Hamílton's Catering Service Casual Drop-Off Catering

"Ideal for when you just need to eat and celebrate with simplicity"



These menus are specifically designed and priced for smaller groups that don't require the fluff and flare of full service catered events. They work best for groups of 50 guests and fewer(minimum 30). Our staff arrives ten to fifteen minutes before you want to eat and drops off your hot food hot and cold food cold. You simply remove the lids and eat. If you are going to eat over a period of time, chafing dishes are available to keep your food warm.

Pricing:

\$16.00 Per Person

One Entrée, One Salad, One Vegetable, One Potato, Rolls and Margarine, Complete Disposable Table Service

\$22.00 Per Person

Two Entrees, One Salad, One Vegetable, One Potato, Rolls and Margarine, Complete Disposable Table Service

Optional Item Prices

Beverages:
Bottled Water \$1.50 each
Bottled Tea \$2.50 each
Canned Soft Drinks \$1.50 each

Reusable Wire Chafing Racks (fuel included) \$14.00 each

Dessert: (Prices on Page 2)

SEE PAGE 2 FOR MENU ITEMS

*A surcharge of 20% will be added to groups under 75 reservations in order to cover expenses that are not proportional for smaller groups

**Additional delivery fee may apply to small groups
***All pricing is subject to change, venue fees, and applicable sales tax

Customize Your Menu with Choices of Your Favorite Menu Items

Entrée Choices

- Chicken (Fried, Roasted, BBQ, Garlic & Rosemary)
- Baked Ham
- Roast Pork Loin in Brown Sauce
- Pulled BBQ Pork
- Homemade Meatloaf
- Mostaccioli with Meatsauce or Marinara Sauce
- Baked Lasagna
- Five Cheese Lasagna
- Fettuccini Alfredo
- Club Wrap
- Sundried Tomato and Chicken Wrap
- Assorted Cold Meats with Assorted Cheeses

Add \$3.50 Per Person

Lasagna Florentine Alfredo

Add \$4.50 Per Person

- Italian Beef
 - Served with Steak Rolls, Pepperoncini, Marinara Sauce, and Fresh Shredded Mozzarella Cheese
- Roast Top Round of Beef in Gravy
- Roast Turkey and Sage Dressing

Add \$5.50 Per Person

Smoked Beef Brisket

Vegetable Choices

- Southern Style Green Beans
- Buttered Peas
- Super Sweet Whole Kernel Corn
- Baked Beans

Add \$1.50 Per Person

- Fresh Vegetable Medley in Hollandaise Sauce
- Roast Green Beans
- Sautéed Vegetables
- Fresh Glazed Baby Carrots
- Green Bean Casserole
- Fried Corn

Salad Choices

- Creamy Cole Slaw
- Tossed Salad with Assorted Dressings
- Relish Tray
- Fruit Gelatin
- Fresh Fruit Salad
- Fresh Fruit on Skewers
- Fruit Whip

Add \$3.00 Per Person

- Mandarin Romaine Salad
- Italian Salad
- Greek Salad
- Strawberry Field Salad
- Tangy Pear and Bleu Cheese Salad
- Basil/Tomato/Mozzarella Salad
- BLT Salad
- Autumn Chopped Salad
- Bleu Cheese Cranberry and Romaine Salad

Potato Choices

- Potatoes Au Gratin
- Escalloped Potatoes
- Baked Potatoes
- Mashed Potatoes
- Mashed Potatoes with Roasted Garlic
- Parsley Potatoes
- Potato Cheese Bake
- Redskin Potato Salad
- Roasted Redskin Potatoes
- Rice Pilaf

Add \$1.50 Per Person

- Loaded Mashed Potatoes
- Twice Baked Potatoes

Dessert Choices

\$2.95 Per Person

- Frosted Fudge Brownies
- Assorted Gourmet Cookies

\$4.00 Per Person

Hot Fruit Crisp

\$2.25 Per Person

- Iced Sheet Cakes
- Assorted Puddings

\$4.95 Per Person

- Hot Bread Pudding
- Hot Apple Pudding Cake

\$6.95 Per Person

- Assorted Sweets
- Eli's Gourmet Cheesecake

Call For Pricing

• Fresh Baked Fruit Pies