



Hamilton's Catering Service



"AT YOUR SERVICE SINCE 1913"

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Hamilton's Catering is a small family owned business, which has been serving Central Illinois for more than 100 years! Hamilton's began in 1913 when Doc Hamilton, a candy maker by trade, bought out the Ehnle Brothers Confectioners on East State Street in Jacksonville, IL. During World War One, Doc fed troops passing through Jacksonville on their way to war. Later his business became a restaurant, then transitioned to 'off-premise' catering. The Hamilton family is still using their 100+ years of experience to proudly serve Central Illinois!



Hors D'oeuvres

Cold Hors D'oeuvres

Hot Hors D'oeuvres

BBQ COCKTAIL SAUSAGES...50 PIECES.....36.00

cocktail sausages served in a sweet bbq sauce

BREADED CHEESE RAVIOLI...50 PIECES.....59.00

served with marinara

CHICKEN CORDON BLEU BITES...50 PIECES.....90.00

breaded chicken stuffed with ham and swiss cheese

CHICKEN SKEWERS...50 PIECES.....195.00

chicken on skewers served in sweet and spicy sauce

EGG ROLLS...50 PIECES.....125.00

pork and vegetable egg rolls served with sweet & sour sauce

HONEY STUNG CHICKEN TENDERS...50 PIECES.....165.00

chicken tenders served with bbq, honey mustard, and ranch dipping sauce

ITALIAN SAUSAGES...50 PIECES.....65.00

served in marinara sauce with peppers and onions

MEATBALLS...50 PIECES.....50.00

served in your choice of plum, bbq, bourbon, brown gravy, or sweet and sour

NEW ORLEANS STYLE BBQ SHRIMP...2.5 POUNDS....AT MARKET PRICE

served with French dipping bread

STUFFED MUSHROOMS...50 PIECES.....90.00

mushroom caps stuffed with your choice of crab or Italian sausage filling

SPANAKOPITA...100 PIECES.....190.00

traditional Greek pie of spinach, feta cheese, and seasonings baked in phyllo

TRI-COLOR CHIPS WITH HOT DIPS.....5.00 PER PERSON

choose one: buffalo chicken, fiesta jalapeno, queso, spinach artichoke

WINGS...50 PIECES.....125.00

hot or honey wings served with ranch dipping sauce and celery sticks

ANTIPASTO SKEWERS...100 PIECES.....395.00

sundried tomato, kalamata olive, mozzarella ball, and artichoke heart marinated with Italian seasoning served on bamboo skewers

BLT BITES...50 PIECES.....75.00

cherry tomatoes stuffed with bacon, green onion, parmesan cheese, miracle whip and parsley

BRUSCHETTA...100 PIECES.....185.00

made from ripe roma tomatoes, fresh basil, onion, garlic on crostini

CAPRESE PESTO BITES...50 PIECES.....95.00

cucumber, mozzarella cheese, chicken salad, basic pesto sauce, and cherry tomato stacked on baguette toast

CHEESE TRAY.....3.00 PER GUEST

an assortment of swiss, american, colby, cheddar, Havarti, gouda, muenster, and pepperjack cheeses served with assorted crackers

FRESH FRUIT DISPLAY.....3.00 PER GUEST

seasonal fresh fruit may include: watermelon, honeydew, cantaloupe, pineapple, and strawberries

MINI CHIVE MUFFINS...50 PIECES.....95.00

thinly sliced ham on petite muffins with a sweet & spicy honey mustard sauce

OLIVE AND BLEU CHEESE BALL...15-20 SERVINGS.....15.00

served with assorted crackers

PRIME RIB BITES...50 PIECES.....250.00

cold sliced prime rib served on toasted rye bread topped with a dollop of horseradish and parsley

RELISH TRAY.....3.00 PER GUEST

celery, carrots, cherry tomatoes, fresh broccoli, cauliflower, dill pickle spears, sweet pickle circles, jumbo queen olives, and pepperoncini peppers served with vegetable dip

SHRIMP.....AT MARKET PRICE

jumbo shrimp served on ice or in individual shooter glasses with cocktail sauce

SILVER DOLLAR SANDWICHES...50 PIECES.....115.00

an assortment of ham & cheese and turkey & cheese or ham salad and chicken salad on mini brioche buns

ZUCCHINI BITES...50 PIECES.....50.00

thin rolls of sliced zucchini stuffed with bleu cheese and jalapeno filling



Custom Buffet Menus

Entrees

PICK 1-3 ENTREES- FULL SERVINGS OF EACH ENTRÉE ARE PROVIDED. BUFFET PRICES START AT 17.00 AND UP.

PRICES ARE BASED ON THE NUMBER AND TYPE OF ENTRÉES CHOSEN. MENUS INCLUDE

A CHOICE OF SALAD, VEGETABLE, POTATO, ROLLS, ICED TEA, WATER, AND DISPOSABLE TABLE SERVICE

CALL OUR OFFICE FOR PRICES WITH MULTIPLE ENTREES

Poultry

starting at \$17

CHICKEN (BONE IN)

fried, bbq, roast, or garlic rosemary

HOMEMADE CHICKEN AND NOODLES

GRILLED CHICKEN BREAST

served in your choice of herb sauce, hunter sauce, parmesan crusted, or creamy dijon

CHICKEN PICCATA

lightly breaded chicken breast topped with a lemon based piccata sauce

CHICKEN PARMESAN

served on a bed of angel hair pasta covered with marinara sauce & mozzarella cheese

CHICKEN CORDON BLEU

served on a bed of wild rice and topped with cheese sauce

ROAST TURKEY

served with sage dressing and giblet gravy

See page 12 for

china package upgrades!

Pork

starting at \$17

BAKED PREMIUM HAM

flavored with pineapple

HONEY CURED PIT HAM

carved on the buffet and served with raisin sauce or bourbon/peach glaze

ROAST PORK LOIN

sliced and served in gravy or carved on the buffet with cranberry/orange, cran/apple glaze, or our most popular bourbon/peach glaze on the side or pre-sliced with your choice of glaze

AMERICA'S CUT PORK CHOPS

8-ounce pork chops grilled with bbq sauce or marinated with bbq sauce on the side

PULLED PORK BBQ

pulled pork served in a sweet bbq sauce

DOUBLE RUBBED PULLED PORK

double rubbed naked pulled pork served on brioche buns with sweet baby ray's bbq sauce and Hamilton's special porky sauce

Beef

starting at \$18

SMOKED BEEF BRISKET

carved on the buffet and served with bbq sauce, bbq mustard sauce, and bistro sauce

ROAST BEEF

thinly sliced top round of beef cooked in a brown sauce

HOME STYLE POT ROAST

cooked with celery, carrots, onion, and potatoes

MEATLOAF

homemade meatloaf

At Market Price Beef Options:

CERTIFIED ANGUS BEEF STEAKS

ribeye, ny strip, T-bone all grilled on location weather permitting

BACON WRAPPED FILETS

grilled on location weather permitting

PRIME RIB

carved on the buffet and served with a side of au jus and horseradish

BEEF TENDERLOIN

carved on the buffet and served with a side of horseradish

Pasta

starting at \$15

BAKED MOSTACCIOLO

served in your choice of sauce: Italian sausage meat sauce, marinara sauce, or blush sauce

BAKED LASAGNA

made with Italian sausage

BOW-TIE PASTA IN BLUSH SAUCE

mixture of our creamy alfredo sauce and marinara

FIVE CHEESE LASAGNA

vegetarian lasagna made with asiago, feta, mozzarella, parmesan, and ricotta cheeses

FETTUCCINE ALFREDO

fettuccine noodles served in a rich, creamy alfredo sauce

GOURMET MAC & CHEESE

cavatappi noodles with our signature cheese sauce served with toasted bread crumbs

3 CHEESE MANICOTTI

pasta shells stuffed with ricotta cheese, mozzarella cheese, parmesan cheese and covered in marinara

LASAGNA ALFREDO FLORENTINE

rich vegetarian lasagna made with alfredo sauce, mushrooms, spinach, and sundried tomatoes

HUNTER CHICKEN PENNE

PASTA FLORENTINE

penne pasta served in a hunter sauce with chicken, tomato, mushrooms, and spinach

Custom Buffet Menus

Sides

MENUS INCLUDE A CHOICE OF SALAD, VEGETABLE, POTATO, ROLLS,

ICED TEA, WATER, AND DISPOSABLE TABLE SERVICE

CALL OUR OFFICE FOR PRICING & AVAILABILITY ON PLATED MEALS

Salad

TOSSED SALAD

chopped iceberg lettuce, shredded cheddar cheese, and tomatoes served with french, ranch, and house dressing

ROMAINE SALAD

chopped romaine lettuce, cucumbers, grape tomatoes, and red onion served with french, ranch, and house dressing

SEVEN LAYER SALAD

chopped iceberg lettuce, peas, onions tomatoes, bacon bits, and miracle whip-based dressing

HOMEMADE COLESLAW

PASTA SALAD

garden spiral noodles mixed with broccoli, cauliflower, celery, onion, black olives, tomato, red pepper, green pepper, cucumber, and italian dressing

FRESH FRUIT SALAD

seasonal fruit mixed with a simple syrup

FRUIT WHIP

peaches, pineapples, and pears mixed with a whipped topping and marshmallows

JELLO

MACARONI SALAD

Call our office for pricing & availability on plated meals!

Specialty Salad

AVAILABLE FOR AN ADDITIONAL COST

AUTUMN CHOPPED SALAD

chopped romaine lettuce, crumbled bacon, pears, diced apples, dried cranberries, peanuts, and crumbled feta cheese served with poppy seed dressing

BLT SALAD

chopped lettuce, red onion, grape tomatoes, bacon, and shredded cheese mixed with a miracle whip dressing

BLUE CHEESE & CRANBERRY SALAD

chopped romaine lettuce, grape tomatoes, cucumbers, dried cranberries, pecan pieces, and crumbled blue cheese served with balsamic vinaigrette dressing

GREEK SALAD

chopped romaine lettuce, tomatoes, cucumbers, red onion, red bell pepper, green bell pepper, kalamata olive, and crumbled feta cheese served with greek salad dressing

ITALIAN SALAD

chopped romaine & iceberg lettuce, carrots, red onion, red bell pepper, black olives, queen stuffed olives, cucumbers, sliced pepperoni, sliced ham, and pepper served with spicy Italian dressing

STRAWBERRY FIELD SALAD

chopped romaine & iceberg lettuce, fresh strawberries, sliced almonds, and crumbled feta cheese served with balsamic vinaigrette dressing

Vegetables

FRESH BROCCOLI WITH CHEESE SAUCE

FRESH GLAZED CARROTS

fresh baby carrots cooked in a brown sugar glaze

FRESH VEGETABLE MEDLEY

WITH HOLLANDAISE SAUCE

fresh broccoli, cauliflower, and baby carrots cooked in hollandaise sauce

HOMEMADE BAKED BEANS

ROASTED GARLIC VEGETABLES

AVAILABLE FOR AN ADDITIONAL COST

fresh zucchini, squash, roma tomatoes, and mushrooms roasted with garlic, Italian seasoning, then topped with asiago, mozzarella, and parmesan

ROAST GREEN BEANS

whole green beans roasted with garlic and onion

SAUTEED VEGETABLES

whole green beans and corn sauteed with bacon, onion, garlic and peppers

SOUTHERN STYLE

GREEN BEANS

cut green beans cooked with bacon & onion

SUGAR SNAP PEAS

WHOLE KERNEL SWEET CORN

super sweet bi-color corn

Potatoes

BABY BAKERS

bite size baby russets

BAKED POTATO

FRESH MASHED POTATOES

WITH ROAST GARLIC

also available without garlic

LOADED MASHED POTATOES

fresh mashed potatoes with cheese, bacon, sour cream, garlic, and onion

POTATO CHEESE BAKE

hashbrown potatoes with cream cheese, cream of mushroom soup, onion, and cheddar cheese

POTATO AU GRATIN

thinly sliced potatoes cooked in a cheese-based sauce

ROAST REDSKIN POTATOES

diced fresh rosemary potatoes roasted with red and green pepper, onion, garlic, greek seasoning, & rosemary

TWICE BAKED POTATOES

AVAILABLE FOR AN ADDITIONAL COST
fried potato boats stuffed with loaded mashed potatoes

WILD RICE



Best Selling Menus

HAVING TROUBLE CHOOSING FROM ALL OF OUR GREAT OPTIONS? HERE ARE SOME OF OUR BEST SELLING MENUS! BEST SELLING MENUS INCLUDE ICED TEA, WATER, APPROPRIATE BREAD, AND DISPOSABLE TABLE SERVICE

A - \$17 per person

ONE ENTRÉE BUFFET

FRIED CHICKEN- 2PC.
COLESLAW
BAKED BEANS
AUGRATIN POTATOES

B - \$20 per person

TWO ENTRÉE BUFFET

FRIED CHICKEN- 2PC.
MOSTACCIOLI WITH MEATSAUCE
TOSSED SALAD
ASSORTED DRESSINGS
WHOLE KERNEL SWEET CORN
FRESH MASHED POTATOES
WITH ROAST GARLIC & CHICKEN GRAVY

C - \$22 per person

TWO ENTRÉE BUFFET

ROAST PORK LOIN
CARVED ON THE BUFFET
BOURBON/PEACH GLAZE
PARMESAN CRUSTED CHICKEN BREAST
ROMAINE SALAD
ASSORTED DRESSINGS
SOUTHERN STYLE GREEN BEANS
ROASTED REDSKIN POTATOES

D - \$17 per person

ONE ENTRÉE BUFFET

ROAST PORK LOIN
CARVED ON THE BUFFET
BOURBON/PEACH GLAZE
ROMAINE SALAD
ASSORTED DRESSINGS
SAUTEED VEGETABLES
POTATO CHEESE BAKE

E - \$20 per person

TWO ENTRÉE BUFFET

GRILLED CHICKEN BREAST
IN HERB SAUCE
FIVE CHEESE LASAGNA
ROMAINE SALAD
ASSORTED DRESSINGS
ROAST GREEN BEANS
ROASTED REDSKIN POTATOES

F - \$29 per person

TWO ENTRÉE BUFFET

SMOKED BEEF BRISKET
CARVED ON THE BUFFET
BBQ SAUCE, BBQ MUSTARD, & BISTRO SAUCE
FETTUCCINI ALFREDO
ROMAINE SALAD
ASSORTED DRESSINGS
WHOLE KERNEL SWEET CORN
LOADED MASHED POTATOES

G - \$19 per person

ONE ENTRÉE BUFFET

DOUBLE RUBBED PULLED PORK
BBQ SAUCE & PORKY SAUCE
HAMBURGER BUNS
COLESLAW
BAKED BEANS
POTATO SALAD

H - \$26 per person

TWO ENTRÉE BUFFET

ROAST BEEF SLICED IN GRAVY
BAKED HAM
COLESLAW
SOUTHERN STYLE GREEN BEANS
AUGRATIN POTATOES

I - \$36 per person

ONE ENTRÉE BUFFET

PRIME RIB OF BEEF (12-14 oz cut)
CARVED ON THE BUFFET
TOSSED SALAD
ASSORTED DRESSINGS
SOUTHERN STYLE GREEN BEANS
BAKED POTATOES
SOUR CREAM & BUTTER

J - \$12 per person

HORS D'OEUVRES BUFFET
ASSORTED CHEESE & CRACKERS
ASSORTED FRESH RELISH TRAY
WITH VEGETABLE DIP
ASSORTED FRESH FRUIT DISPLAY
MEATBALLS IN BBQ SAUCE

K - \$19 per person

HORS D'OEUVRES BUFFET

ASSORTED CHEESE & CRACKERS
ASSORTED FRESH FRUIT DISPLAY
BLT BITES
MEATBALLS IN BBQ SAUCE
TOasted RAVIOLI WITH MARINARA
CHICKEN CORDON BLEU BITES

L - \$26 per person

HORS D'OEUVRES BUFFET

PRIME RIB BITES
ITALIAN SAUSAGES
SPINACH ARTICHOKE DIP
TRI-COLOR TORTILLA CHIPS
CAPRESE PESTO BITES
ZUCCHINI BITES
BRUSCHETTA ON CROSTINI

Soup. Salads. & Sandwiches

Customize your own menu with options below:

Gourmet Sandwiches

ITALIAN SANDWICH

salami, pepperoni, ham, provolone, lettuce, tomato, banana peppers, olives, italian dressing served on italian bread

CUBAN SANDWICH (COLD)

pork loin, ham, swiss, pickle, brown mustard served on cuban bread

SUPER SUB

roast turkey, ham, american cheese, swiss, served on a french steak roll

BEEF BISTRO SANDWICH

beef pot roast, pepper jack, onion, bistro sauce served on a french baguette

CALIFORNIA CHICKEN SALAD

made with celery, almonds, & grapes served on a croissant

HAM & APPLE

ham, American cheese, fresh apples, mayo, lettuce served on a brioche bun

VEGETABLE WRAP

lettuce, fresh mushroom, cucumber, pepper-jack, cream cheese, cumin

Build Your Own

FRESH SHAVED MEATS:

TURKEY, HAM, ROAST BEEF

CHICKEN SALAD, HAM SALAD, TUNA SALAD, EGG SALAD, SHREDDED CHEESE SALAD

ASSORTED CHEESES:

SWISS, AMERICAN, COLBY, CHEDDAR, PEPPER-JACK

BREADS:

WHITE, WHEAT, RYE, KAISER ROLLS, ONION ROLLS, FRENCH STEAK ROLLS, CIABATTA BREAD, CROISSANTS

CONDIMENTS:

LETTUCE, TOMATO, ONION, PICKLES

Soups

BROCCOLI & WISCONSIN CHEESE

CHICKEN NOODLE

CHILI

CHICKEN CHEESE TORTELLINI

LOADED POTATO

PASTA FAGIOLI

RED PEPPER GOUDA

TACO

VEGETABLE BEEF

Salads

TOSSED SALAD

ROMAINE SALAD

SEVEN LAYER SALAD

COLESLAW

PASTA SALAD

POTATO SALAD

FRESH FRUIT SALAD

FRUIT WHIP

JELLO

MACARONI SALAD

Cold Buffet

\$17 per guest

ASSORTED MEATS:

TURKEY, HAM, ROAST BEEF

ASSORTED CHEESE:

SWISS, AMERICAN, COLBY, CHEDDAR, PEPPER-JACK

ASSORTED BREAD:

WHITE & WHEAT

ASSORTED FRESH RELISH TRAY

PASTA SALAD

POTATO CHIPS & DIP

Soup & Salad Buffet

\$17 per guest

SOUP:

CHOOSE 2 ABOVE:

SALAD BAR:

ROMAINE LETTUCE, DICED

HAM, TURKEY, CHOPPED BOILED

EGGS, BACON BITS, SHREDDED

CHEDDAR CHEESE, ONION, TOMATO, CUCUMBER, GREEN PEPPER,

CROUTONS, RANCH, FRENCH, ITALIAN DRESSING

Soup. Salad. & Sandwich Buffet

\$24 per guest

SOUP:

CHOOSE 2 ABOVE

SALAD:

ROMAINE SALAD WITH

ASSORTED DRESSING

FRESH FRUIT SALAD

GOURMET SANDWICH:

CHOOSE 1 ABOVE

Or choose one of our popular menus:

menus include tea, water, and disposable table service

See page 5 for a list of our specialty salads!

Picnic Menu

ALL MEALS BELOW INCLUDE THE FOLLOWING: COLESLAW, BAKED BEANS, POTATO OR PASTA SALAD, POTATO CHIPS, ICED TEA, AND COMPLETE DISPOSABLE TABLE SERVICE

Grilled Sandwich all you can eat \$26 per guest

1/3 LB. CERTIFIED ANGUS HAMBURGERS
ALL BEEF HOT DOGS
JOHNSONVILLE BRATWURSTS
BUNS
SANDWICH CONDIMENTS

Other available sandwiches & entrees:

RIBEYE STEAK
BUTTERFLY PORK CHOPS
8 OZ. AMERICA'S CUT PORK CHOPS
CHICKEN BREAST
SMOKED BEEF BRISKET
BABY BACK RIBS

Certified Angus Beef Steaks:

AT MARKET PRICE
RIBEYE
NY STRIPS
T-BONES
BACON WRAPPED FILETS
SIRLOINS

Outdoor grilling available on location
(weather permitting)



Breakfast Menu

CHOOSE YOUR FAVORITE BREAKFAST MENU OR CUSTOMIZE YOUR OWN
WITH OUR BREAKFAST ITEMS LISTED BELOW!

Continental Breakfast

\$12 per guest

CINNAMON ROLLS
ASSORTED FRESH BAKED MUFFINS
FRESH FRUIT DISPLAY
ORANGE JUICE & APPLE JUICE
FRESH BREWED COFFEE
DISPOSABLE TABLE SERVICE

Quick & Simple Breakfast

\$16 per guest

SAUSAGE, EGG, AND CHEESE
CASSEROLE

OR

DELUXE SCRAMBLED EGG BOWL
WITH
FRESH FRUIT BOWL
STREUSEL CAKE
ORANGE JUICE & APPLE JUICE
FRESH BREWED COFFEE
DISPOSABLE TABLE SERVICE

Country Fresh Breakfast

\$17 per guest

SCRAMBLED EGGS
BACON
SAUSAGE PATTIES
BISCUITS & GRAVY
JELLY
BREAKFAST POTATOES
ORANGE JUICE
FRESH BREWED COFFEE
DISPOSABLE TABLE SERVICE



Add your favorite
lunch items to make
a brunch menu!

Dessert

ASSORTED SWEETS.....	8.00 PER GUEST
assorted mini cheesecakes petit fours, gourmet cookies, and frosted brownies	
ELI'S GOURMET CHEESECAKE.....	8.00 PER GUEST
FRESH BAKED ASSORTED PIES	CALL FOR PRICING
apple, cherry, peach, fruit of the forest, and cream pies	
FROSTED FUDGE BROWNIES.....	3.00 PER GUEST
also available in chocolate mint	
FRUIT COCKTAIL CAKE.....	4.00 PER GUEST
topped with whipped topping	
GOURMET ASSORTED COOKIES.....	3.50 PER GUEST
an assortment of double chocolate chip and white chocolate macadamia nut cookies	
HOT APPLE PUDDING CAKE.....	5.00 PER GUEST
hot apple pudding cake served with a warm caramel sauce	
HOT BREAD PUDDING.....	5.00 PER GUEST
hot bread pudding served with a warm raisin sauce	
HAND DIPPED ICE CREAM.....	4.00 PER GUEST
vanilla, chocolate, strawberry, & other flavors upon request	
HOT FRUIT CRISP.....	4.00 PER GUEST
apple, cherry, or peach pie filling with a crisp topping	

ICE CREAM CUPS.....	2.00 PER GUEST
vanilla, chocolate, or strawberry	
ICED SHEET CAKES OR CUPCAKES.....	3.50 PER GUEST
white, chocolate, spice, cherry, carrot, lemon,	
MINI CHEESECAKE...50 PIECES.....	120.00
bite size cheesecakes: salted caramel hazelnut, new york vanilla, lemon cream, strawberry, chocolate	
SHERBET CUPS	2.00 PER GUEST
STRAWBERRY SHORTCAKE.....	7.00 PER GUEST
layers of pound cake, strawberries, and whipped topping	



A sweet finishing touch!



Bar Service

WE ARE PROUD TO OFFER **CASH OR HOST BAR SERVICE** AT OUR VENUES AS WELL AS OFF-PREMISE AT THE LOCATION OF YOUR CHOICE! PRICES MAY VARY BASED ON VENUE CHARGES.

\$100 BAR SET UP FEE AND **\$20** PER HOUR (PER BARTENDER) WILL BE ADDED TO ALL BAR ORDERS.

ITEMS NOT LISTED IN PACKAGES BELOW MAY BE PROVIDED FOR CASH PURCHASE.

Standard Bar Stock:

PREMIUM LIQUOR:

tito's vodka, bacardi rum,
captain morgan, beefeaters gin,
jose cuervo tequila, jack daniels,
fireball whiskey, jim beam,
seagram's 7, canadian club,
peach schnapps, amaretto,
triple sec, kahlua, dewar's scotch

SOFT DRINKS & MIXERS:

pepsi, diet pepsi,
mountain dew, starry,
club soda, tonic water,
orange juice, cranberry juice,
pineapple juice, lemonade

BOTTLED BEER:

bud light, busch light (cans)
budweiser, coors light,
michelob ultra, miller light

WINE:

merlot, cabernet,
white zinfandel,
chardonnay, moscato

Host Bar Packages:

PRICES BASED ON 4 HOURS

Package 1-10.00 per guest
BUD LIGHT OR
COORS LIGHT KEG BEER,
HOUSE WINE, SOFT DRINKS

Package 3-17.00 per guest
BOTTLED BEER, HOUSE LIQUOR,
HOUSE WINE, SOFT DRINKS

Package 2-12.00 per guest
BOTTLED BEER, HOUSE WINE,
SOFT DRINKS

Package 4-23.00 per guest
BOTTLED BEER, PREMIUM LIQUOR,
HOUSE WINE, SOFT DRINKS



China & Linen Rental

China Packages

PACKAGE 1- 5.00 PER GUEST

china dinner plate and stainless flatware

PACKAGE 2- 7.00 PER GUEST

china dinner plate, stainless flatware, goblet,
white linen napkin

PACKAGE 3- 9.00 PER GUEST

china dinner plate, salad plate, stainless flatware, goblet,
white linen napkin, coffee cup & saucer

Items not listed in the china packages

will be provided in disposable

Linen Options

8 FOOT BANQUET.....11.00 EACH
white or black

120 INCH ROUND.....17.00 EACH
white, black, navy

85X85 SQUARE.....9.00 EACH
white or black

BANQUET CHAIR COVERS.....3.00 EACH
white or black

UNIVERSAL SATIN CHAIR COVERS.....4.00 EACH
white, black, champagne

CHAIR TIES.....STARTING AT 2.00 EACH
(3.00 IF HAMILTON'S TIES)

TABLE RUNNERS.....STARTING AT 2.00 EACH

Specialty linen available upon request

Ask about having your event at

Hamilton's 110 North East or Hamilton's at the Lake!



General Information

Contracts & Deposits:

SIX WEEKS PRIOR TO YOUR EVENT, WE ASK THAT FINAL ARRANGEMENTS ARE MADE. WE CAN GUARANTEE PRICES NO LATER THAN 60 DAYS BEFORE YOUR EVENT AND WILL THEN SEND A CATERING CONTRACT. A \$250 NON-REFUNDABLE DEPOSIT IS REQUIRED AT THE TIME OF BOOKING FOR ALL WEDDING RECEPTIONS AND ANY EVENT HELD ON SATURDAYS, UNLESS OTHERWISE ARRANGED WITH MANAGEMENT.

Guarantee:

THE FINAL GUARANTEED NUMBER OF GUESTS MUST BE RECEIVED BY HAMILTON'S CATERING SERVICE, INC. 10 DAYS PRIOR TO YOUR EVENT. OTHERWISE, THE GUEST COUNT LISTED ON THE SIGNED CONTRACT WILL BE CONSIDERED YOUR GUARANTEE. YOU WILL BE CHARGED FOR THE ACTUAL GUEST COUNT IN THE CASE IT EXCEEDS YOUR GUARANTEED RESERVATION COUNT.

Payments:

PAYMENT IS TO BE MADE TEN DAYS PRIOR TO YOUR EVENT. ALL MAJOR DEBIT/CREDIT CARDS ARE ACCEPTED WITH A 4.5% PROCESSING FEE. SERVICE CHARGES AND/OR DELIVERY CHARGES MAY BE APPLIED TO CERTAIN ORDERS BASED ON GROUP SIZE AND LOCATION. GRATUITY IS NOT INCLUDED AND IS LEFT TO YOUR DISCRETION BUT IS GREATLY APPRECIATED BY STAFF.

ALL PRICES ARE SUBJECT TO CHANGE AND SALES TAX WILL BE APPLIED TO ALL ORDERS UNLESS A STATE OF ILLINOIS TAX EXEMPT LETTER IS SUBMITTED PRIOR TO YOUR EVENT. A 20% SERVICE CHARGE IS APPLIED TO ALL GROUPS UNDER 75 RESERVATIONS