KILKARNEY HILLS

Banquet Facility Menu

*PRICES SUBJECT TO CHANCE

HORS D'OEUVRES

Priced for 30 people

*FINAL QUANTITIES BASED OFF TOTAL HEAD COUNT

COLD PLATTERS

VEGETABLE TRAY 130

FRUIT TRAY 140

WISCONSIN CHEESE CURD PLATTER 150
Mounds of flavored fresh
Ellsworth cheese curds

SHRIMP COCKTAIL 140

BUILD YOUR OWN SLIDERS 160

MEAT AND CHEESE TRAY 155
with crackers

DOMESTIC CHEESE TRAY 140
with crackers

ANTIPASTO PLATTER 125

CHILLED SIDE OF SALMON 140
Basil or smoked

GARDEN SPINACH DIP + MINI NAAN 75

TOMATO-BASIL BRUSCHETTA* 95

PROSCIUTTO-WRAPPED ASPARAGUS* 100

HUMMUS + OLIVE TAPENADE 85
w/ assorted breads + crackers

SPOTTED COW CHEESE SPREAD 95
Served with assorted crackers
+ soft naan bread

CHARCUTERIE BOARD 175
An eye-appealing arrangement of meats, cheeses, crackers, breads, spreads, and nuts.

CANAPÉ ASSORTMENT* 110
Garlic toasts and cucumber slices topped with complemetary flavored cream cheese and fresh garnishes

PINWHEELS * 95
Tortillas stuffed with meats veggies yummy sauces and cheese. Rolled, sliced and that's how they got their name.

HOT BITES

BUFFALO CHICKEN DIP 125
served with crackers

CREAMY SPINACH ARTICHOKE DIP 135
Served with mini naan bread

BACON WRAPPED STUFFED JALAPEÑOS 100
Fresh jalapeños stuffed with chicken, onion, & cream cheese,
wrapped with smoky bacon slices

MEATBALLS 100
Your choice of rich Swedish gravy
or smoky BBQ sauce

CAROLINA PULLED PORK SLIDERS 110

BLUE FETA CHEESE STUFFED MUSHROOM CAPS 100

ITALIAN SAUSAGE STUFFED MUSHROOMS 95
Zesty Italian sausage topped with
Parmesan cheese

ROASTED VEGGIE STUFFED MUSHROOMS 95
Roasted medley of fresh veggies topped
with balsamic reduction

SOFT BAVARIAN PRETZEL STICKS 85
Served with Rush River cheese dipping sauce

PORK SKEWERS 140
Glazed in a sweet chili sauce

TERIYAKI CHICKEN SKEWERS 150

BUFFALO CHICKEN SKEWERS 150
Grilled and coated in buffalo sauce topped
with blue cheese crumbles and
ranch dipping suace.

SWEET CHILI CHICKEN WINGS 125

BUFFALO CHICKEN WINGS 125

*Appetizers are served at a stationed buffet. *Butler service is available at an additional charge.*

PRICES AS OF JANUARY 2022

PLATED ENTRÉES

Plated meals include caesar salad, vegetable, starch served with warm rolls and butter. Many items can be prepared gluten free with advance notice. Our food is prepared in a kitchen where nuts may be used. Price listed is per plate. If two entrées are desired, add 1.50 per plate. (GF) – GLUTEN FREE

HERB CRUSTED PORK LOIN 21
Herb crusted pork loin with a savory apple glaze, accompanied with a cranberry wild rice stuffing.

CHAMPAGNE CHICKEN 22
Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy champagne sauce.

CHICKEN MARSALA 22
Lightly dusted with seasoned flour and pan fried golden brown with mushrooms and Marsala sauce.

SLICED BEEF 22
Tender sliced beef smothered in homemade beef gravy.

BASIL LEMON CHICKEN 21 (GF)
Grilled chicken breast covered in a zesty lemon glaze.

COD FLORENTINE WITH MORNAY SAUCE 24
Italian style baked cod topped with spinach sauté, crispy Parmesan topping, and drizzled with Mornay Sauce.

BEEF TENDERLOIN MEDALLIONS 28
with a wild mushroom demi glaze.

TROPICAL CHICKEN 22 (GF)
Grilled chicken breast topped with tropical mango salsa.

BRUSCHETTA CHICKEN 23
Italian crusted chicken breasts with fresh basil and tomato, topped with feta cheese and drizzled with a Parmesan cream sauce.

SIRLOIN 25 (GF)
Six-ounce sirloin topped with sun-dried tomato basil steak butter.

CANADIAN WALLEYE 27
Fresh Canadian Walleye served either broiled or almond crusted.

BAKED SALMON 25 (GF)
Six-ounce fillet of marinated baked salmon.

PRIME RIB 28 (GF)
Slow roasted, ten-ounce piece of prime rib with sea salt and twelve pepper crusted.

NY STRIP 28 (GF)
Ten-ounce grilled center-cut strip steak.

FILLET MIGNON 36 (GF)
Grilled six-ounce fillet with a rosemary – Merlot reduction.

SALAD:

Caesar Salad

-Mixed Green Salad with Parmesan Peppercorn dressing
Add $2.00

-Kilkarney Salad Add $3.00
Field greens, eggs, feta, seasonal berries, candied walnuts & raspberry vinaigrette

STARCH:

Parsley Buttered Baby Red Potatoes
Garlic Mashed Red Potatoes
Garlic + Herb Mashed Potatoes
Roasted Red Pepper Mashed Potatoes
Au Grain Potatoes Add $1.00
Cheesy Hash Browns Add $1.00
Baked Potato
Wild Rice Blend
Cranberry Wild Rice Stuffing

VEGETABLE:

Glazed Baby Carrots
Buttered Corn
Whole Green Beans
Chef's Choice
Seasonal Vegetable Medley – Add $1.50
Basil Carrots

COMBO PLATES

Plated meals include one salad, vegetable, starch and are served with warm rolls and butter.

CHAMPAGNE CHICKEN & SIRLOIN 29

CHAMPAGNE CHICKEN & WALLEYE 29

WALLEYE & SIRLOIN 34

CUSTOM COMBO
Combine your own two favoritas on one plate
Price will be based off your choices.

PRICES AS OF JANUARY 2022

KILKARNEY BUFFET

Served with salad, vegetable, and starch of your choice with warm rolls and butter.
Additional choices subject to an additional fee.

ENTRÉES

2 entrées 24/ person
3 entrées 26/ person

BRUSCHETTA CHICKEN

BASIL LEMON CHICKEN (GF)

ROAST TURKEY BREAST WITH GRAVY

COD FLORENTINE

CHAMPAGNE CHICKEN

LASAGNA

VEGETABLE LASAGNA

HERB CRUSTED PORK LOIN
WITH SAVORY PORK GRAVY

SLICED BEEF WITH GRAVY

PINEAPPLE GLAZED HAM

CHICKEN MARSALA

BAKED CALIFORNIA GARLIC CHICKEN (GF)

PORK MARSALA

GRILLED SIRLOIN (GF)
WITH TOMATO BASIL BUTTER + 3.00

CARVED PRIME RIB + 4.00 (GF)
75.00 CARVING FEE

WALLEYE – BROILED OR FRIED + 3.00

BEEF TENDERLOIN MEDALLIONS
WITH WILD MUSHROOM DEMI GLAZE + 4.00

ONE CHOICE FROM EACH SECTION INCLUDED. IF YOU WOULD LIKE TWO, ADD 1.00

SALADS

MIXED GREEN SALAD
WITH PARMESAN
PEPPERCORN DRESSING

ITALIAN PASTA SALAD

CREAMY COLESLAW

PARMESAN BROCCOLI
PENNE SALAD

CLASSIC POTATO SALAD

CAESAR SALAD

FRESH FRUIT

STARCHES

GARLIC BUTTERED RED POTATOES

GARLIC + HERB MASHED POTATOES

BAKED POTATO

ROASTED RED PEPPER
MASHED POTATOES

WILD RICE BLEND

CRANBERRY WILD RICE STUFFING

IRISH MASHED POTATOES

AU GRATIN POTATOES *(ADD 1.00)*

CHEESY HASH BROWNS *(ADD 1.00)*

VEGETABLES

GLAZED BABY CARROTS

BUTTERED CORN

WHOLE GREEN BEANS

CHEF'S CHOICE

SEASONAL VEGETABLE
MELODY
(ADD 2.00)

BASIL CARROTS

PRICES AS OF JANUARY 2022

SPECIALTY BUFFETS

price shown per person

ITALIAN BUFFET 22

Lasagna, Penne Noodles with Marinara and Alfredo sauce, your choice of Meatballs, Italian Sausage, or Grilled Chicken. Choose two meat items for $1.00 extra. Caeser Salad or Italian Pasta Salad, Warm Bread, and Butter

MEXICAN BUFFET 21

Pan style pork burritos, Taco Bar: spicy beef and chipotle chicken, lettuce, tomato, cheese, jalapeños, sour cream, salsa, Mexican Rice, Cold Mexican Salad, Guacamole,Chips, Salsa and Con Queso.

CAROLINA BARBECUE BUFFET 21

BBQ Pulled Pork, California Baked Chicken, Coleslaw, Baked Beans, Bi-Color Corn, Garlic Baby Red Potatoes, Warm Bread and Butter.

HORS D'OEUVRES BUFFETS

FAVORITES

22 PER PERSON

CHICKEN WINGS

MEATBALLS

SPINACH ARTICHOKE DIP

CHEESE + CRACKERS

VEGGIE TRAY

FRUIT TRAY

PINWHEELS

HEARTY

24 PER PERSON

BRUSCHETTA

TERIYAKI CHICKEN SKEWERS

ITALIAN STUFFED MUSHROOMS

BUFFALO CHICKEN DIP

WISCONSIN CHEESE CURD PLATTER

PINWHEELS

FRUIT TRAY

CHILLED BASIL SALMON

VEGGIE TRAY

PRICES AS OF JANUARY 2022

BEVERAGES

Alcoholic Beverage

MIXED CALL	5.00
MIXED PREMIUM	5.75
MIXED EXTRA PREMIUM	6.75
DOMESTIC BEER BOTTLE	4.50
PREMIUM BEER BOTTLE	5.50
GLASS OF WINE	6.50

Wine and Champagne

		PER BOTTLE	PER CASE
ALBERTONI HOUSE WHITE	CHARDONNAY, WHITE ZIN, PINOT GRIGIO, MOSCATO	23	252
ALBERTONI HOUSE RED WINE	MERLOT, CABERNET	23	252
RIESLING	BY CASE ONLY	----	288
HOUSE CHAMPAGNE		26	312
MARTINI ASTI SPUMANTE		28	----

Keg Beer

1/2 BARREL DOMESTIC BEER	MICH GOLDEN LIGHT, BUDWEISER, MILLER LITE, BUSCH LIGHT	350
1/2 BARREL PREMIUM BEER	SPOTTED COW, RUSH RIVER, LEINENKUGELS VARIETIES, SUMMIT	425

Non-Alcoholic Selections

INFUSED WATER STATION 100
-strawberry + mint -citrus trio
-lemon + basil -berry basil

UNLIMITED SODA 250
NON-ALCOHOLIC CHAMPAGNE 19 / BOTTLE
HOT CHOCOLATE 20 / GALLON
MILK 15 / GALLON
FRUIT PUNCH 20 / GALLON

UNLIMITED COFFEE

GUEST COUNT	STATION	ON TABLE
<150 GUESTS	150	225
150+ GUESTS	225	295

PRICES AS OF JANUARY 2022

DESSERTS

CREATE YOUR OWN DESSERT BUFFET

Pick 2 5.00 || Pick 3 6.00 || Pick 4 7.00

pick pick pick

CHOCOLATE CAKE

CARROT CAKE

RED VELVET CAKE

VANILLA CHEESECAKE

MINI COOKIES & BROWNIES BITES

STRAWBERRY SHORTCAKE

WARM CARAMEL APPLE CRISP (GF)

WARM MAPLE PECAN BREAD PUDDING

HOMEMADE CHEESECAKE

OTHER SELECTIONS

CHOCOLATE COVERED STRAWBERRIES 1.50 each (GF)

ASSORTED COOKIES 14 per dozen

ASSORTED COOKIES AND BROWNIES 2.50 per person

DESSERT SHOOTERS
2.00 each

flavors:
STRAWBERRY SHORTCAKE
LEMON BLUE BERRY
GRASSHOPPER
BAILEYS
OREO

ASSORTED MINI DESSERTS
4.50 per person

MINI MOUSSE CUPS
CHEESE CAKE BITES
MINI COOKIES
BROWNIE BITES

makes a great centerpiece or dessert buffet!

HOMEMADE CHEESECAKES

VANILLA
Graham Cracker Crust
with Vanilla Cheesecake

BLUEBERRY
Graham Cracker Crust, topped
with Fresh Blueberries and a
Blueberry – Lemon Drizzle

OREO
Oreo Crust, Cookies & Cream Cheesecake
Topped with Oreo Crumbles and Ganache

CHOCOLATE DIPPED BANANA
Oreo Crust, Banana Cheesecake
Topped with Banana Chips
and Ganache

CHOCOLATE COVERED CHERRY
Oreo Crust, Cherry Cheesecake
Topped with Cherries and Ganache

CREAMY COCONUT
Chocolate & Toasted Coconut Crust,
Coconut Cheesecake Topped with
Almonds, Ganache, and Coconut

IRISH MINT
Oreo Crust, Irish Mint Cheesecake
(CreamDe Mint) Topped with
Andes Candies & Ganache

STRAWBERRY
Graham Cracker Crust, Strawberry
Cheesecake Topped with Fresh
Strawberries and Ganache

CARAMEL APPLE
Graham Cracker Crust, Caramel Apple
Cheesecake Topped with Crispy
Toppings & Caramel Drizzle

PLATED 5.50/PERSON (LIMIT 2 CHOICES)

CHEESECAKE BUFFET 5.50/PERSON (LIMIT 3 CHOICES)

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LATE NIGHT SNACKS

prices shown per 50 people

CRANBERRY ALMOND CHICKEN SALAD CROISSANT 90

TURKEY AND PROVOLONE SLIDERS 75

HAM AND SWISS SLIDERS 75

ITALIAN SUB SANDWICH 95

NACHO BAR 110

BAKED POTATO BAR 110

CHIPS AND SALSA 75

SNACK MIX 75

ASSORTED CHEESE AND OLIVES 75

PRETZELS AND CHIPS 55

KILKARNEY CRAFTED PIZZAS

SAUSAGE, PEPPERONI, CHEESE (12 INCH)
16 EACH

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CHILDREN'S MENU

Please choose one option

Kids eat off your buffet 13

KIDS BUFFET:
Chicken Fingers, French Fries, fruit and Macaroni & Cheese 17

PLATED OPTIONS:
includes fruit + condiments

Chicken Fingers & French Fries 15

Hot Dog & Macaroni and Cheese 15

Food prices are not guaranteed until 60 days prior to your event. Please confirm prices with us at this time.

We are required by law to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. According to the State of Wisconsin Health Department, we cannot allow leftover food to leave the premises after any event. Please notify the Event Coordinator prior to the event of any special dietary restrictions. Prices do not include the 20% Service Fee or the 5.5% WI Sales Tax.