



HILVERS CATERING

2724 Colerain Ave.

Cincinnati, OH 45225

(513) 681-2135 info@hilvers.com hilvers.com

Celebrating our 85th Anniversary

2016 Wedding Reception 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 menus for 85 years! You will find our reputation for exceptional food & service is richly deserved. Whether you choose a delightful buffet, a complete wedding reception package, taste-tempting hors d'oeuvres menu or an elegant dinner with china, glassware, silverware & linens. Hilvers Catering will meet your highest expectations.

Bridal Buffet

Entrées - Choose two

- Hot Roast Beef & Gravy
- Hot Sugar Baked Ham
- Hot Home Roast Turkey
- Home Made Italian Layered Lasagna
- Vegetable Lasagna
- Penne Pasta with Marinara Sauce or Meat Sauce
- Fried Lemon Peppered Chicken
- + \$.50 per guest - Grilled Marinated Chicken Breast
- + \$1.00 per guest - Chicken Breast Kiev
- + \$1.00 per guest - Chicken Cordon Bleu
- + \$1.75 per guest - Pecan Raspberry Chicken Breast
- + \$1.50 per guest - Carved Steamship Rounds of Beef
- + \$1.50 per guest - Carved Roast Turkey Breast
- Market Price - Carved Beef Tenderloin
- Market Price - Beef Tenderloin Tips
- Market Price - Carved Roast Pork Loin
- Market Price - 7oz New York Strip Steaks
- Market Price - Dijon Salmon
- Market Price - Pecan Crusted Salmon
- Market Price - Carved Aged Prime Rib of Beef

Side Dishes - Choose Four

- 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
- Green Bean Casserole
- Baked Macaroni & Cheese
- Bread Crumb Thin Noodles with Gravy
- Baked Dressing with Gravy
- BLT Bow Tie Pasta Salad + \$1.00
- Chilled Tortellini Salad + \$1.00
- Roasted Asparagus + \$1.00
- Greek Salad
- Caesar Salad
- Tossed Green Salad with Ranch, French & Italian Dressings
- Watermelon Basket with Strawberries & Chocolate Fondue
- Raspberries & Cucumber Salad
- Field Greens with Ranch, French & Italian Dressings

Including

- Fresh Baked Dinner Rolls & Butter
- Coffee Service
- Silver Plastic Flatware, Disposable Black Plates & Napkins

Also Includes

- The Bridal Buffet includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

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

To schedule a tasting for your wedding reception, please call: (513) 681-2135 or email: info@hilvers.com

Wedding Reception Package

Including Bar, Hors d'oeuvres & Bridal Buffet

Bar includes:

- Professional Bartending Staff for a four hour wedding reception serving
- Bottled Yuengling Lager, bottled Bud Light, bottled Miller Lite & Sharps N/A
- Chardonnay, Pinot Noir & White Zinfandel Wines
- Soft Drinks, Ice & Plastic Cups
- Including a Champagne Toast for the Bridal Party
- Hilvers Bar service includes professional bartenders with \$1,000,000.00 liquor liability insurance, to check ID's & to courteously stop serving anyone that is becoming intoxicated. The Bride's family has the option of supplying liquor for mixed drinks & if Hilvers is told in advance the type of liquor that is being served, Hilvers will provide appropriate mixers. The customer is not entitled to any leftover Beer, Wine or Soft Drinks, included in the bar price is the cost of picking up all beverages as well as we carry back up beverages due to the fact that each event is different & we do not want to run out of Beverages. Hilvers Catering Bartenders do not serve shots

Hors d'oeuvres will be available when your guests arrive:

- Platters of Raw Vegetables with Sour Cream Dips
- Seven Layer Taco Dip Supreme with Tortilla Chips & Salsa
- Imported Wedges of Cheese, Homemade Cheese Balls
- Crab Dip served with Crackers & Cocktail Sauce
- Mixed Nuts, Potato Chips & Pretzel

Also Included:

- White, Black or Ivory lap length linen covers for guest tables
- White, Black or Ivory floor length linens for bridal table, cake table, gift table & buffet tables
- Buffet tables decorated with White, Black or Ivory floor length linens fresh garland & silver candelabras
- Pre-set metal fork & knife with standing linen napkin of your color choice
- Transparent or Faux China - Dinner Plates, Salad Plates, Hors d'oeuvre Plates & Cake Plates
- Catering staff in white tuxedo shirt, black bow tie, black trousers to attend bar & buffet - Cut wedding cake & clear guest tables

Bridal Buffet:

Entrées - Choose two

- Hot Roast Beef & Gravy
- Hot Sugar Baked Ham
- Hot Home Roast Turkey
- Home Made Italian Layered Lasagna
- Vegetable Lasagna
- Penne Pasta with Marinara Sauce or Meat Sauce
- Fried Lemon Peppered Chicken
- + \$.50 per guest - Grilled Marinated Chicken Breast
- + \$1.00 per guest - Chicken Breast Kiev
- + \$1.00 per guest - Chicken Cordon Bleu
- + \$1.75 per guest - Pecan Raspberry Chicken Breast
- + \$1.50 per guest - Carved Steamship Rounds of Beef
- + \$1.50 per guest - Carved Roast Turkey Breast
- Market Price - Carved Beef Tenderloin
- Market Price - Beef Tenderloin Tips
- Market Price - Carved Roast Pork Loin
- Market Price - 7oz New York Strip Steaks
- Market Price - Dijon Salmon
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- Market Price - Carved Aged Prime Rib of Beef

Side Dishes - Choose Four

- 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
- Green Bean Casserole
- Baked Macaroni & Cheese
- Bread Crumb Thin Noodles with Gravy
- Baked Dressing with Gravy
- BLT Bow Tie Pasta Salad + \$1.00
- Chilled Tortellini Salad + \$1.00
- Roasted Asparagus + \$1.00
- Greek Salad
- Caesar Salad
- Tossed Green Salad with Ranch, French & Italian Dressings
- Watermelon Basket with Strawberries & Chocolate Fondue
- Raspberries & Cucumber Salad
- Field Greens with Ranch, French & Italian Dressings

Including

- Fresh Baked Dinner Rolls & Butter
- Coffee Service

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 Bar Menu

Your choice of three Pastas

- Penne Pasta -- Bow Tie Pasta -- Fettuccine Noodles -- Spaghetti Noodles

Also Includes

- Italian Meatballs
- Strips of Grilled Marinated Chicken Breasts
- Meat Sauce, Marinara Sauce, Alfredo Sauce & Pesto Sauce
- Garlic Bread & French Bread with Butter
- Parmesan Cheese & Mozzarella Cheese
- Coffee Station
- Silver Plastic Flatware, Disposable Black Plates & Napkin

Your Choice of Vegetable

- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Roasted Asparagus + \$1.00 per guest

Your choice of Salad

- Tossed Green Salad with Ranch, French & Italian Dressings
- Greek Salad
- Caesar Salad
- Cucumber & Raspberry Salad
- Field Greens with Ranch, French & Italian Dressings

Also Includes

- The Pasta Bar Menu includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

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

Classic Buffet with Hors D'oeuvres

- 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 & lean Ham
- Swiss, American & Colby Cheese
- American Potato Salad, German Potato Salad, Pasta Salad & Creamy Cole Slaw
- Sliced Tomatoes, Dill Pickles, Sweet Gherkin Pickles & Olives
- Fresh Baked Dinner Rolls & Butter - Rye, White & Wheat Bread
- Coffee Service -
- Silver Plastic Flatware, Disposable Black Plates & paper Napkins

Serve the following as Hors D'oeuvres or with the buffet:

- Platters of Pineapples, Honeydew, Cantaloupe & Grapes with Fruit Dip
- Strawberries & Cherries with Chocolate Fondue to Dip
- Seven Layer Taco Supreme with Tortilla Chips & Salsa
- Raw Vegetable platter with Sour Cream Dips
- Cheddar Cheese Balls & Crackers

Also Includes

- The Classic Buffet includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

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

2016 Hilvers Catering Bar Service

- Includes Professional Bartending Staff for a four hour wedding reception serving
- Bottled Yuengling Lager, bottled Bud Light, bottled Miller Lite & Sharps N/A
- Chardonnay, Pinot Noir & White Zinfandel Wines
- Soft Drinks, Ice & Plastic Cups,
- Including a Champagne Toast for the Bridal Party
- \$1,000,000.00 liquor liability insurance

- Hilvers Bar service includes professional bartenders with \$1,000,000.00 liquor liability insurance, to check ID's & to courteously stop serving anyone that is becoming intoxicated. The Bride's family has the option of supplying liquor for mixed drinks & if Hilvers is told in advance the type of liquor that is being served, Hilvers will provide appropriate mixers. The customer is not entitled to any leftover Beer, Wine or Soft Drinks, included in the bar price is the cost of picking up all beverages as well as we carry back up beverages due to the fact that each event is different & we do not want to run out of Beverages. Hilvers Catering Bartenders do not serve shots

Number of Guest	100	150	200	250	300	350
Cost	\$1,210.00	\$1,562.00	\$1,870.00	\$2,222.00	\$2,552.00	\$2,904.00

Elegant Hors d'oeuvres Menu

Silver Chafing Dishes of:

- Water Chestnuts wrapped in Bacon
- Miniature Grilled Marinated Chicken Breasts
- Stuffed Mushrooms
- Miniature Egg Rolls served with Sweet & Sour Sauce
- Popcorn Shrimp served with Cocktail Sauce
- Miniature Chicken Drumsticks
- Crab Cake Bites served with Remoulade Sauce
- Cocktail Smokies
- Swedish Meatballs

- Watermelon Baskets of Fresh Fruit & Fruit Dip
- Strawberries & Cherries with Melted Chocolate Fondue for dipping
- Wedges of Imported Havarti, Swiss, Brie, Sharp Cheddar & Salami served with Crackers
- Cheddar Cheese Balls served with Crackers
- Raw Vegetable Platters with Ranch Dips
- Platter of layered Feta, Pesto, Sun Dried Tomatoes served with crackers
- Seven Layer Taco Supreme Dip with Tortilla Chips & Salsa
- Crab Dip served with Crackers & Cocktail Sauce
- Coffee Service
- Transparent or Faux China plastic cocktail plates & flatware, cocktail picks & cocktail napkins
- Caterers to attend the buffet & cut your wedding cake

Also Includes

- The Elegant Hors d'oeuvres Menu includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

Elegant Menu also includes either the Carving Station or Finger Sandwiches

- **Carving Station** with chef hand carving **Roast Turkey Breasts, Steamship Top Rounds of Beef & Sugar Baked Ham** with cocktail buns, party rye, wheat bread & miniature croissants
- or -
- **Mounded platters of assorted Jumbo Finger Sandwiches & Canapés** - including Roast Turkey, Baked Ham, Chicken Salad, Roast Beef, & Cucumber on Cocktail Buns, Party Rye & miniature Croissants with **Salami Cornets & Deviled Eggs**

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

Traditional Buffet

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

- Parsley Buttered Red Skin Potatoes
- Green Beans Almondine
- Glazed Baby Carrots
- Tossed Green Salad with Ranch, French & Italian Dressings
- Watermelon Baskets of Fresh Fruit Wedges & Fruit Dip
- Strawberries & Cherries with Melted Chocolate Fondue
- Fresh Baked Dinner Rolls & Butter
- Coffee Service
- China Dinner Plates
- Pre-set metal fork & knife with standing linen napkin of your color choice - Pre-set glass Salt & Pepper Shakers

- The Traditional Buffet includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you. Our staff will also 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

Celebration Buffet

- Hot Roast Beef & Gravy
- Au Gratin Potatoes
- Penne Pasta with Homemade Italian Meat Sauce
- Garnished Platters of Roasted Turkey & lean Ham with Swiss, American & Colby Cheese
- Pasta Salad, American Potato Salad & German Potato Salad, Cole Slaw
- Tossed Green Salad with Ranch, French & Italian Dressings
- Chafing Dishes of Cocktail Smokies
- Raw Vegetable Platters with Ranch Dips
- Fruit Jell-O
- Sliced Tomatoes, Dill Pickles, Sweet Gherkin Pickles & Olives
- Cheddar Cheese Balls & Crackers
- Croissants, Rye, White & Wheat Bread
- Coffee Service
- Silver Plastic Flatware, Disposable Black Plates & paper Napkin

Also Includes

- The Celebration Buffet includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

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

Original Buffet

- Platters of Home Roasted Turkey Breast & lean Ham with Swiss, American & Colby Cheese
- Pasta Salad, Creamy Cole Slaw, American Potato Salad & German Potato Salad
- Sliced Tomatoes
- Dill Pickles, Sweet Gherkin Pickles & Olives
- Seasoned Baked Beans
- Fruit Jell-O
- Cheddar Cheese Balls with crackers
- Croissants, White, Wheat & Rye Bread
- Coffee Service
- Silver Plastic Flatware, Disposable Black Plates & paper Napkins

Also Includes

- The Original Buffet includes courteous caterers in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes silver candelabras, fresh garland & skirting. Our Professional catering personnel will also cut your wedding cake & package the leftover food for you

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



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À la carte items to add to your menu

- \$3.00 China Dinner Plates, pre-set metal fork & knife with standing linen napkin of your color choice
- \$2.75 Transparent or Faux China - plastic plates, pre-set metal fork & knife with standing linen napkin of your color choice
- \$2.00 Transparent or Faux China - plastic plates, transparent forks & knives with paper napkins
- \$2.50 Tossed Salad on China Salad Plate with two dressings along with fresh baked Dinner Rolls & Butter pre-set
- \$1.50 Water Goblet with Ice Water & Lemon Wedge along with pitchers of Ice Water pre-set

- **\$280.00 - Hors d'oeuvre Buffet-** Raw Vegetable platters with Ranch Dips, Seven Layered Taco Supreme with Salsa & Tortilla Chips, Imported Cheese Wedges, Cheese Balls with crackers, Crab Dip served with crackers & cocktail sauce, cocktail plates & cocktail napkins *based on 200 guests*

Cost per platter

- \$120.00 - Watermelon Basket of Fresh Sliced Fruit with Fruit Dip
- \$70.00 - Fresh Fruit Platter with Pineapples, Melons, Kiwi, Grapes & Strawberries, Fruit Dip
- \$60.00 - Wedges of Imported Havarti, Swiss, Brie, Sharp Cheddar & Pepper Jack Cheeses with Cheese Balls & Crackers
- \$55.00 - Raw Vegetable Platter with Ranch Dips
- \$55.00 - Iced Crab Chunks served with Cocktail Sauce
- \$70.00 - Seven Layer Taco Dip Supreme with Tortilla Chips & Salsa
- \$75.00 - Layered Feta, Pesto, Sun Dried Tomatoes with crackers
- \$120.00 - 100 Jumbo Iced Shrimp served with Cocktail Sauce

- \$.50 each - Crab Cake Bites served with Remoulade Sauce, Swedish Meatballs, Cocktail Smokies, Popcorn Fried Shrimp with Cocktail Sauce, Egg Rolls with Sweet & Sour Sauce

- \$.75 each - miniature Chicken Drumsticks, Hot Wings, Rumaki, Jalapeno Poppers & Breaded Mozzarella Sticks

- \$1.10 each - Spanakopita, miniature Quiche, Cheese Puffs, Stuffed Mushrooms, miniature Grilled Marinated Chicken Strips, Fried Chicken Strips, Water Chestnuts wrapped in Bacon

- \$95.00 - 100 Miniature Coney Islands - Additional Staffing may be added if you would like us to make the coney for your guests
- \$50.00 - 100 servings Fruit Punch, Iced Tea or Lemonade with ice, sweeteners & cups

- \$5.50 - Rental of lap length White, Black or Ivory Linen Table Covers-Each
- \$25.00 - Rental of floor length White, Black or Ivory Linen Table Covers-Each

Cost per guest

- \$1.50 Traditional Italian Layered Lasagna
- \$1.10 Hot Roast Beef & Gravy
- \$1.10 Hot Sugar Baked Ham {in place of the boiled ham on the original}
- \$1.00 Penne Pasta with Home Made Italian Meat Sauce
- \$1.00 Tossed Green Salad with Ranch, French & Italian Dressings
- \$1.00 Au Gratin Potatoes, Whipped Potatoes & Gravy or Buttered Red Skin Potatoes
- \$1.00 Buttered Noodles or Baked Macaroni & Cheese
- \$1.00 Green Beans or Broccoli with cheese sauce
- \$1.00 Glazed Baby Carrots or Buttered Corn
- \$2.50 Steamship Rounds of Beef, carved at the buffet
- \$2.50 Roast Turkey Breasts, carved at the buffet

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