

2019 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	s 50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$15.85	\$10.95	\$10.30	\$9.90	\$9.85	\$9.35	\$8.95	\$8.70	\$8.50	\$8.35

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 guest	s 50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$17.25	\$12.55	\$12.10	\$11.80	\$11.50	\$11.45	\$11.25	\$10.75	\$10.40	\$10.20

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	\$19.25	\$14.75	\$14.25	\$14.00	\$13.75	\$13.50	\$13.15	\$12.85	\$12.60	\$12.30

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 guest	s 50	100	150	200	250	300	350	400	450	<u> 500 + </u>
Cost per guest	\$22.60	\$18.00	\$16.80	\$16.00	\$15.80	\$14.60	\$14.40	\$14.20	\$14.05	\$13.85

Luau theme Pig Roast

- Kalua whole Pig, carved on site & served with sweet Barbecue Sauce
- Jamaican Jerk Chicken
- Grilled Marinated Chicken
- Baked Macaroni & Cheese
- Corn on the Cob
- Fresh baked Dinner Rolls & Butter
- Corn Bread & Butter
- Platters of fresh sliced Pineapple, Honeydew & Cantaloupe Melons with Grapes & Strawberries, Fruit Dip
- 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	\$25.85	\$21.25	\$20.00	\$19.25	\$19.00	\$17.85	\$17.65	\$17.50	\$17.25	\$17.10



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	\$26.00	\$21.75	\$21.00	\$20.50	\$20.00	\$19.55	\$19.75	\$18.75	\$18.50	\$18.25

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	5 50	100	150	200	250	300	350	400	450	500 +
Cost per guest	\$24.25	\$20.25	\$19.25	\$18.50	\$18.25	\$18.00	\$17.50	\$17.25	\$16.75	\$16.50

- 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
- Brides interested in using the Picnic & Grill-Out Menu for their wedding reception, will find listings of linens, plate & flatware upgrades etc. on the last page

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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 Served with Tortilla Chips
- \$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 Cheese, Pesto Sauce and Sun-Dried Tomatoes Platter with Crackers
- \$120.00 Watermelon Basket of Fresh Cut Fruit with Fruit Dip (half size not available; Watermelon availability by Season)
- \$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, Carrot Cake, assorted cookies, Petit Cheesecake, Red Velvet Cake
- \$2.75 each Miniature Assorted Cheesecake, Fresh Baked Apple, Cherry, Banana Cream, Chocolate, Lemon & Pumpkin Pies, Petit Fours, Chocolate Dipped Strawberries
- \$2.75 each- Assorted Ice Cream Novelties; Klondike Bars, Nutty Buddy's Eskimo Pie, Frozen Snickers Bars & Ice Cream Cups
- \$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

Linens, plates & flatware upgrades

- \$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
- \$2.50 Assorted colored Plastic Guest table covers
- \$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

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 Almondine or Green Beans with Ham & Onions
- Whipped Potatoes & Gravy
- Raw Vegetable Platters with Sour Cream Dip
- Buttered Corn
- Vegetable Medley with Cheese Sauce
- Tossed Salad with Ranch, French, & Italian Dressings
- 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 \$1.00 per guest
- Homemade Traditional Italian Layered Lasagna plus.\$1.50 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

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