	
grilled seasonal fish • MKT	
shrimp and andouille gumbo	1/2 pan 90/full 175
chicken and andouille gumbo	1/2 pan 75/full 145
jambalaya	1/2 pan 90/full 175
BBQ pulled pork	1/2 pan 70/full 135
BBQ pulled chicken	1/2 pan 60/full 120
slider rolls	8.00/dz
Creole pasta	1/2 pan 75/full 145
Vegetarian Creole pasta	1/2 pan 65/full 125
shrimp and grits	1/2 pan 80/full 155
maple cured pork tenderloin	17.95/order
blackened skirt steak	18.95/order
fried catfish	16.95/order
Beef stroganoff over egg noodles	1/2 pan 85/full 160

DESSERTS

Jasper's chocolate brownies	2.50/pp	Mini chocolate peanut butter pie	5.00/pp
seasonal fruit crisp	1/2 pan 45/full 80	chocolate mousse	1/2 pan 40/full 80
mini pecan pie	5.00/pp	raspberry fool	1/2 pan 50/full 95
mini key lime pie	5.00/pp	mixed berries & cream	1/2 pan 50/full 95
mini banana cream pie	5.00/pp	chocolate chip cookies & milk shooters	6.00/pp
Mini key lime pie	5.00/pp	bread pudding	1/2 pan 40/full 80
		vintage candy station	MKT

SPECIALTY DRINK PACKAGE

Many Brides and Grooms include a signature cocktail for their event. The following is a list of Hattie's Signature Cocktails. Don't see your drink on the list? We can create it for you! Prices may vary.

FRENCH QUARTER BAR

Vodka:

Tito's

Rum:

Bacardi

Gin:

Beefeater & Tangueray

Bourbon:

Maker's Mark

Scotch:

Dewar's

Tequila:

Cuervo

Wine:

Choose 1 White 1 Red

Beer:

Choose 3

OPEN BAR OPTIONS:

5 hour \$35/pp 4 hour \$33/pp

3 hour \$31/pp 2 hour \$29/p

1 hour \$22/pp

VODOO BAR

Vodka:

Tito's, Grey Goose Or Stoli, Stoli Orange

Rum:

Bacardi, Captain Morgan, Myers

Gin:

Tanqueray, Hendrick's, Bombay

Bourbon:

Woodford Reserve Or Knob Creek

Scotch:

Dewar's & Johnny Walker Red

Tequila:

Patron or Casamigos

Wine:

Choose 1 White 1 Red

Beer:

Choose 3

OPEN BAR OPTIONS

5 hour \$38/pp 4 hour \$36/pp

3 hour \$34/pp 2 hour \$30/pp

1 hour \$27/pp

Spirit selection varies according to availability. Choices will be comparable to the following and discussed at the time of the event. All bar packages include soft drinks, mixers, and appropriate garnish.

SPECIALTY COCKTAILS

FRESH FRUIT MOJITO

Fresh fruit muddled with light rum, fresh mint, lime juice, simple syrup and fresh sugar cane.

BACK PORCH LEMONADE

Stoli Razberi Vodka & house made lemonade.

PAIN KILLER

An island favorite... light rum, coco lopez & pineapple juice with a hint of nutmeg.

HOUSE SANGRIA

A wine punch with refreshing blends of fruit juices, served red or white.

COOL AS A CUCUMBER

Cool and refreshing! Hendrick's gin, St. Germain, and muddled cucumbers.

FRESH MINT MARGARITAS

Muddled mint makes this a fresh spin on an old classic.

HATTIE'S HURRICANE

Rum and Hattie's own special hurricane mix. A taste of New Orleans in Saratoga!

MINT JULEP

A Southern classic...Woodford Reserve bourbon, simple syrup & fresh mint. Served in a classic silver julep cup.

SAZERAC

Woodford Reserve bourbon, Pernod, Peychaud bitters & simple syrup.

CLASSIC OLD FASHIONED

Maker's Mark bourbon, a dash of Angostura bitters, sugar, muddled orange and cherry.

SWAMP WATER

Hattie's dirty martini made with Ketel One vodka or Hendrick's gin.

THE FRENCH QUARTER DARK AND STORMY

Myer's rum and a fizzy hit of ginger beer.

PIMM'S CUP

Pimm's No. 1 and ginger beer garnished with a cucumber slice and fresh lemon.

AMERICAN MULE

Tito's gluten-free vodka and ginger beer.

NON-ALCOHOLIC DRINKS

Iced tea/Sweet tea station 4.00/pp

Hattie's Lemonade Stand 5.00/pp
add fruit 1.00/ pp(raspberry, strawberry, watermelon)

cold spiced cider station 6.00/pp
With cinnamon stick & orange slices

Italian soda bar 6.00/pp

coffee station 3.50/pp

fruit & herb infused water station 30.00/gallon
cucumber & lemon
blackberry & sage
orange & basil
lime & mint
thyme & lemon
lavender & lemon



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