

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 \$250 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 – 71.95

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



Bruschetta - 100 pieces – 176.95

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 – 62.95

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 – 84.95

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 – 99.95

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

Italian Sausages - 50 pieces – 48.95

Served in Marinara Sauce with Peppers and Onions

Meatballs - 50 pieces – 39.95

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

Mini Quiche - 100 pieces – 191.95

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 – 124.95 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– 189.95

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 – 124.95

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

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

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

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

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-

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

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.

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

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	

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		

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	

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

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

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 – 6.95 per guest

China plate, salad plate, stainless flatware, water goblet, white linen napkin, coffee cup & saucer

Partial China Package - 5.95 per guest

China plate, stainless flatware, water goblet, white linen napkin

Basic China Package – 3.95 per guest

China plate and stainless flatware



Linen Options:

8 Foot Banquet - 9.95 each

120 Inch Round – 16.00 each

88 X 88 Square- 7.95 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

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

