



KILKARNEY HILLS

# *Banquet Facility Menu*

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# HORS D'OEUVRES

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*Priced for 50 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 95

TOMATO-BASIL BRUSCHETTA\* 110

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 195  
An eye-appealing arrangement of meats, cheeses,  
crackers, breads, spreads, and nuts.

CANAPÉ ASSORTMENT\* 125  
Garlic toasts and cucumber slices topped with  
complementary flavored cream cheese and fresh  
garnishes

PINWHEELS \* 110  
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 145  
Served with mini naan bread

BACON WRAPPED  
STUFFED JALAPEÑOS 110  
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 110

ITALIAN SAUSAGE STUFFED  
MUSHROOMS 110  
Zesty Italian sausage topped with  
Parmesan cheese

ROASTED VEGGIE STUFFED  
MUSHROOMS 110  
Roasted medley of fresh veggies topped  
with balsamic reduction

SOFT BAVARIAN PRETZEL STICKS 95  
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 sauce.

SWEET CHILI CHICKEN WINGS 125

BUFFALO CHICKEN WINGS 125

HONEY MUSTARD BONELESS WINGS 150

BBQ BONELESS WINGS 150

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

PRICES AS OF JANUARY 2023

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## PLATED ENTRÉES

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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 pork gravy, 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 32

with a wild mushroom demi glaze.

#### SALAD:

-Mediterranean Green Salad

-Caesar Salad

-Mixed Green Salad with  
Parmesan Peppercorn dressing  
Add \$2.00

-Kilkarney Salad Add \$3.00  
Field greens w/figs, 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

### TROPICAL CHICKEN 23 (GF)

Grilled chicken breast topped with tropical mango salsa.

### BRUSCHETTA CHICKEN 23 (GF)

Italian grilled chicken breast with fresh basil and tomato, topped with feta cheese and drizzled with a balsamic reduction.

### GRILLED 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.

### FILET MIGNON 36 (GF)

Grilled six-ounce fillet with a rosemary – Merlot reduction.

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## COMBO PLATES

Plated meals include one salad, vegetable, starch and are served with warm rolls and butter. Family Style add \$4.00 / table

### CHAMPAGNE CHICKEN & SIRLOIN 34

### WALLEYE & SIRLOIN 38

### CHAMPAGNE CHICKEN & WALLEYE 34

### CUSTOM COMBO

Combine your own two favorites on one plate  
Price will be based off your choices.

# 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 25/ person

3 entrées 27/ 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 ROAST 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 1.50

### SALADS

MIXED GREEN SALAD  
WITH PARMESAN  
PEPPERCORN DRESSING

ITALIAN PASTA SALAD

CREAMY COLESLAW

PARMESAN BROCCOLI  
PENNE SALAD

CLASSIC POTATO SALAD

CAESAR SALAD

FRESH FRUIT

MEDITERRANEAN  
GREEN SALAD

### 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

FRESH SEASONAL  
VEGETABLE MELODY  
(ADD 3.00)

BASIL CARROTS

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## SPECIALTY BUFFETS

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*price shown per person*

### ITALIAN BUFFET 24

*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. Caesar Salad or Italian Pasta Salad, Warm Bread, and Butter*

### MEXICAN BUFFET 22

*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 24

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

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## HORS D'OEUVRES BUFFETS

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### FAVORITES

23 PER PERSON

CHICKEN WINGS

MEATBALLS

SPINACH ARTICHOKE DIP

CHEESE + CRACKERS

VEGGIE TRAY

FRUIT TRAY

PINWHEELS

### HEARTY

25 PER PERSON

BRUSCHETTA

TERIYAKI CHICKEN SKEWERS

ITALIAN STUFFED MUSHROOMS

BUFFALO CHICKEN DIP

WISCONSIN CHEESE CURD PLATTER

PINWHEELS

FRUIT TRAY

CHILLED BASIL SALMON

VEGGIE TRAY

# BEVERAGES

## *Alcoholic Beverage*

MIXED CALL	5.50
MIXED PREMIUM	6.50
MIXED EXTRA PREMIUM	7.50
DOMESTIC BEER BOTTLE	4.75
PREMIUM BEER CAN	5.50
GLASS OF WINE	7.25

## *Wine and Champagne*

		PER BOTTLE	PER CASE
ALBERTONI HOUSE WHITE	CHARDONNAY, WHITE ZIN, PINOT GRIGIO, MOSCATO	28	308
ALBERTONI HOUSE RED WINE	MERLOT, CABERNET	28	308
RIESLING	BY CASE ONLY	— — — —	325
HOUSE CHAMPAGNE		29	329
MARTINI ASTI SPUMANTE		38	— — — —

## *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 COFFEE

UNLIMITED SODA 250  
 NON-ALCOHOLIC CHAMPAGNE 25 / BOTTLE  
 HOT CHOCOLATE 25 / GALLON  
 MILK 15 / GALLON  
 FRUIT PUNCH 20 / GALLON

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

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# DESSERTS

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## CREATE YOUR OWN DESSERT BUFFET

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

*price per person*

CHOCOLATE CAKE

CARROT CAKE

RED VELVET CAKE

VANILLA CHEESECAKE

MINI COOKIES & BROWNIES BITES

STRAWBERRY SHORTCAKE

WARM CARAMEL APPLE CRISP <sup>GF</sup>

WARM MAPLE PECAN BREAD PUDDING

HOMEMADE CHEESECAKE

## OTHER SELECTIONS

CHOCOLATE COVERED <sup>GF</sup>  
STRAWBERRIES 1.50 each

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

*\*can be made gluten free by request*

ASSORTED MINI DESSERTS  
4.50 per person

MINI MOUSSE CUPS <sup>GF</sup>  
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)

## LATE NIGHT SNACKS

*\*prices shown per 50 people*

CRANBERRY ALMOND CHICKEN  
SALAD MINI CROISSANTS 110

TURKEY AND PROVOLONE  
SLIDERS 85

HAM AND SWISS SLIDERS 85

ITALIAN SUB SANDWICH BITES 110

NACHO BAR 110

BAKED POTATO BAR 110

CHIPS AND SALSA 75

PUB STYLE SNACK MIX 85

SEASONED PRETZELS AND CHIPS 75

## KILKARNEY CRAFTED PIZZAS

SAUSAGE, PEPPERONI,  
CHEESE (12 INCH)  
16 EACH

## CHILDREN'S MENU

*Please choose one option*

**Kids eat off your buffet 13**

### KIDS BUFFET:

Chicken Fingers, French Fries, fruit  
and Macaroni & Cheese 19

### 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.*