



the HAMILTON
EVENT SPACES

Catering

BREAKFAST MENU



***all caterings include self-serve water stations at the bars*

***above prices do not include 8.25% tax and 20% service fee added to the invoice*

 = Vegetarian Option  = Gluten Free Option

Buffet

\$15.99 per person.

Additional sides may be added by utilizing the à la carte items.

Continental Breakfast

A thoughtful selection of pastries, bagels and fresh fruit. Includes a yogurt bar with mixed berries and granola-based toppings.

Frittatas

(select one frittata flavor)

Choice of spinach, tomato, and jack cheese OR bacon and cheddar cheese. Served with roasted potatoes and fresh fruit.

Southern Breakfast

Scrambled eggs, cheesy grits, sausage gravy and biscuits, fresh fruit, and choice of ONE meat: bacon, sausage, or turkey bacon.

Buffet Attendant - \$25 per hour, per attendant

A La Carte

Bacon, Turkey Bacon or Sausage

\$4 per person

Biscuits & Jam 

\$3 per person

add Sausage gravy on the side for additional \$1 per person

Fresh Fruit  

\$4 per person

Greek Yogurt Bar  

\$4 per person

served with mixed berries and granola

Roasted Potatoes  

\$3 per person

Southern Cheesy Grits  

\$3 per person

BREAKFAST MENU

Hot Grab & Go Sandwiches

\$14.99 per person.

One sandwich choice and one side.

Additional sides may be added by utilizing the à la carte items.

Breakfast Croissant

Scrambled eggs and cheddar served with choice of **ONE** meat: bacon, sausage, or turkey bacon.

Healthy Start Wrap

Egg whites, jack cheese, fresh spinach, tomato, and mushrooms.

Tex-Mex Breakfast Wrap

Scrambled eggs, cheddar, sausage, black beans and pico de gallo.



Sides

Fresh Fruit

Roasted Potatoes

Southern Cheesy Grits



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LUNCH MENU

Fresh Made Sandwiches

\$14.99 per person.

One sandwich choice and one side. Additional sides may be added utilizing our à la carte items.

BLT Sliders*

Bacon, lettuce & tomato. For a vegetarian option, sub avocado for bacon. 🌱

Chicken Caesar Wrap

Lettuce, parmesan cheese, Caesar dressing and chicken wrapped in a tortilla.

Chicken Salad Croissant

White meat salad served with lettuce and tomato.

Deli Wrap

Choice of ONE meat: turkey, roast beef, or ham with lettuce, tomato, cheddar, and red onion aioli.

Veggie Hummus Wrap 🌱

Hummus, various seasonal vegetables wrapped in a tortilla.



Sides

Beer Cheese Baked Mac & Cheese 🌱

Homemade Warm Potato Chips 🌱 🌾

Served with ranch.

Pan Roasted Vegetables 🌱 🌾

Broccoli, cauliflower & sweet potatoes with garlic and EVOO.

Strawberry Caprese Pasta Salad 🌱

Bowtie pasta, mozzarella, fresh strawberries and basil tossed in balsamic vinaigrette.

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LUNCH MENU



Buffet

\$19.99 per person.

**Lunch buffets are served warm and portioned accordingly.
Additional sides may be added utilizing our à la carte items.**

The Boss

Sirloin steak skewers with roasted red bliss potatoes and french style green beans.

The Hamilton

Lemon oregano chicken cutlets, strawberry caprese pasta salad and pan roasted vegetables.

The Italian

Choose ONE pasta type: penne alla vodka with beef/pork meatballs, or garlic wine penne with roasted vegetables and grilled chicken, served with caesar salad and warm rolls.

The Mediterranean Bowl

Build your own bowl with the following choices: romaine lettuce, seasoned orzo, roasted vegetables, hummus, tzatziki, and feta with choice of ONE protein: grilled chicken, beef/pork meatballs, or falafel balls.

The Southern Belle

Mild and sweet pulled pork, cranberry almond slaw, mac & cheese, crispy brussel sprouts, and slider buns..

Buffet Attendant - \$25 per hour, per attendant

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A La Carte

Assorted Bags of Chips	\$2 per person
Beer Cheese Baked Mac & Cheese 🌱	\$4 per person
Caesar Salad 🌱	\$4 per person
Crispy Brussel Sprouts 🌱	\$4 per person
Fresh Fruit Salad 🌱 🌾	\$4 per person
Greek Salad 🌱 🌾	\$4 per person
Homemade Warm Potato Chips 🌱 🌾	\$3 per person
Strawberry Caprese Pasta Salad 🌱	\$4 per person
Pan Roasted Vegetables 🌱 🌾	\$4 per person
Strawberry Feta Salad 🌱 🌾	\$4 per person
Warm Rolls and Butter 🌱	\$2 per person

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Packages

Dinner Package

\$34.99 per person

Buffet style. Select (3) appetizers, (2) mains dishes and (2) sides.

Heavy Appetizers Package

\$27.99 per person

Buffet style. Select 2 mains and 3 appetizers or sides.

Double The Protein

Add twice the meat to a protein selection to ensure plenty for your guests.

Additional appetizer or side for \$4 per person

Additional main (protein) for \$5 per person

Buffet Attendant - \$25 per hour, per attendant



Appetizers



Balsamic Mushroom Crostinis 🌱

Charcuterie Board

Single appetizer: 1 meat and 2 cheeses OR 3 cheeses, served with fruit & crackers

Caprese Skewers 🌱 🌾

Cauli-Balls with Creamy Vodka Sauce 🌱

Chicken Satay with Thai Peanut Sauce

Chicken & Waffle Sliders

Chipotle Deviled Eggs 🌾

Flatbread Pizza 🌱 🌾

Choose from traditional flatbread dough or our vegetarian, gluten free cauliflower crust and ONE flavor: cheese, pepperoni, buffalo chicken, roasted veggie.

Meatballs with Traditional Red Sauce

Pretzel Bites with Beer Cheese 🌱

Shrimp Cocktail 🌾

Steak & Horseradish Crostinis

Sweet Chili Shrimp Skewers 🌾

Warm Pita Chips & Dips 🌱

Choice of 2. Olive tapenade, ricotta & herb, spinach parmesan, tzatziki, or roasted garlic hummus.

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Mains (Proteins)

All pasta dishes are accompanied with a selection of one protein:
cauliflower meatless-balls, grilled chicken, beef/pork meatballs, grilled shrimp

Chicken Marsala

Golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce.

Chimichurri Steak Skewers

Individually grilled sirloin skewers dressed with homemade robust chimichurri.

Fra Diavolo Penne

Pasta with spicy red marinara.

Garlic Wine Penne & Roasted Vegetables

Pasta with white wine, garlic butter and roasted tomatoes, squash, and asparagus tips.

Grilled Salmon

Salmon fillets marinated in honey, garlic and EVOO.

Lemon Oregano Grilled Chicken Cutlets

Penne Alla Vodka

Pasta with vodka infused tomato cream sauce.

Sweet Tea Brined Fried Chicken

White meat chicken cutlets brined in sweet tea for 24 hours, fried to a golden crisp.

Steak & Vegetable Skewers

Individually grilled sirloin skewers with garlic and EVOO with grilled tomatoes, onion, and peppers.

Teriyaki Grilled Chicken Cutlets

Vegetarian Kabobs

Individually grilled skewers with mushrooms, red onions, peppers, and squash.

Sides

Caesar Salad

Romaine, shaved parmesan and croutons.

Crispy Baked Macaroni & Cheese

Crispy Brussel Sprouts

French Cut Garlic Green Beans

Fresh Fruit Salad

Garlic & Herb Cauli Rice

Garlic Mashed Potatoes

Greek Salad

Romaine, cucumbers, tomatoes, olives, feta with greek dressing on the side.

Mashed Sweet Potatoes

Pan Roasted Vegetables

Broccoli, cauli and sweet potatoes roasted with garlic and EVOO.

Pretzel Bites with Beer Cheese

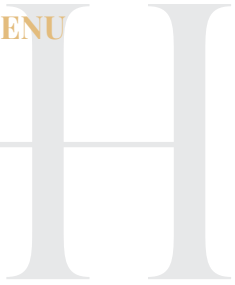
Roasted Red Bliss Potatoes

Strawberry Feta Salad

Spring mix, candied walnuts, feta and strawberries with balsamic vinaigrette on the side.

Warm Dinner Rolls & Butter (additional \$1 per person)

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Homemade Parfaits

\$4 per parfait with a minimum order of 25 per flavor chosen (\$100 per tray of 25).

Strawberry Shortcake Parfait

Brownie Mousse Parfait

Bourbon Bacon Doughnut Holes

Apple Pie Doughnut Holes

Caramel Cheesecake Parfait

Strawberry Cheesecake Parfait

Housemade Dessert Platters

\$29 per platter. Serves 25 people.

Traditional Homemade Brownie Platter

Traditional Chocolate Chip Cookie Platter

Individually Wrapped Sweets

\$3 per cookie

Salted Caramel Cookie

Chocolate Chunk Cookie

Honduran Chocolate Brownie 





Beverages

Can be added to any meal option

Non- Alcoholic

Carafe of Lemonade, Orange Juice, or Sweet Tea *(10 servings)*

\$8 per carafe

Canned Sodas on Ice

\$1.50 per can

assortment of Coke, Diet Coke, La Croix seltzer and Sprite

Alcoholic Additions

For full service bar please see our drink packages

Mocktail Bar

\$5 per person for one custom non-alcoholic creation

\$7 per person for two custom non-alcoholic creations

Self-Serve Bloody Mar Bar

\$34.99 (3 hours)

includes pre-mixed Bloody Mary pitchers with Titos Vodka and garnishes

Self-Serve Keurig station

\$3 per person

includes caffeinated, decaffeinated and tea pods

Self-Serve Mimosa Bar

\$29.99 (3 hours)

includes Prosecco Brut, orange juice, and fresh fruit garnish

Champagne Toasts

Priced accordingly

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Drink Packages

Package 1

Beer, Wine & Non-Alcoholic

\$18 for first hour, \$8 for each additional hour

Beer: mixed can selections of domestic and craft beers to include Bud Light, Michelob ULTRA, Corona, Blue Moon, OMB Copper, Triple C Golden Boy, Sycamore IPA, Local Seasonal, Cider Boys Apple, Topo Chico Seltzer, Athletic non-alcoholic Beer

Wine: Reds - Cabernet and Pinot Noir, Whites - Chardonnay and Pinot Grigio, Sparkling - Prosecco Brut and Sparkling Rose

Non- Alcoholic: includes unlimited fountain drinks, seltzers and Athletic Non-Alcoholic Beer

Package 2

Beer, Wine, Liquor & Non-Alcoholic

\$24 for first hour, \$12 for each additional hour

includes all Package 1 offerings plus all the spirits at the bar, including but not limited to: Tito's Vodka, Jack Daniel's Whiskey, Lunazul Tequila, Bombay Sapphire Gln, Captain Morgan Rum, Maker's Mark Bourbon to name a few, as well as a nice variety of liqueurs and cordials

Package 3

Cash Bar

****We do our best to honor special liquor, beer and wine requests with at least two weeks notice**

Drink Tickets

Beer & Wine Drink Tickets

\$10 per ticket, minimum purchase of 50 tickets required

Full Bar Drink Tickets

\$14 per ticket, minimum purchase of 50 tickets required

****Drink packages do not include shots**

****Pricing not inclusive of 8.25% tax and 20% service fee**