

HAMILTON hospitality EVENTS

Spring 2026 · Event Catering Menu

gf Gluten-Friendly v Vegetarian

FOR THE TABLE

\$150 · 6 Baskets

- ◆ Winnie's Bacon Dusted or Ranch Popcorn *gf*
- ◆ Route 66 Snack Mix v
- ◆ Ranch Pork Rinds *gf*

STATIONED STARTERS

COLD APPETIZERS

\$80 · 2 Dozen

- ◆ Caprese Skewers v, *gf*
- ◆ Prosciutto Wrapped Asparagus *gf*
- ◆ Margherita Bruschetta v
- ◆ Chef's Choice Deviled Eggs

HOT APPETIZERS

\$100 · 2 Dozen

- ◆ Garlic Herb Meatballs *choose one*
 - Bolognese Sauce
 - Route 66 Sweet Chili Sauce
 - Caribbean Jerk BBQ Sauce
- ◆ Cream Cheese & Spinach Roll-Ups v
- ◆ Short Rib Polenta w/ Bourbon Glaze *gf*
- ◆ Toasted Cannelloni w/ Marinara v
- ◆ Pretzel Sticks w/ Whole Grain Mustard & Cheddar Sauce v
- ◆ Crispy Chili Cauliflower w/ Ranch v
- ◆ Lavosh Flatbreads *choose one*
 - Basil, Mozzarella & Tomato w/ Balsamic & Garlic Oil v
 - Pepperoni w/ Marinara
 - Ham and Pineapple w/ Creme Fraiche

BOARDS & DIPS

Serves 10-15

- ◆ Chef's Charcuterie Board **\$375**
House-cured meats, assorted cheeses & accoutrements w/ house-made crostinis
- ◆ Crudité Board **\$250** v, *gf*
Served w/ red pepper hummus & ranch
- ◆ Smoked Salmon Board **\$375**
Red onions, capers, grilled lemon & cream cheese · w/ house-made crostinis
- ◆ Spinach Artichoke Dip **\$250** v
Served w/ house-made crostinis
- ◆ Roasted Red Pepper Hummus **\$250** v
Served w/ pita
- ◆ Buffalo Chicken Dip **\$300**
Served w/ tortilla chips
- ◆ Crab Dip **\$400**
Served w/ house-made crostinis

FROM THE SEA

\$125 · 2 Dozen

- ◆ Crab Stuffed Mushrooms w/ Balsamic Reduction
- ◆ Petite Crab Cakes w/ Lemon Aioli
- ◆ Chilled Jumbo Shrimp Cocktail w/ Cocktail Sauce *gf*
- ◆ Teriyaki Shrimp & Pineapple Skewer

MAIN STATIONS

SLIDERS *2 Dozen · choose one*

- ◆ Carved Prime Rib \$180
- ◆ Ground Sirloin \$150
- ◆ Pulled Chicken \$150
- ◆ BBQ Jackfruit \$120 v
- ◆ Roast Beef Bagel Sliders \$150
Boursin & red onion · served cold
- ◆ Chicken Salad w/ Asparagus & Bacon \$150
served cold

TACO / NACHO BAR *Serves 10-15 · choose 3 · \$350*

- ◆ Carne Asada
- ◆ Pulled Smoked Chicken
- ◆ Tequila Lime Shrimp
- ◆ Roasted Sweet Potato v

Served w/ tortilla chips, flour tortillas, lettuce, cheese sauce, cotija, pico de gallo & avocado sour cream

BBQ

- ◆ St. Louis Baby Back Ribs (6 slabs) \$250
- ◆ Pulled Pork or Chicken (5 lbs) \$125
- ◆ Beef Brisket (5 lbs) \$150

PASTA *Serves 10-15 · choose one · \$250*

- ◆ Penne Bolognese v
- ◆ Alfredo w/ Broccoli v
- ◆ Primavera v

Add chicken +\$75 · steak +\$100 · shrimp/crab +\$140

WINGS \$150

- ◆ Baked Hamilton's Style Rub 5 lbs · gf
- ◆ Traditional Buffalo 5 lbs · gf

SALADS

Serves 10-15 · \$75

- ◆ St. Louis Italian Chop v, gf
- ◆ Caesar v
- ◆ Caribbean Cole Slaw v, gf

SIDES

Serves 10-15 · \$75

- ◆ Hamilton Steakhouse French Fries v
- ◆ Ranch Tater Tots v, gf
- ◆ Kettle Chips v
- ◆ Red Hot Riplets v
- ◆ Baked Beans
- ◆ Cornbread Casserole v
- ◆ Spanish Rice v
- ◆ Street Corn v, gf
- ◆ Guacamole w/ Chips v
- ◆ Roasted Potato Bread v

SWEET TREATS

2 Dozen · \$60

- ◆ Chocolate Chip Cookies v
- ◆ Salted Caramel Turtle Cookies v
- ◆ Sweet Escape v
Cookies & brownies
- ◆ Fruit Skewers w/ Creamy Dip v, gf
- ◆ Bourbon Bread Pudding w/ Caramel Sauce \$120
Serves 10-15

Please inform us of any allergies or dietary restrictions when booking.

UP TO 4 HOUR RENTALS

The Rhone

Monday - Thursday \$1,200

Friday - Sunday \$2,000

The Garage

Monday - Thursday \$600

Friday - Sunday \$1,000

HOSTED BAR SERVICE

Beer / Wine / Liquor

1st Hour \$18 / person

Additional Hour \$10 / person

Guests under 21 \$10 / person

Beer / Wine

1st Hour \$14 / person

Additional Hour \$8 / person

