



# HILVERS CATERING

2724 Colerain Ave.

Cincinnati, OH 45225

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

Catering All Occasions Since 1931

## 2018 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 dinners for 87 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
- + \$1.50 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

#### Including

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

#### Also Includes

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

#### Side Dishes - Choose Four

- Au Gratin Potatoes
- Buttered Parsley Red Skin Potatoes
- Mashed Potatoes & Gravy
- Broccoli with Cheese Sauce
- Vegetable Medley with Cheese Sauce
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Baked Macaroni & Cheese
- Bread Crumb Noodles with Gravy
- Baked Dressing with Gravy
- BLT Bow Tie Pasta Salad + \$1.00
- Chilled Tortellini Salad + \$1.00
- Greek Salad
- Caesar Salad
- Tossed Green Salad with Ranch, French & Italian Dressings
- Raspberries & Cucumber Salad
- Field Greens with Ranch, French & Italian Dressings
- Fresh Fruit Wedges with Fruit Dip
- Watermelon Basket with Strawberries & Chocolate Fondue - availability by season

Number of guests	100	125	150	175	200 +
Cost per guest	\$17.60	\$16.00	\$15.00	\$14.25	\$13.70

To schedule a tasting for your wedding reception, please call: (513) 681-2135 or email: [info@hilvers.com](mailto: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
- Canned Yuengling Lager, Bud Light & Miller Lite
- Chardonnay, Pinot Noir & Moscato Wines
- Soft Drinks, Ice & Plastic Cups
- Including a Champagne Toast for the Bridal Party
- Hilvers Catering Bar Service includes professional bartenders with **\$1,000,000.00 liquor liability insurance**, to check guests identification & to courteously stop serving anyone that is becoming intoxicated. The customer is not entitled to any leftover Beer, Wine, Bottled Water 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 Bartenders do not serve shots
- **option for bar service**
- \$1.00 per guest, fee to upgrade to all bottled beer- as of 08/18/17
- The customer has the option of supplying liquor for mixed drinks & if Hilvers is told in advance the type of liquor that is being served, then Hilvers will provide the appropriate mixers

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

- Seven Layer Taco Dip Supreme with Tortilla Chips & Salsa
- Imported Wedges of Cheese & homemade Cheese Balls
- Layered Feta Cheese, Pesto Sauce & Sun-Dried Tomatoes with Crackers
- Platters of Raw Vegetables with Ranch Dips - Mixed Nuts, Potato Chips & Pretzels

## 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
- Pre-set metal fork & knife with standing linen napkin of your color choice
- 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
- + \$1.50 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 with Cheese Sauce
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Baked Macaroni & Cheese
- Bread Crumb Noodles with Gravy
- Baked Dressing with Gravy
- BLT Bow Tie Pasta Salad + \$1.00
- Chilled Tortellini Salad + \$1.00
- Greek Salad
- Caesar Salad
- Tossed Green Salad with Ranch, French & Italian Dressings
- Raspberries & Cucumber Salad
- Field Greens with Ranch, French & Italian Dressings
- Fresh Fruit Wedges with Fruit Dip
- Watermelon Basket with Strawberries & Chocolate Fondue - *availability by season*

### Including

- Fresh Baked Dinner Rolls & Butter
- Coffee Service

Number of guests	100	150	200	250	300
Total Cost	\$3,940.00	\$4,970.00	\$6,150.00	\$7,375.00	\$8,750.00

## Pasta Bar Menu

### Your choice of two Pastas

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

### Your choice of three Sauces

- Meat Sauce -- Marinara Sauce -- Alfredo Sauce -- Pesto Sauce

### Also Includes

- Italian Meatballs
- Strips of Grilled Marinated Chicken Breasts
- French Bread with Butter
- Parmesan Cheese & Mozzarella Cheese
- Coffee Station
- Disposable Silver Flatware, Black Plates & Napkin

### Your Choice of Vegetable

- Broccoli with cheese sauce
- Vegetable Medley Cheese Sauce
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn

### 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 catering personnel in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, 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	\$13.25	\$12.75	\$12.25	\$11.90	\$11.50

## 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 Station -
- Disposable Silver Flatware, 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 catering personnel in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, 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	\$18.00	\$16.75	\$15.75	\$15.00	\$14.25

## 2018 Hilvers Catering Bar Service

- Includes Professional Bartending Staff for a four hour wedding reception serving
- Canned Yuengling Lager, Bud Light & Miller Lite
- Chardonnay, Pinot Noir & Moscato Wines
- Soft Drinks, Ice & Plastic Cups
- Including a Champagne Toast for the Bridal Party
- Hilvers Catering Bar Service includes professional bartenders with **\$1,000,000.00 liquor liability insurance**, to check guests identification & to courteously stop serving anyone that is becoming intoxicated. The customer is not entitled to any leftover Beer, Wine, Bottled Water 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 Bartenders do not serve shots
- **option for bar service**
- \$1.00 per guest, fee to upgrade to all bottled beer- as of 08/18/17
- The customer has the option of supplying liquor for mixed drinks & if Hilvers is told in advance the type of liquor that is being served, then Hilvers will provide the appropriate mixers

Number of Guest	100	150	200	250	300	350
Cost	\$1,410.00	\$1,925.00	\$2,350.00	\$2,625.00	\$3,000.00	\$3,415.00

## Elegant Hors d'oeuvres Menu

### Silver Chafing Dishes of:

- Miniature Grilled Marinated Chicken Breasts
- Vegetable 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
- Coffee Station
- 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 catering personnel in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, 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	\$17.00	\$16.00	\$15.00	\$13.90

## Traditional Buffet

- Carving Station with Hand Carved Steamship Top Rounds of Beef & Whole Roast Turkey Breast
- Chicken Breast Kiev, Chicken Cordon Bleu or Grilled Marinated Chicken 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 Stations
- 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 catering personnel in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, fresh garland & skirting. Our Professional catering personnel will clear your guest tables, cut your wedding cake & package the leftover food for you.

Number of guests	100	125	150	175	200 +
Cost per guest	\$23.00	\$21.00	\$20.00	\$19.00	\$18.50

## 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 Station
- Disposable Silver Flatware, Black Plates & Paper Napkin

### Also Includes

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

Number of guests	100	125	150	175	200 +
Cost per guest	\$15.80	\$14.00	\$13.50	\$12.75	\$12.25

## 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 Station
- Disposable Silver Flatware, Black Plates & paper Napkins

### Also Includes

- The Original Buffet includes catering personnel in black slacks white tuxedo shirt with black bow tie to attend the buffets decorated with white linens, chafing dishes, 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	\$12.20	\$11.50	\$10.05	\$9.75	\$9.35



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Catering All Occasions Since 1931

## 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 Faux China - plastic plates, pre-set metal fork & knife with standing linen napkin of your color choice
- \$2.00 Faux China - plastic plates, transparent forks & knives with paper napkins
- \$2.75 Tossed Salad on China Salad Plate with two dressings along with fresh baked Dinner Rolls & Butter pre-set
- \$1.75 Water Goblet with Ice Water along with pitchers of Ice Water pre-set
  
- **\$320.00 - Hors d'oeuvres**- Raw Vegetable platters with Ranch Dip, Seven Layered Taco Supreme & Tortilla Chips, Imported Cheese Wedges & Cheese Balls, Platter of Layered Feta, Pesto & Sun Dried Tomatoes & Crackers,
- 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, 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
  
- \$110.00 - 100 Miniature Cheese Cones - Additional Staffing may be added if you would like us to make the cones for your guests
  
- \$50.00 - 100 servings Fruit Punch, Iced Tea or Lemonade with ice, sweeteners & cups
  
- \$6.50 - 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

### We offer tastings at our office

Monday-Thursday 10:30am-5:30pm

Friday-Saturday 10:30am-3:30pm

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Pricing Subject to Change - 11/14/18