

2017 Picnic & Grill-Out Menu

Hamburgers, Bratwurst, Mettwurst & Hot Dogs Menu

- Quarter pound Angus Beef Hamburgers
- Queen City Sausage: Bratwurst, Mettwurst & Spicy Mettwurst
- Queen City Sausage: Hot Dogs
- Garden Burgers
- Sautéed Onions
- Fresh Baked Buns
- Seasoned Baked Beans
- Pasta Salad & Creamy Cole Slaw
- American Potato Salad & warm German Potato Salad
- American Cheese, Tomatoes, Lettuce, Pickles, Condiments
- Disposable plates, flatware & napkins
- The Hamburgers, Bratwurst, Mettwurst & Hot Dogs Menu includes: grills & staff to charcoal grill on site, attend the buffet serving for 1+1/2 hours & decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$14.85	\$9.95	\$9.30	\$8.90	\$8.85	\$8.35	\$7.95	\$7.70	\$7.50	\$7.35

Barbecue, Marinated Chicken, Barbecued Chicken & Fried Chicken Menu

Your choice of Barbecue

Beef Brisket Barbecue
 Pulled Chicken Barbecue
 Found Beef Barbecue

- Charcoal Grilled Marinated Chicken Breast
- Charcoal Barbecued Chicken
- Fried Lemon Pepper Chicken
- Pasta Salad
- American Potato Salad
- Warm German Potato Salad
- Creamy Cole Slaw, Pickles
- Seasoned Baked Beans
- Fresh Baked Buns
- Disposable plates, flatware & napkins
- The Shredded Beef Barbecue, Marinated Chicken, Barbecued Chicken & Fried Chicken Menu includes: grills & staff to charcoal grill on site, attend the buffet serving for 1+1/2 hours & decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$16.25	\$11.55	\$11.05	\$10.80	\$10.50	\$10.45	\$10.20	\$9.75	\$9.40	\$9.20

Barbecued Spareribs, Barbecued Chicken & Fried Chicken Menu

- Charcoal Barbecued Spareribs
- Charcoal Barbecued Chicken
- Fried Lemon Pepper Chicken
- Fresh baked Dinner Rolls & Butter
- Disposable plates, flatware & napkins

This menu includes your choice of three side dishes, please see selections on the bottom of this menu

• The Barbecued Spareribs, Barbecued Chicken & Fried Chicken Menu includes: grills & staff to charcoal grill on site, attend the buffet serving for 1+1/2 hours & decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$18.15	\$13.60	\$13.25	\$12.95	\$12.65	\$12.45	\$12.15	\$11.85	\$11.60	\$11.30

Pig Roast with Grilled boneless Marinated Chicken Breast Menu

- Pig carved on site
- Grilled boneless Marinated Chicken Breast
- Warm Barbecue Sauce
- Fresh baked Dinner Rolls & Butter
- Disposable plates, flatware & napkins

This menu includes your choice of three side dishes, please see selections on the bottom of this menu

• The Pig Roast with Grilled boneless Marinated Chicken Breast Menu includes: grills & staff to charcoal grill on site, carve pig on site attend the buffet serving for 1+1/2 hours & decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$21.60	\$17.00	\$15.80	\$15.00	\$14.80	\$13.60	\$13.40	\$13.20	\$13.05	\$12.85

Luau theme Pig Roast

- Kalua whole Pig, carved on site & served with sweet Barbecue Sauce
- Jamaican Jerk Chicken
- Grilled Marinated Chicken
- Candied Sweet Potatoes
- Corn on the Cob
- Fresh baked Dinner Rolls & Butter
- Corn Bread & Butter
- Platters of fresh sliced Pineapple, Honeydew & Cantaloupe Melons with Grapes & Strawberries with Chocolate Fondue for dipping
- Raspberry & Cucumber Salad with Raspberry Vinaigrette & Poppy Seed Dressing
- Disposable plates, flatware & napkins
- The Luau theme Pig Roast includes: grills & staff to charcoal grill on site, carve pig on site attend the buffet serving for 1+1/2 hours & decorated with white linens, grass skirting for buffet, Tiki Torches, palm leaves & chafing dishes. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$24.85	\$20.25	\$19.00	\$18.25	\$18.00	\$16.85	\$16.65	\$16.50	\$16.25	\$16.10

12oz. hand cut New York Strip Steaks Menu

- 12oz. hand cut New York Strip Steaks
- with Sautéed Onions
- Horseradish Sauce & A-1 Steak Sauce
- Fresh baked Dinner Rolls & Butter
- Disposable plates, flatware, steak knives & napkins

• This menu includes your choice of three side dishes, please see selections on the bottom of this menu

The 12oz. New York Strip Steaks Menu includes: grills & staff to charcoal grill onsite serving for 1+1/2 hours &
decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide
leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guests	\$25.00	\$20.75	\$19.80	\$19.00	\$18.95	\$18.55	\$18.25	\$17.75	\$17.50	\$17.25

8oz Rib Eye Steaks & Marinated Chicken Menu

- 8oz Rib Eye Steaks
- Grilled boneless Marinated Chicken Breast
- with Sautéed Onions
- Horseradish Sauce & A-1 Steak Sauce
- Fresh baked Dinner Rolls & Butter
- Disposable plates, flatware, steak knives & napkins

This menu includes your choice of three side dishes, please see selections on the bottom of this menu

• The 8oz Rib Eye Steaks & Marinated Chicken Menu includes: grills & staff to charcoal grill on site, serving for 1+1/2 hours & decorated with plastic buffet covers, chafing dishes & fresh garland. Our Professional catering personnel will provide leftover containers & package the leftover food for you to take home

Number of guests	50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$23.24	\$19.25	\$18.25	\$17.50	\$17.25	\$17.00	\$16.50	\$16.25	\$15.75	\$15.50

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

We only schedule tastings for grill-outs over 100 guests

For Corporate grill-outs we will bring the tasting to your office

À la carte - half size trays are available

- \$70.00 Seven Layered Taco Supreme Salad with Nacho Chips
- \$55.00 Shell Bowl of Spinach Dip
- \$60.00 Imported Swiss, Havarti, Brie, Sharp Cheddar and Salami Platter, Cheese Balls and Crackers
- \$55.00 Crab Dip Platter with crackers
- \$55.00 Fresh Raw Vegetable Platter and Ranch Dip
- \$75.00 Layered Feta, Pesto and Sun Dried Tomatoes Platter with Crackers
- \$120.00 Watermelon Basket of Fresh Cut Fruit with Fruit Dip
- \$70.00 Large Platter of Fresh Pineapple, Melons, Strawberries & Grapes with Fruit Dip
- \$120.00 100 Jumbo Shrimp picked on ice with Shrimp Sauce
- \$1.35 each Brownies, Lemon Squares, Petit Cheese Cake, Red Velvet Cake, Carrot Cake & assorted Cookies
- \$2.75 each Miniature Assorted Cheesecake, Fresh Baked Apple, Cherry, Banana Cream, Chocolate, Lemon & Pumpkin Pies, Petit Fours, Chocolate Dipped Strawberries
- \$1.35 each Soft Drinks & Bottled Water
- \$9.00 a gallon Fruit Punch, Lemonade, Iced Tea (15 servings each)
- \$26.00 a gallon Chilled Pasta Primavera
- \$26.00 a gallon Chilled BLT Bow-Tie Pasta
- Rental of White Linen Table Covers \$5.50 per linen
- Assorted colored Plastic Guest table covers \$2.50 per cover
- Alcohol Beverage Service is available please call and ask for price quote
- Gratuity is at your Discretion

Side Dish Selection for the Buffets that include: your choice of three of the following side dishes

- Au Gratin Potatoes
- Baked Macaroni & Cheese
- Buttered Parsley Red Skin Potatoes
- Baked Potatoes
- Green Beans
- Whipped Potatoes & Gravy
- Raw Vegetable Platters with Sour Cream Dip
- Buttered Corn
- Vegetable Medley
- Tossed Salad
- Tahitian Jell-O Salad
- Special Combination: American and German Potato Salad, Pasta Salad, Baked Beans and Cole Slaw
- Corn on the Cob plus \$.75 per guest
- Mostaccioli with Homemade Italian Meat Sauce plus \$.50 per guest
- Homemade Traditional Italian Layered Lasagna plus.\$1.00 per guest
- Chilled Tortellini Salad or Pasta Prima Vera plus \$.50 per guest
- Platter of Fresh Sliced Pineapples, Melons, Kiwi, Grapes, Strawberries with Fruit Dip plus \$1.00 per guest

HILVERS CATERING

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