



Ideal Catering
by Hastings Golf Club
& Events

Hastings Golf Club ● Hastings Public House
2015 Westview Dr Hastings MN
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APPETIZERS

(Butler Passed)

2 choices \$5.50/guest - 3 Choices \$7/guest * add \$1

Caprese Pops - Fresh mozzarella, tomato, basil, balsamic

Bruschetta - Tomato, red onion, fresh parmesan, olive oil

Thai Chicken Skewer - Thai roasted with sweet chili

Canapes - Assortments

Signature Meatballs - secret recipe made with love

Mini Bakers - potato cheddar, sour cream, bacon, chive

Spinach & Artichoke Dip - served on crostini

Prime rib Crostini - with horseradish cream

Bacon Wrapped Scallop - with bourbon glaze *

Cajun Shrimp - Cajun encrusted with pineapple aioli *

(Platters)

\$4- \$7 / guest

Cheese & Crackers - cheddar, pepper jack, swiss

Fruit Tray - pineapple, melon, cantaloupe, grapes

Vegetable - fresh veggies served with house ranch or hummus

Charcuterie - sausages, cheeses, olives, jams, spreads

****All prices listed DO NOT include 20% service fee or tax**



DINNER IS SERVED...

Includes: Buffet service, 2 entree choices, 2 sides, bread, salad, (sides listed on following page) plates, linen napkins, water service, set-up, clean-up

* Add \$3 for plated service with salad first or \$1.50 for all plated together
(***Prices do NOT include 20% service fee or tax)

Tier 2 Entrees: \$28/person

(Chicken) *Roasted chicken*

- Creamy Parmesan sauce
- Codon Blue Sauce
- Caprese with Balsamic

(Pork) *Pork Loin or Boneless Pork Chop*

- Roasted Pear Chutney
- Red Wine Mushroom Cream
- Mustard Balsamic Laze
- Bernaise

(Pasta) Alfredo, marinara, or creamy tomato
Chicken/Italian Sausage/or beef
Vegetable selection

(Meatloaf) Delicious Spin on a Classic Dish. Onion, peppers, cheddar cheese, and a whole lot of flavor

Tier 2 Entrees: \$34/person

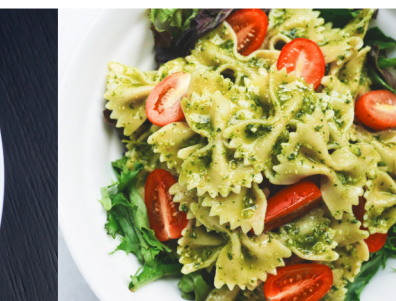
(Fish) *Salmon*
Creamed Dill Sauce
or Bourbon glaze
Pan fried walleye

(Beef) *Bistro Filet Medallions*
served with creamy horseradish or bernaise

(Sweet & Savory Ham) Special Butter
Captain Morgan Sauce

(Shrimp) White wine, barlic, better, spices

Combo Tier of 1 & 2: \$31/person



SALADS & SIDES...

Salad Choices

House Salad

Greens, cucumber, tomato, carrot, crouton, dressing

Caesar Salad

Romaine, parmesan, crouton, caesar dressing

Bistro Salad (add .50)

Field greens, dried cranberry, blue crumbles, candied walnuts, mustard balsamic

Potato Choices

Wild Rice Au Gratin

Smashed Potatoes

Whipped Sweet Potatoes

Macaroni and Cheese

Roasted Baby Reds

Cheesy potatoes

Vegetable Choices

Tuscan Roasted Vegetables

Seasoned Broccoli

Maple Carrots

Signature Green Beans

Asparagus (add .50)

Bourbon Brussel Sprouts (Add .50)

OUR BUFFET SERVICE IS A ONE TIME THROUGH THE LINE SERVICE PER GUEST. THIS IS SO THE TIMELINE STAYS ON TRACK & WE CAN GET THE ROOM CLEARED AS QUICKLY AS POSSIBLE = THE FUN CAN CONTINUE...



Buffet Only Meals

\$23 per Person

Additional meat choice may be added for \$2/ guest

(Price does NOT include 20% service fee)

Italian Bar

Includes Bread, Salad Choice, 2 entree pastas, and 1 meat

Choices: Alfredo, marinara, tomato cream,

Taco Bar

**Chipotle Pulled Pork/Beef/ or Chicken Tinga/Tortillas/Tortilla
Chips/Salsa/Sour Cream/Taco Fixings**

Bbq Bar

Pulled Pork or Chicken Sliders/Slider Buns/Kettle

Chips/Coleslaw/BBQ & Hot Sauces

Late Night Bites

-Pizza Assortment \$5/person

**-Mashed Potato Bar \$9/person
w/ bacon, broccoli, cheese, sour cream, chives**

**-Macaroni & Cheese Bar \$9/person
w/ bacon, broccoli, onions, tomatoes, hot sauces**

**-Wing Bar/Bone-in \$8/person Boneless Wings \$9/person
with all the sauces**

