



KILKARNEY HILLS

Off-Site Catering Menu

KILKARNEY CATERS TO YOU

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

CHOICE BUFFET ENTRÉES

1 entree 20/ person

2 entrées 21/ person

3 entrées 25/ person

BASIL LEMON CHICKEN (GF)

CHAMPAGNE CHICKEN

SLICED BEEF WITH GRAVY

LASAGNA

VEGETABLE LASAGNA

HERB CRUSTED PORK LOIN
WITH SAVORY PORK GRAVY

BRUCHETTA CHICKEN (GF)

ROAST TURKEY BREAST WITH GRAVY

PINEAPPLE GLAZED HAM (GF)

CHICKEN MARSALA

BAKED CALIFORNIA GARLIC CHICKEN

PORK MARSALA

GRILLED SIRLOIN (GF)
WITH TOMATO BASIL BUTTER + 3.00

BEEF TENDERLOIN MEDALLIONS
WITH WILD MUSHROOM DEMI GLAZE
+5.00

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

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 SALAD
WITH GREEK VINAGRETTE

STARCHES

GARLIC BUTTERED
RED POTATOES (GF)

GARLIC + HERB
MASHED POTATOES (GF)

BAKED POTATO (GF)

ROASTED RED PEPPER
MASHED POTATOES (GF)

WILD RICE BLEND (GF)

CRANBERRY WILD RICE
STUFFING (GF)

IRISH MASHED POTATOES

AU GRATIN POTATOES
(ADD 1.00 PER PERSON)

CHEESY HASH BROWNS
(ADD 1.00 PER PERSON)

VEGETABLES

*All vegetables are gluten free

GLAZED BABY CARROTS

BUTTERED CORN

WHOLE GREEN BEANS

CHEF'S CHOICE

FRESH SEASONAL
VEGETABLE MELODY
(ADD 1.00 PER PERSON)

BASIL CARROTS

OFF-SITE EVENT PRESENTATION PACKAGES

<u>DIY (DO IT YOURSELF)</u> INCLUDED WITH PRICE OF BUFFET	<u>STANDARD BUFFET SERVICE</u> BUFFET PRICE + 4.00 / PERSON	<u>PREMIUM BUFFET SERVICE</u> +7.00 /PERSON + 20% SERVICE FEE
FOOD DELIVERED-HOT & READY	PREMIUM CHAFERS	PREMIUM CHAFERS
DISPOSABLE PRODUCTS	CLOTHS & SKIRTING FOR BUFFET TABLE	CLOTHS & SKIRTING FOR BUFFET TABLE
BLACK HEAVY-DUTY PLATES, FORKS, KNIVES & SPOONS	SERVING TRAYS, BOWLS AND UTENSILS	SERVING TRAYS, BOWLS AND UTENSILS
PAPER NAPKIN	BUFFET ATTENDANT(S)	BUFFET ATTENDANT(S) & WAIT STAFF
CLEARING & DISPOSAL DONE BY CUSTOMER	DELIVERY	DELIVERY
	PLASTIC PLATES WITH HEAVY DUTY BLACK PLASTIC FLATWARE	CHINA PLATES AND STAINLESS FLATWARE
	CLEARING & DISPOSAL DONE BY CUSTOMER	WATER PITCHERS & WATER GLASSES
		SERVERS WILL WATER AND CLEAR
<i>*Chaffer rental available (see below)</i>	<i>*Linen cloths and napkins *Server(s) available (see below)</i>	<i>*Linen cloths and napkins available for added fee</i>

***ALL PACKAGES ARE COMPLETELY CUSTOMIZABLE. EACH ONE SHOWS A HIGH TIER OF PRODUCTS AND SERVICES, BUT CAN BE ADJUSTED TO MEET YOUR INDIVIDUAL NEEDS.

FOR A CUSTOM QUOTE PLEASE CALL CHEF JEN AT (651) 210-1290

Ala cart Services

CAKE CUTTING
WITH BLACK PLASTIC PLATES, DISPOSABLE UTENSILS, NAPKINS
1.25/PERSON

FAMILY STYLE SALAD AND ROLLS
4.00 / TABLE

CHAFER W/ FUEL RENTAL
25.00 EACH

SERVER FEE
20.00/HR PER SERVER

LINEN CLOTH 10.50/EA
NAPKINS 1.75/EA

ROLLED SILVERWEAR ON GUEST TABLES
1.00 / SETTING

WATER STATION
INCLUDES PLASTIC CUPS

EVENT WITH ON-SITE WATER 50

IF WATER NEEDS TO BE PROVIDED 100

Many other services are available. Please call (651) 210-1290 or email jen@kilkarneyhills.com to inquire. *Sales tax (5.5%) and service charge (20%) not included in pricing.

HORS D'OEUVRES

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 150

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

SALAMI CORONETS 100

TOMATO-BASIL BRUSCHETTA* 110

PROSCIUTTO-WRAPPED ASPARAGUS* 125

HUMMUS + OLIVE TAPENADE 95
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.

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

HOT BITES

BUFFALO CHICKEN DIP 125
served with crackers

CREAMY SPINACH ARTICHOKE DIP 145
Served with mini naan bread

BACON WRAPPED
STUFFED JALAPEÑOS 145
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 115
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 100
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 125

BBQ BONELESS WINGS 125

PRICES AS OF JANUARY 2025

DESSERTS

CREATE YOUR OWN DESSERT BUFFET

Pick 2 6.00 || Pick 3 7.00 || Pick 4 8.00

price per person
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 (GF)
STRAWBERRIES 1.50 EACH

ASSORTED COOKIES 14 PER DOZEN

**ASSORTED COOKIES AND
BROWNIES 3.50 PER PERSON**

DESSERT SHOOTERS
4.00 EACH

FLAVORS:

**STRAWBERRY SHORTCAKE
LEMON BLUE BERRY*
GRASSHOPPER*
BAILEYS*
OREO**

**can be made gluten free by request*

ASSORTED MINI DESSERTS
5.50 PER PERSON

CHOCOLATE COVERED STRAWBERRIES (GF)
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

IRISH MINT

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

STRAWBERRY

Graham Cracker Crust,
Strawberry Cheesecake Topped with
Fresh Strawberries

CARAMEL APPLE

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

PLATED 7.00/PERSON (LIMIT 2 CHOICES)

CHEESECAKE BUFFET 6.50/PERSON (LIMIT 3 CHOICES)