

# *Hamilton's Catering Service*

**"At your service since 1913"**



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# General Information

## Contracts & Deposits:

Six weeks prior to your event, final arrangements must be made. Once we receive the detailed arrangements, a catering contract can be sent. A \$100 non-refundable deposit is required at the time of booking for all wedding receptions and any event held on Saturdays, unless otherwise arranged with management.

## Guarantee:

The final guaranteed number of guests must be received by Hamilton's Catering Service, Inc. the Monday prior to your event. Otherwise, the guests count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed reservation count.

## Payments:

Payment is to be made ten days prior to your event, unless other arrangements have been made. Visa, MasterCard, and American Express are accepted with a 4.5% processing fee. Service charges and/or delivery charges may be applied to certain orders based on group size and location. Gratuity is not included and is left to your discretion.

All prices are subject to change and sales tax will be applied to all orders unless a State of Illinois tax exempt letter is submitted prior to your event. A 20% service charge is applied to all groups under 75 reservations.

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# Cold Hors D'oeuvres

## Antipasto Skewers - 100 pieces – 229.95

*Sundried Tomato, Kalamata Olive, Mozzarella Ball, and Artichoke Heart marinated with Italian Seasoning served on Bamboo Skewers*

## BLT Bites - 50 pieces – 58.95

*Cherry Tomatoes stuffed with Bacon, Green Onion, Parmesan Cheese, Miracle Whip and Parsley*



## Bruschetta - 50 pieces – 86.95

*Made from Ripe Roma Tomatoes and Fresh Basil served on Garlic Crostini*

## Caprese Pesto Bites - 50 pieces – 89.95

*Cucumber, Mozzarella Cheese, Chicken Salad, Basil Pesto Sauce, and Cherry Tomato stacked on Baguette Toast*

## Cheese Tray - \$2.95 per guest

*An assortment of Swiss, American, Colby, Cheddar, Havarti, Gouda, Muenster, and Pepper Jack Cheeses served with Assorted Crackers*

## Finger Sandwiches - 50 pieces – 62.50

*An assortment of Ham and Chicken Salad served on Wheat and White Bread*

## Fresh Fruit on Bamboo Skewers - 2.95 per guest

*Seasonal Fresh Fruit may include: Watermelon, Honeydew, Cantaloupe, Pineapple, and Strawberries*

## Mini Chive Muffins - 50 pieces – 59.95

*Thinly sliced Ham on petite Muffins with a Sweet & Spicy Honey Mustard Sauce*

## Olive and Bleu Cheese Ball - 15-20 servings – 12.95

*Served with an Assortment of Crackers*

## Potato Chips & Dip – 1.95 per guest

*Potato Chips served with French Onion Dip*

## Prime Rib Bites - 50 pieces – 199.95

*Cold sliced Prime Rib served on Toasted Rye Bread topped with a dollop of Horseradish and Parsley*



## Relish Tray – 2.50 per guest

*Includes: Celery, Carrots, Cherry Tomatoes, Fresh Broccoli, Cauliflower, Dill Pickle Spears, Sweet Pickle Circles, Jumbo Queen Olives, and Pepperoncini Peppers --Served with Vegetable Dip*

## Silver Dollar Sandwiches - 50 pieces – 89.95

*An assortment of Ham and Cheese & Turkey and Cheese served on Silver Dollar Buns*

## Shrimp Cocktail - Market Price

*Jumbo Shrimp served on ice with Fresh Cocktail Sauce*

## Shrimp Shooters- Market Price

*Individual Jumbo Shrimp served in Shooter Glasses with Cocktail Sauce*

## Zucchini Bites - 50 pieces – 48.95

*Thin Rolls of sliced Zucchini stuffed with a Bleu Cheese and Jalapeno filling*



# Hot Hors D'oeuvres

BBQ Cocktail Sausages - 50 pieces – 21.95

Beef Tenderloin Sandwiches – 224.95 per loin

*Carved on the buffet, served with Fresh Horseradish Sauce on Silver Dollar Rolls (one loin will make 25-30 sandwiches)*

Beef Wellington - 100 pieces – 259.95

*Layers of delicate Puff Pastry enrobed in Beef seasoned with Bits of Mushroom Deluxe*

Breaded Cheese Ravioli - 50 pieces – 52.95

*Served with Marinara Sauce*

Chicken Cordon Bleu Bites - 50 pieces – 75.95

*Stuffed with Chicken Breast, Ham, Swiss, and American Cheese*

Chicken Thai Satay - 100 pieces – 172.95

*Marinated Chicken Breast flavored with Peanut Butter and Soy Sauce served on a Bamboo Skewer*

Egg Rolls - 50 pieces – 99.95

*Pork & Vegetable Egg Rolls served with Sweet and Sour Sauce*

Fiery Chicken Tenders - 50 pieces – 83.95

*Buffalo Chicken Tenders served with Ranch Dipping Sauce*

Franks in a Blanket - 100 pieces – 139.95

*Beef Frank surrounded by Tender Layers of Puff Pastry*

Honey Stung Chicken Tenders- 50 pieces – 83.95

*Chicken Tenders served with BBQ, Honey Mustard, and Ranch Dipping Sauce*

Italian Sausages - 50 pieces – 35.95

*Served in Marinara Sauce with Peppers and Onions*

Meatballs - 50 pieces – 36.95

*Served in your choice of Sauce: Plum, BBQ, Bourbon, Brown Sauce with Peppers and Onions, Sweet and Sour*

Mini Quiche - 100 pieces – 172.95

*An assortment of Country French (Lorraine), Garden Vegetable, Broccoli & Cheese, and Three Cheese*

New Orleans BBQ Shrimp - 2 1/2 pounds – 75.95

*Served with French Dipping Bread*

Raspberry Brie - 100 pieces – 225.95

*Raspberry & Brie Cheese wrapped in Tender Layers of Puff Pastry*

Roast Pork Loin Sandwiches – 105.95 per loin

*Carved on the buffet, served with Bourbon/Peach Glaze on Silver Dollar Rolls (one loin will make 25-30 sandwiches)*

Seafood Stuffed Mushrooms - 50 pieces – 83.95

*Mushroom Caps stuffed with a Crab Meat Dressing*

Spicy Chicken Wontons - 50 pieces – 68.95

*Chicken Breast and Zesty Lime Slaw served in a Crisp Pastry Shell*

Spanakopita– 100 pieces– 169.95

*Traditional Greek Pie of Spinach, Feta Cheese, and Seasonings baked in Phyllo*

Tri-Color Chips with Hot Dips- 3.95 per person

*Choose One: Buffalo Chicken, Fiesta Jalapeno, Queso, Spinach Artichoke*

Wings (Hot or Honey) - 50 pieces – 95.95

*Served with Ranch Dipping Sauce and Celery Sticks*

# Custom Menus

We know how special your event is! Being in business since 1913, Hamilton's understands that every customer's party needs vary. For this reason, you are welcome to customize your menu.

Pages 6-10 include items from our customized menus to choose from. Most menus include one, two, or three entrees; a salad; vegetable; potato; rolls and margarine; coffee; iced tea; water; and complete disposable table service. However, you can customize the menus any way you prefer!

## Pricing:

One Entrée from Tier One – 12.95-14.95

Two Entrees from Tier One – 15.50-17.95

One Entrée from Tier Two – 13.95-17.95

Two Entrees from Tier Two – 16.95-19.95

Tier Three - At Market Price

**Each menu price includes the entrees, salad, vegetable, potato, rolls/oleo, coffee, tea, water, and complete disposable table service.**

Following our customized menus are our Best Selling Menus. These are some of our most popular menus. The Best Selling Menus can also be customized.



# *Custom Menus*

## *Tier One Entrees*

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### Chicken (Bone In)

*Fried, BBQ, Roast, or Garlic Rosemary*

### Chicken and Noodles

### Baked Ham

*Flavored with Pineapples*

### Grilled Chicken Breast

*Served in your choice of Sauce: Herb Sauce, Hunter Sauce, or Parmesan Crusted*

### Pulled Pork Sandwiches

*Served in BBQ or Double Rubbed with BBQ on the side*

### Roast Pork Loin

*Sliced and Served in Gravy or*

*Carved on the Buffet with Cranberry/Orange, Cran/Apple, or our most popular Bourbon/Peach Glaze on the side*

### Homemade Meatloaf

*Topped with a sweet Ketchup Glaze*

### Baked Lasagna

*Made with Italian Sausage*

### Five Cheese Lasagna

*Vegetarian Lasagna made with Asiago, Feta, Mozzarella, Parmesan, and Ricotta Cheeses*

### Fettuccini Alfredo

### Mostaccioli

*Served in your choice of sauce: Italian Sausage Meat Sauce, Marinara Sauce, or Blush Sauce*

### Manicotti Florentine

*Pasta Shells stuffed with Ricotta Cheese, Mozzarella Cheese and Spinach covered in Marinara Sauce*

# *Custom Menus*

## *Tier Two Entrees*

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### Chicken Parmesan

*Served on a Bed of Angel Hair Pasta covered with Marinara Sauce & Mozzarella Cheese*

### Chicken Piccata

*Lightly breaded Chicken Breast topped with a lemon based Piccata Sauce*

### Hunter Chicken Penne Pasta Florentine

*Penne Pasta served in a Hunter Sauce with Chicken, Tomato, Mushrooms, and Spinach*

### Roast Turkey

*Served with Sage Dressing and Giblet Gravy*

### Lasagna Alfredo Florentine

*Rich Vegetarian Lasagna made with Alfredo Sauce, Mushrooms, Spinach, and Sundried Tomatoes*

### America's Cut Pork Chops

*8 ounce Pork Chops grilled with BBQ Sauce or Marinated with BBQ Sauce on the side*

### Honey Cured Pit Ham

*Carved on the Buffet and served with Raisin Sauce or Bourbon/Peach Glaze*

### Home Style Pot Roast

*Cooked with Celery, Carrots, Onion, and Potatoes*

### Catfish Filets

*Fried or Broiled Catfish served with a side of Tarter Sauce*

### Roast Beef

*Served in Au Jus or Beef Gravy*

# *Custom Menus*

## *Tier Three Entrees*

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### Chicken Cordon Bleu

*Served on a Bed of Wild Rice and topped with Cheese Sauce*

### Certified Angus Beef Steaks

*Ribeye, NY Strip, T-Bone Grilled on Location Weather Permitting*

### Bacon Wrapped Filets

*Grilled on Location Weather Permitting*

### Italian Beef

*Served in Au Jus and a side of Marinara Sauce, Mozzarella Cheese, and Pepperoncini with French Steak Rolls*

### Prime Rib of Beef

*Carved on the Buffet and served with a side of Au Jus and Horseradish*

### Smoked Beef Brisket

*Carved on the Buffet and served with BBQ Sauce, BBQ Mustard Sauce, and Bistro Sauce*

### Bourbon Glazed Salmon

### Coconut Crusted Tilapia

### Citrus Salmon

*Served with Orange Relish*



# Custom Menu Sides

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## Salads

### Tossed Salad

*Chopped Iceberg Lettuce, Shredded Cheddar Cheese, and Tomatoes served with French, Ranch & House Dressing*

### Romaine Salad

*Chopped Romaine Lettuce, Cucumbers, Grape Tomatoes, and Red Onion served with French, Ranch & House Dressing*

### Seven Layer Salad

*Chopped Iceberg Lettuce, Peas, Onion, Tomatoes, Bacon Bits, and Miracle Whip based Dressing*

### Pasta Salad

### Potato Salad

### Macaroni Salad

## Specialty Salads

### Autumn Chopped Salad

*Chopped Romaine Lettuce, Crumbled Bacon, Pears, Diced Apples, Dried Cranberries, Peanuts, and Crumbled Feta Cheese served with Poppy Seed Dressing*

### BLT Salad

*Chopped Lettuce, Red Onion, Grape Tomatoes, Bacon, and Shredded Cheddar Cheese mixed with a Miracle Whip Dressing*

### Blue Cheese & Cranberry Romaine Salad

*Chopped Romaine Lettuce, Grape Tomatoes, Cucumbers, Dried Cranberries, Pecan Pieces, and Crumbled Blue Cheese served with Balsamic Vinaigrette Dressing*

### Greek Salad

*Chopped Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Red Bell Pepper, Green Bell Pepper, Kalamata Olive, and Crumbled Feta Cheese served with Greek Salad Dressing*

### Italian Salad

*Chopped Romaine & Iceberg Lettuce, Carrots, Red Onion, Red Bell Pepper, Black Olives, Queen Stuffed Olives, Cucumbers, Sliced Pepperoni, Sliced Ham, and Pepper served with Spicy Italian Dressing*

### Strawberry Field Salad

*Chopped Romaine & Iceberg Lettuce, Fresh Strawberries, Sliced Almonds, and Crumbled Feta Cheese served with Balsamic Vinaigrette Dressing*

**Additional costs may apply to specialty salads**

9 All prices subject to tax. Changes in price may occur.

# *Custom Menu Sides*

## *-Vegetables & Potatoes-*

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### **Vegetables**

Fresh Broccoli with Cheese Sauce  
Fresh Glazed Baby Carrots  
Fresh Vegetable Medley in Hollandaise Sauce  
Homemade Baked Beans  
Peas with Mushrooms  
Roasted Garlic Vegetables (Zucchini, Squash, Mushrooms, & Tomatoes)  
Roast Green Beans  
Sautéed Vegetables  
Southern Style Green Beans  
Sugar Snap Peas  
Whole Kernel Sweet Corn

### **Potatoes**

Baby Bakers  
Baked Potatoes with Sour Cream & Butter  
Escalloped Potatoes  
Garlic Mashed Potatoes  
Loaded Mashed Potatoes  
Mashed Potatoes  
Parslied Potatoes  
Perky Potatoes  
Potatoes Au Gratin  
Roast Redskin Potatoes  
Rice Pilaf  
Potato Cheese Bake  
Twice Baked Potatoes

# Best Selling Menus

## A - 13.95-15.50 per guest

Chicken—Fried, Roast, BBQ  
or Garlic Rosemary  
Mostaccioli with Meat Sauce  
Tossed Salad  
Whole Kernal Corn—Super Sweet  
Potatoes Au Gratin  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## B - 13.95-15.95 per guest

Fried Chicken— 2pc  
Baked Premium Ham  
Cole Slaw  
Buttered Carrots  
Potatoes Au Gratin  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## C - 15.95-17.95 per guest

Roast Turkey  
Sage Dressing and Giblet Gravy  
Baked Premium Ham  
Whole Cranberry Sauce  
Peas with Mushrooms  
Mashed Potatoes with Roasted Garlic  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## D - 12.95-14.95 per guest

Tenderloin of Pork  
Bourbon/Peach Glaze  
Tossed Salad  
Southern Style Green Beans  
Roasted Redskin Potatoes  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## E - 10.95-11.95 per guest, 2pc per guest 12.95-13.95 per guest, 3pc per guest

Fried Chicken  
Cole Slaw  
Baked Beans  
Au Gratin Potatoes  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## F - 16.50-17.95 per guest

Grilled Chicken Breast in Hunter Sauce  
Homemade Lasagna  
Romaine Salad  
Fresh Vegetable Medley in Hollandaise  
Sauce  
Roasted Redskin Potatoes  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## G - 11.95-12.95 per guest

Five Cheese Lasagna  
Tossed Salad  
Green Beans  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## H - 11.95-13.95 per guest, 1 sandwich 15.50-16.50 per guest, 2 sandwiches

BBQ Pork Sandwiches on Buns  
Cole Slaw  
Baked Beans  
Redskin Potato Salad  
Coffee and Iced Tea  
Complete Disposable Table Service

## I - 10.95-11.95 per guest

8 oz. America's Cut Pork Chops  
Tossed Salad  
Baked Potatoes with Sour Cream & Butter  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## J - At Market Price

10 oz. Ribeye Steak  
Tossed Salad  
Southern Style Green Beans  
Baked Potatoes with Sour Cream & Butter  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## K - 11.95-12.95 per guest

Cold Ham & Turkey Sandwiches  
Assorted Cheese  
Relish Tray  
Cole Slaw  
Redskin Potato or Pasta Salad  
White, Wheat, and Rye Bread  
Mustard, Ketchup, Mayo  
Coffee and Iced Tea  
Complete Disposable Table Service

## L - 14.95-16.95 per guest

Roast Beef Sliced in Gravy  
Baked Premium Ham  
Cole Slaw  
Southern Style Green Beans  
Potatoes Au Gratin  
Rolls and Margarine  
Coffee and Iced Tea  
Complete Disposable Table Service

## M - At Market Price

12-14 oz Prime Rib of Beef  
Au Jus and Horseradish Sauce  
Romaine Salad  
Southern Style Green Beans  
Baked Potatoes with Sour Cream & Butter  
Rolls and Margarine  
Coffee and Iced Tea  
China Plates and Stainless Flatware

## N - 12.95-13.95 per guest

Silver Dollar Sandwiches  
Relish Tray  
Fresh Fruit on Bamboo Skewers  
Cheese Tray  
Potato Chips and Dip  
Coffee and Iced Tea  
Complete Disposable Table Service

## O - 8.95-9.95 per guest

Meatballs in Choice of Sauce  
BBQ Cocktail Sausages  
Relish Tray  
Cheese Tray  
Potato Chips and Dips  
Coffee and Iced Tea  
Complete Disposable Table Service

## P - 6.95-7.95 per guest

Finger Sandwiches  
Relish Tray  
Potato Chips with Dip  
Coffee and Iced Tea  
Complete Disposable Table Service

# Desserts

Assorted Cookies – 1.95 per guest

*An assortment of Chocolate Chip, Sugar, and Oatmeal Cookies*

Assorted Puddings – 1.95 per guest

*Your choice of Chocolate, Vanilla, Butterscotch or Tapioca*

Assorted Sweets – 4.95 per guest

*Assorted Mini Cheesecakes, Petit Fours, Gourmet Cookies, and Frosted Brownies*

Chocolate Mousse - \$3.95 per guest

Eli's Gourmet Cheesecake – 5.95 per guest

*An assortment of Gourmet Cheese Cake*

Fresh Baked Assorted Pies – call for pricing

*Apple, Cherry, Peach, and Cream Pies*

Fresh Old Fashioned Strawberry Shortcake - 4.95 per guest

*Layers of Pound Cake, Strawberries, and Whipped Topping*



Frosted Fudge Brownies – 2.95 per guest

*Also available in Chocolate Mint*

Fruit Cocktail Cake – 3.95 per guest

*Fruit Cocktail Cake topped with Whipped Topping*

Gourmet Assorted Cookies – 2.95 per guest

*An assortment of Double Chocolate Chip and White Chocolate Macadamia Nut Cookies*

Hot Apple Pudding Cake – 4.25 per guest

*Hot Apple Pudding Cake served with a Warm Caramel Sauce*

Hot Bread Pudding – 4.50 per guest

*Hot Bread Pudding served with a Warm Raisin Sauce*

Hand Dipped Ice Cream – 3.25 per guest

*Vanilla, Chocolate, Strawberry & other flavors upon request*

Hot Fruit Crisp – 3.50 per guest

*Apple, Cherry, or Peach pie filling with a Crisp Topping*

Ice Cream Cups - 1.75 per guest

*Vanilla, Chocolate, or Strawberry*

Iced Sheet Cakes – 1.95 per guest

*White, Chocolate, Spice, Cherry, Carrot, Lemon, or Banana*

Mini Cheese Cake - 50 pieces – 89.95

New York Cherry Cheese Cake – 5.50

Sherbet Cups - 1.75 per guest

# *Breakfast Menu*

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## **Continental Breakfast – 9.95-12.95 per person**

Assorted European Danishes  
Cinnamon Rolls  
Assorted Fresh Baked Muffins  
Fresh Fruit Skewers  
Orange Juice & Apple Juice  
Fresh Brewed Coffee  
Complete Disposable Table Service

## **Country Fresh Breakfast – 10.25-13.95 per person**

Scrambled Eggs  
Bacon  
Sausage Patties  
Biscuits and Gravy  
Jelly  
Breakfast Potatoes  
Orange Juice  
Fresh Brewed Coffee  
Complete Disposable Table Service

## **Quick & Simple – 9.95-12.25 per person**

Sausage, Egg, and Cheese Casserole  
Fresh Fruit Bowl  
Streusel Cake  
Orange Juice & Apple Juice  
Fresh Brewed Coffee  
Complete Disposable Table Service

**Customize your favorite breakfast menu with any of our breakfast items listed above.  
Add your favorite lunch items to create a Brunch menu. Call our office for suggestions and pricing.**

# *Cold Sandwich Buffet & Box Lunches*

Prices depend on the combination of food you order and number of guests at your event. Also included is Coffee, Iced Tea, and Complete Disposable Table Service.

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## *Sandwich Items*

Fresh Shaved Meats: Ham, Turkey Breast, and Roast Beef  
Chicken Salad, Ham Salad, Tuna Salad, Egg Salad, Shredded Cheese Salad  
Super Subs

Assorted Cheeses: Swiss, American, Colby, Cheddar, and Pepper Jack

Choice of Fresh Breads— White, Wheat, Rye, Kaiser Rolls, Onion Rolls, French Steak Rolls,  
Ciabatta Bread, Croissants, etc.

Relish Tray: Includes: Celery, Carrots, Cherry Tomatoes, Fresh Broccoli,  
Cauliflower, Dill Pickle Spears, Sweet Pickle Circles,  
Jumbo Queen Olives, and Pepperoncini Peppers  
--Served with Vegetable Dip

Choice of One Salad:

Tossed Salad, Cole Slaw, Fresh Fruit Salad, Fresh Fruit on Bamboo Skewers, Fruit Whip, Jell-O, Pasta  
Salad, Pea Salad, Cucumber Salad, 3-Bean Salad, or Macaroni Salad

Choice of One Side:

Potatoes Au Gratin, Escalloped Potatoes, Potato Chips, or Potato Salad

Choice of Dessert:

Pudding Cup, Fresh Baked Cookies, Frosted Brownies

# *Picnic Menus*

All meals below include the following: Cole Slaw, Baked Beans, Potato or Pasta Salad, Potato Chips, Iced Tea, and Complete Disposable Table Service

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## **Picnic Menu 1— 13.95-16.95 per guest**

“ALL YOU CAN EAT”

Hamburgers, Hot Dogs, Bratwursts, Buns,  
and Sandwich Condiments

*Outdoor Grilling Available  
on Location*

*(weather permitting)*

### **Other Available**

#### **Sandwiches & Entrees:**

Ribeye Steak  
Butterfly Pork Chops  
8 oz. America's Cut Pork Chops  
Chicken Breast  
Smoked Beef Brisket  
Baby Back Ribs

#### **Certified Angus Beef Steaks:**

Ribeye, NY Strips, T-Bones, Bacon  
Wrapped Filets, Sirloins



# *Soup & Salad Bar*

Estimated 11.95-13.95 per person

## *Soups*

Broccoli, Cheese, & Rice	Creamy Potato	Tomato Basil
Chicken & Noodle	Pasta Faggioli	Vegetable Beef
Chicken & Cheese Tortellini	Potato, Bacon, & Corn Chowder	Wisconsin Cheese
Chili	Red Pepper Gouda Bisque	White Chicken Chili
	Taco	

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## *Salads & Fixings*

Romaine Salad	Chopped Boiled Eggs	Shredded Cheddar Cheese
French, Ranch, & House Dressing	Chopped Green Peppers	Sliced Red Onion
Assorted Crackers	Diced Tomatoes	Sunflower Seeds
Croutons		

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## *Side Items— Chose Two*

3 Bean Salad	Cottage Cheese	Pickled Beets
BLT Macaroni Salad	Egg Salad	Potato Salad
Broccoli Pasta Salad	Fresh Fruit Salad	Shredded Cheese Salad
	Pea Salad	

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## *Upgrade your Salad Bar to..*

### *Taco Bar*

Taco Meat	Shredded Lettuce
Chicken Fajita Meat	Sour Cream
Hard or Soft Shells	Guacamole
Nacho Chips	Taco Sauce
Refried Beans	Cheese Sauce
Spanish Rice	Salsa
Diced Tomatoes	

### *Potato Bar*

Baked or Mashed Potatoes	Green Onion
Sweet Potatoes	Mushrooms
Bacon Bits	Shredded Cheddar Cheese
Butter	Sour Cream
Chili	Sun-Dried Tomatoes
Chives	Brown Sugar
Cubed Ham	Marshmallows

Taco & Potato Bars may incur additional charges

16 All prices subject to tax. Changes in price may occur.



# Bar Service

Hamilton's Catering Service is proud to offer **cash or host** bar service on location as well as off-premise at the location of your choice. Prices may vary based on venue charges. Please inquire with our office as to more specific pricing.

## Available Items:

Keg Beer, Bottled Beer, Wine, House Liquor, Premium Liquor, Tops Shelf Liquor, Champagne, Sparkling Grape Juice, Soft Drinks, Mixed Drink Mixers



## Standard Bar Stock:

### Bottled Beer:

Bud Light, Miller Light, Coors Light, Budweiser, Michelob Ultra

### Premium Liquor:

Absolut Vodka, Titos Vodka, Bacardi Rum, Captain Morgan, Beefeaters Gin, Jose Cuervo Tequila, Jack Daniels, Fireball Whiskey, Jim Beam, Seagram's 7, Canadian Club, Peach Schnapps, Amaretto, Triple Sec, Kahlua, Dry Vermouth, Sweet Vermouth, Dewar's Scotch

### Wine:

Merlot, Cabernet, White Zinfandel, Chardonnay, Moscato

### Assorted Soda:

Pepsi, Diet Pepsi, Mountain Dew, and Sierra Mist

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## Host Bar Packages

Prices based on 4 hour host bar

### Package 1— 9.25 per guest

Bud Light or Coors Light Keg Beer, House Wine, and Soft Drinks

### Package 2— 11.25 per guest

Bottled Beer, House Wine, and Soft Drinks

### Package 3— 16.95 per guest

Bottled Beer, House Wine, House Liquor, and Soft Drinks

### Package 4— 22.50 per guest

Bottled Beer, House Wine, Premium Liquor, and Soft Drinks

**Prices may vary based on venue charges.**



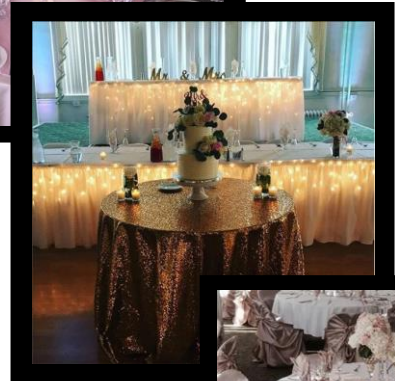
# China & Linen Rentals

## China Packages:

Complete China Table Service – 5.95 per guest  
*China plate, salad plate, stainless flatware, water goblet, white linen napkin, coffee cup & saucer*

Partial China Package - 4.95 per guest  
*China plate, stainless flatware, water goblet, white linen napkin*

Basic China Package – 2.95 per guest  
*China plate and stainless flatware*



## Linen Options:

8 Foot Banquet - 8.95 each

120 Inch Round – 15.00 each

88 X 88 Square- 6.95 each

Banquet Chair Covers, White - 2.95 each

Universal Satin Chair Covers– White, Black, or Champagne – 3.75

Chair Ties - Start at 1.75 each (2.50 if Hamilton's Ties)

Table Runners - 1.75 each

\*Prices may vary based on color and material. Shipping charges apply for specialty orders\*

## Specialty Linen Policy:

Colored linens may be pre-ordered from outside sources through Hamilton's Catering service, Inc. Napkins, table linens, chair ties, table runners, and overlays are available in a variety of sizes, colors, and materials. Because these linens are special ordered ahead of time from outside vendors, Hamilton's is not responsible for lost or shorted orders. Hamilton's cannot guarantee the dye lots will be the same on each special linen ordered. Specialty linens are ordered based on estimated numbers of guests given to the event planners by the guest and accommodating increases in numbers is not always possible. Additionally, clients will be billed based on the number of linens ordered regardless if there is a decrease in reservations. The client is responsible for damaged linen and will be billed after the event.

# *Other Services*

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Hamilton's Catering can also provide additional catering services such as Drop-Off Catering for smaller groups, Dietary Menus for food allergies, and Plated Meals for upscale events.

Hamilton's also has two event venues available for your special event!

Hamilton's @ 110 North East  
and  
Hamilton's at the Lake  
(On the grounds of Western IL Youth Camp)

**\*\*Serving at most quality venues in Central IL\*\***

Call our office for more information.

217-675-2720

