



HILVERS CATERING

2724 Colerain Ave. Cincinnati, Oh
513-681-2135 hilvers.com hilvers@one.net
80th Anniversary 1931-2011



2011 Wedding Menus

Your wedding reception will be remembered for a lifetime. On this special day, you don't want to worry about the quality or the reliability of your caterer. Hilvers Catering has provided outstanding wedding reception buffets for 80 years! You will find our reputation for exceptional food & service is richly deserved.

Whether you choose a delightful buffet, a taste-tempting hors d'oeuvres menu or an elegant dinner on china, Hilvers Catering will meet your highest expectations.

The following buffets include courteous caterers in black trousers, white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, silver candelabras, fresh garland and skirting Our Professional catering personnel will also cut your wedding cake and package the leftover food for you to take home.

Bridal Buffet

Entrees Choose two

- Hot Roast Beef and Gravy
- Hot Sugar Baked Ham
- Hot Home Roast Turkey
- Traditional Italian Home Made Layered Lasagna
- Fried Lemon Peppered Chicken
- Grilled Marinated Chicken Breast add \$.50 per guest
- Chicken Breast Kiev add \$1.00 per guest
- Chicken Cordon Bleu add \$1.00 per guest
- Carved Steamship Rounds of Beef add \$1.50 per guest
- Carved Roast Turkey Breast add \$1.50 per guest
- Carved Aged Prime Rib of Beef add \$5.75 per guest
- Carved Beef Tenderloin add \$6.00 per guest
- Carved Roast Pork loin add \$1.75 per guest
- Pecan Crusted Salmon Market Price
- 12 oz. NY Strip Market Price

Side Dishes Choose two

- Au Gratin Potatoes
- Buttered Parsley Red Skin Potatoes
- Mashed Potatoes & Gravy
- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Baked Macaroni & Cheese
- Ratatouille
- Bread crumb thin Noodles
- Baked Dressing with Gravy

Salads Choose two

- Tossed Green Salad with choice of three dressings
- Greek Salad
- Watermelon Basket with strawberries & Chocolate Fondue
- Raspberries & Cucumber Salad with Raspberry Vinaigrette & Poppy Seed Dressing
- Caesar Salad

Also Includes

- Fresh Baked Dinner Rolls & Butter
- Coffee
- Plastic Plates, Flatware & Napkins
- Caterers to attend buffet

Number of guests	100	125	150	175	200 +
Cost per guest	\$16.60	\$14.50	\$13.55	\$12.65	\$11.80

Add a 3rd Side Dish \$.85 per person

Gratuity is at your Discretion

Pricing is Subject to Change- 8.6.09

Traditional Buffet

**Carving Station with Hand Carved Steamship Rounds of Beef & Whole Roast Turkey Breast
 Chicken Breast Kiev may be substituted as a second Entree in place of turkey breast**

- Parsley Buttered Red Skin Potatoes
- Green Beans Almondine
- Glazed Baby Carrots
- Tossed Salad with your choice of three dressings
- Watermelon Baskets with Fruit Dip
- Strawberries, Cherries & Chocolate Fondue
- Fresh Baked Rolls & Butter and Coffee Service
- China Dinner Plates
- Pre- Set metal Forks & Knives with Folded White Linen Napkins & Salt & Pepper Shakers
- Catering staff to attend the buffet & clear guest tables after dinner

Number of guests	100	125	150	175	200 +
Cost per guest	\$22.00	\$19.80	\$18.50	\$17.30	\$16.80

Classic Buffet

- Hot Roast Beef & Gravy
- Whipped Potatoes & Gravy
- Green Beans Almondine
- Italian Homemade Layered Lasagna
- Chafing Dishes of Meatballs in Marinara Sauce
- Garnished Platters of sliced Roasted Turkey Breast and Home Boiled Ham with Swiss, American & Colby Cheese
- Homemade American & German Potato Salad, Pasta Salad & Cole Slaw
- Sliced Tomatoes, Dill & Sweet Gherkin Pickles, Olives
- Fresh Baked Dinner Rolls & Butter, Rye, White & Wheat Bread
- Coffee Service, Disposable Plates, Flatware & Napkins
- Including Caterers to attend the buffet

You may serve the following as Hors D' oeuvres or with the buffet

- Homemade Cheddar Cheese Balls and Crackers
- Platters of fresh sliced Pineapples, Melons, Kiwi, Grapes, and Strawberries & Chocolate Fondue
- Seven Layer Taco Supreme with Nacho Chips & Salsa and
- Raw Vegetable platter with Dips

Number of guests	100	125	150	175	200 +
Cost per guest	\$16.00	\$14.60	\$13.50	\$12.65	\$11.90

Celebration Buffet

- Hot Roast Beef & Gravy
- Au Gratin Potatoes
- Mostaccioli with Homemade Italian Meat Sauce
- Garnished Platters of Roasted Turkey & Home Boiled Ham with Swiss, American & Colby Cheese
- Tossed Green Salad with your choice of Three Dressings
- Home Made Pasta Salad, American & German Potato Salad and Cole Slaw
- Fruit Jell-O, Sliced Tomatoes, Dill & Sweet Gherkin Pickles and Olives
- Croissants, Rye, White & Wheat Bread
- Coffee Service, Disposable Plates, Flatware & Napkins
- Including Caterers to attend the buffet

You may serve the following as Hors D' oeuvres or with the buffet

- Homemade Cheddar Cheese Balls and Crackers
- Chafing Dishes of Cocktail Smokies
- Raw Vegetable platter with Dips

Number of guests	100	125	150	175	200 +
Cost per guest	\$14.80	\$13.00	\$12.00	\$11.40	\$10.90

Elegant Hors d'oeuvres Menu

Silver Chafing Dishes of Water Chestnuts wrapped in Bacon
 Miniature Grilled Marinated Chicken Breasts
 Stuffed Mushrooms, Egg Rolls, Swedish Meatballs, Fried Shrimp
 Miniature Chicken Drumsticks, Cocktail Smokies & Buffalo Wings

Watermelon Baskets of Fresh Fruit Wedges and Fruit Dip with Strawberries and Cherries with Melted Chocolate Fondue
 Mounded platters of assorted Jumbo Finger Sandwiches & Canapés including
 Roast Turkey, Baked Ham, Chicken Salad, Roast Beef, Corned Beef, Cucumber, on Fresh Baked Cocktail Buns, Party Rye, Miniature Croissants
 Salami Cornets & Deviled Eggs

Wedges of Imported Havarti, Swiss, Brie, Sharp Cheddar, Salami, Cheese Balls & crackers
 Raw Vegetable Platter with Dips

Platter of layered Feta, Pesto, Sun Dried Tomatoes with crackers
 Seven Layer Taco Supreme Dip with Nacho chips & Salsa
 Iced Crab Chunks, Shrimp Pate' & Cocktail Sauce

Coffee Services

Transparent plastic cocktail plates, pick, napkins & Caterers to attend the buffet

Number of guests	100	125	150	175	200 +
Cost per guest	\$17.60	\$16.50	\$15.10	\$14.00	\$12.90

option to add to the Elegant Buffet

\$150.00 to add the Carving Station to the Elegant Buffet with chef hand carving Roast Turkey Breasts, Steamship Rounds of Beef, and Sugar Baked Hams, with fresh baked cocktail buns, party rye, wheat bread, & miniature croissants, in place of the finger sandwiches.

Original Buffet

Garnished platters of Home Roasted Turkey Breast & Lean Home Boiled Ham
 Swiss, American and Colby Cheese
 Sliced Tomatoes, Dill & Sweet Gherkin Pickles, Olives
 Home Made Pasta Salad, Cole Slaw, American & German Potato Salad
 Hot Baked Beans
 Fruit Jell-O
 Homemade Cheddar Cheese Balls and Crackers
 Croissants, White, Wheat, Rye Bread
 Coffee Service
 Plastic Plates, Flatware & Napkins
 Including Caterers to attend the buffet

Number of guests	100	125	150	175	200 +
Cost per guest	\$11.20	\$10.20	\$9.35	\$8.50	\$7.90

Option to Original Buffet

Includes: Original Buffet with Hilvers Catering Staff to set up buffet & leave.
 With customer to return equipment & buffet linens
 Note buffet does not include skirting & carnations

Number of guests	100	125	150	175	200 +
Cost per guest	\$9.15	\$8.15	\$7.55	\$7.35	\$6.95



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2011 Reception Package, Including Bar, Hors d'oeuvres & Bridal Buffet

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Bar:

Included in the package is a four-hour bar with Budweiser, Bud Light, Miller Lite & N/A Sharps Woodbridge Chardonnay, White Zinfandel & Merlot & Champagne Toast for the Bridal Party Soft Drinks, Bottled Water, ice & plastic glasses
Professional bar staff with \$1,000,000.00 Liquor Liability Insurance

Hors d'oeuvres Buffet

The following items will be available when your guests arrive:
Platters of Raw Vegetables with dips, Seven Layer Taco Dip Supreme with nacho chips & Salsa Imported Wedges of Cheese, Homemade Cheese Balls, Iced Crab Chunks with Crackers
Mixed Nuts, Potato Chips & Pretzels

Also Included:

White linen covers for guest tables & bridal, cake, gift & buffet tables, Along with White linen skirting for bridal, cake, gift tables
Buffet tables decorated with Fresh Garland & Silver Candelabras
Pre -set metal fork and knife with standing linen napkin of you your color choice
Prestige transparent Dinner Plates & Salad Plate & Cut Glass Centerpieces for your guest tables
Catering staff in white tuxedo shirt, black bow tie, black trousers to attend bar and buffet, Cut wedding cake and clear guest tables

Entrees Choose two

- Hot Roast Beef and Gravy
- Hot Sugar Baked Ham
- Hot Home Roast Turkey
- Traditional Italian Home Made Layered Lasagna
- Fried Lemon Peppered Chicken
- Grilled Marinated Chicken Breast add \$.50 per guest
- Chicken Breast Kiev add \$1.00 per guest
- Chicken Cordon Bleu add \$1.00 per guest
- Carved Steamship Rounds of Beef add \$1.50 per guest
- Carved Roast Turkey Breast add \$1.50 per guest
- Carved Aged Prime Rib of Beef add \$5.75 per guest
- Carved Beef Tenderloin add \$6.00 per guest
- Carved Roast Pork loin add \$1.75 per guest
- Pecan Crusted Salmon Market Price
- 12 oz. NY Strip Market Price

Side Dishes Choose two

- Au Gratin Potatoes
- Buttered Parsley Red Skin Potatoes
- Mashed Potatoes & Gravy
- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Baked Macaroni & Cheese
- Ratatouille
- Bread crumb thin Noodles
- Baked Dressing with Gravy

Salads Choose two

- Tossed Green Salad with choice of three dressings
- Greek Salad
- Watermelon Basket with strawberries & Chocolate Fondue
- Raspberries & Cucumber Salad
- with Raspberry Vinaigrette & Poppy Seed Dressing
- Caesar Salad

Also Includes

- Fresh Baked Dinner Rolls & Butter
- Coffee
- Plastic Plates, Flatware & Napkins
- Caterers to attend buffet

Number of guests	100	150	200	250	275	300
Total Cost	\$3,740.00	\$4,620.00	\$5,720.00	\$6,820.00	\$7,480.00	\$8,250.00

Pasta Buffet

Chafing Dishes of Penne, Bow- Tie Pasta & Spaghetti Noodles
 Ground Beef Meatballs & Strips of Grilled Chicken Breasts
 Homemade Meat Sauce, Marinara, Alfredo & Pesto Sauces
 Garlic Bread & Sliced French Bread & Butter
 Parmesan & Mozzarella Cheeses
 Coffee Station

Your Choice of one of the following salads:

Tossed Green Salad with choice of three dressings
 Greek Salad
 Caesar Salad
 Cucumber & Raspberry Salad with Raspberry Vinaigrette & Poppy Seed Dressings
 Field Greens with choice of three dressings

Number of guests	100	125	150	175	200
Cost per guest	\$12.25	\$11.75	\$10.70	\$10.40	\$9.90

Sit Down Dinner

Bread & Butter, Salad, Dinner & Dessert China Plates
 Pre- Set at guest tables- Folded Linen Napkin of your Color Choice
 Stainless Steel Salad, Dinner & Dessert Forks, Dinner Knife, Bread & Butter Knife
 China Coffee Cups & Saucers, Stainless Steel Spoons, Liquid Creamer, Sugar & Sweet & Low
 Dressings of your choice
 Water Goblets with a Lemon Wedge
 Professional Catering Personnel to pre-set, serve & clear guest tables

Entrees

Roast Beef and Gravy
 Hot Sugar Baked Ham
 Hot Home Roast Turkey
 Traditional Italian Home Made Layered Lasagna
 Fried Chicken
 Grilled Marinated Chicken Breast plus \$1.00 a guest
 Chicken Breast Kiev plus \$1.00 a guest
 Chicken Cordon Bleu plus \$1.00 a guest
 Carved Steamship Rounds of Beef plus \$1.50 a guest
 Carved Aged Prime Rib of Beef plus \$6.50 a guest
 Carved Beef Tenderloin plus \$6.00 a guest
 Carved Roast Pork Loin plus \$1.75 a guest
 Pecan Crusted Salmon Market Price

Side Dishes~ Choice of two

Au Gratin Potatoes
 Buttered Parsley Red Skin Potatoes
 Mashed Potatoes & Gravy
 Vegetable Medley with Cheese Sauce
 Broccoli with cheese sauce
 Glazed Baby Carrots
 Green Beans Almondine
 Green Beans with Ham & Onion
 Baked Dressing & Gravy
 Breaded Buttered Noodles
 Ratatouille
 Buttered Corn
 Long Grain Rice

Salads Choice of One

Spring Mix with choice of three dressings
 Greek Salad
 Cucumber & Raspberry Salad with Poppy Seed & Raspberry Vinaigrette Dressings
 Tossed Salad with choice of three dressings
 Caesar Salad

Also Includes

Fresh baked Dinner Rolls & Butter

Sit down Dinner with One Entrée

Number of guests	100	150	200	250
Cost per guest	\$43.50	\$37.85	\$35.25	\$33.50

Sit down Dinner with Two Entrée

Number of guests	100	150	200	250
Cost per guest	\$46.50	\$40.85	\$38.25	\$36.50