KILKARNEY HILLS

Cold Hors D'oeuvres

WISCONSIN BRIDE MAGAZINE BEST of 2016

Serves 50 people

Vegetable Tray $120

Fresh Seasonal Crudités nicely arranged on a platter served with ranch dip

Fruit Tray $130

A variety of seasonal fruits, berries, and melons

Wisconsin Cheese Curd Platter $150

Mounds of seasoned fresh Ellsworth Cheese Curds

Shrimp Cocktail $120

Delicious jumbo shrimp served with a spicy cocktail sauce

Build Your Own Sliders $160

Sliced beef, turkey, and ham served with fresh slider buns

Meat and Cheese Tray $140

A variety of meats & cheeses all arranged on a huge platter & served with a medley of crackers

Cheese Tray $130

An assortment of domestic cheeses served with a medley of crackers

Antipasto Platter $125

Assorted imported olives, roasted peppers, meats, cheeses, and marinated vegetables

Smoked Salmon $140

A whole side of fresh Atlantic Salmon marinated & smoked. Topped w/fresh lemon, red onion, capers, hard boiled eggs, tomatoes, cucumbers, and parsley. Served with crackers.

Spinach Dip $65

Homemade Spinach Dip served with Pita Bread

Pinwheels * $75

Assorted tortilla roll ups w/ fresh veggies, meats, & cheeses. Accompanied with complimentary sauces

*Canapé Assortment** $95

Cucumber slices w/herb cream cheese, shrimp, zesty cream cheese veggie crostini, & Bruschetta

*Tomato-Basil Bruschetta** $80

Diced tomato and fresh basil tossed in a balsamic reduction and piled on a garlic feta crostini. Topped with parmesan cheese

*Prosciutto Wrapped Asparagus** $95

A trio of crisp asparagus tips wrapped in prosciutto

Hummus & Olive Tapenade $75

Served with soft pita bread and crispy pita chips

Spotted Cow Cheese spread $85

Served with assorted crackers & soft pita bread

** Available as but*

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Hot Hors D'oeuvres

Serves 50 people

Jumbo Chicken Wings $95
Tossed in a buffalo, bbq, sweet chili, or served plain

Meatballs $95
Meatballs with your choice of a rich Swedish gravy or a smoky bbq sauce

Egg Rolls $95
Pork & vegetable egg rolls fried golden brown served with spicy mustard & sweet & sour sauce

Chips Con Queso $60
Fresh tortilla chips served with a warm cheese sauce

Spinach/Artichoke Dip $95
Creamy Parmesan and artichoke dip with chiffonade of basil. Served with fried pita bread

Stuffed Jalapenos Wrapped in Bacon $150
Fresh jalapenos stuffed with chicken, onion, & cream cheese, wrapped with smoky bacon slices

Feta & Blue Cheese Stuffed Mushroom Caps $95
Tangy blue cheese mixed with a touch of cream cheese and brandy stuffed inside mushroom caps, baked, and topped with garlic breadcrumbs

Buffalo Chicken Skewers $125
Grilled and coated in buffalo sauce topped with blue cheese crumbles

Italian Sausage Stuffed Mushrooms $75
Zesty Italian sausage topped with parmesan cheese

Roasted Veggie Stuffed Mushrooms $85
Roasted medley of fresh veggies topped with balsamic reduction

Soft Bavarian pretzel sticks with Rush River cheese sauce for dipping $75

Pork Skewers with sweet chili sauce $95
Sweet chili glazed pork skewers

Teriyaki Chicken Skewers $125

Carolina Pork Sliders $100

All appetizers are served at a stationed buffet.
If you prefer butler service, there is an additional charge.

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Entrees

Maximum of two choices per event; however, there will be an additional $1.00 charge per person added to each entrée for providing the second entrée.

Herb Crusted Pork Loin.....$17.95

Herb crusted pork loin with a savory apple glaze, accompanied with a cranberry wild rice stuffing

Champagne Chicken.....$18.95

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

Chicken Marsala.....$18.95

Lightly dusted with season flour and pan fried golden brown with mushrooms and a Marsala sauce

Sliced Beef.....$18.95

Tender sliced beef smothered in homemade beef gravy

Lemon Chicken.....$18.95

Grilled chicken breast covered in a zesty lemon glaze

Cod Florentine with Mornay Sauce.....$18.95

Italian style baked cod topped with spinach sauté, crispy Parmesan topping, and drizzled with Mornay Sauce.

Tropical Chicken.....$19.95

Grilled chicken breast topped with tropical mango salsa

Bruschetta Chicken.....$19.95

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

Sirloin.....$20.95

Six-ounce sirloin topped with sun-dried tomato basil steak butter

Canadian Walleye.....$22.95

Fresh Canadian Walleye served either broiled or almond crusted

Baked Salmon.....$21.95

Six-ounce filet of marinated baked salmon

Prime Rib.....$23.95

Slow roasted, ten-ounce piece of prime rib with sea salt and twelve pepper crusted

NY Strip.....$24.95

Ten-ounce grilled center cut strip steak

Filet Mignon.....$26.95

Grilled six-ounce filet with a rosemary – Merlot reduction

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Entrée Accompaniments

Dinner entrees include: Salad choice, warm dinner rolls and butter;
one starch choice and one vegetable choice. Please add $1.00 for each additional side.

Salad:

Green Salad with Parmesan Peppercorn dressing
Caesar Salad
Kilkarney Salad – Add $1.00
Field greens w/figs, feta, seasonal berries, candied walnuts & raspberry vinaigrette

Starch:

Please choose one starch to accompany your meal

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

Vegetable:

Please choose one vegetable to accompany your meal

Baby Carrots
Buttered Corn
Whole Green Beans
Chef's Choice
Seasonal Vegetable Medley – Add $1.00

Gluten Free:

Many items can be prepared gluten free with advance notice.
Our food is prepared in a kitchen where nuts may be used.

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Kilkarney Buffet - $19.95

All buffets are served with warm rolls and butter

Entrees

Please choose two

Bruschetta Chicken
Roast Turkey Breast with Gravy
Champagne Chicken
Herb Crusted Pork Loin
Pineapple Glazed Ham
Baked California Garlic Chicken
Lemon Chicken
Cod Florentine
Lasagna or Vegetable Lasagna
Sliced Beef with Beef Gravy
Chicken Marsala
Pork Marsala

Add $2 Per Person:

Grilled Sirloin
Carved Prime Rib
Walleye – Broiled or Fried

Starches

Please choose one
If you would like two, please add $1.00

Garlic Buttered Red Potatoes
Au Gratin Potatoes – add $1.00
Garlic Mashed Red Potatoes
Cheesy Hash browns - add $1.00
Garlic + Herb Mashed Potatoes
Baked Potato
Roasted Red Pepper Mashed Potatoes
Wild Rice Blend
Cranberry Wild Rice Stuffing
Irish Mashed Potatoes

Vegetables

Please choose one
If you would like two, please add $1.00

Glazed Baby Carrots
Buttered Corn
Whole Green Beans
Chef's Choice

Add $1.00
Seasonal Vegetable Medley

Salads

Please choose one
If you would like two, please add $1.00
Mixed Green Salad with Parmesan Peppercorn Dressing
Italian Pasta Salad
Coleslaw
Parmesan Broccoli Penne Salad
Classic Potato Salad
Caesar Salad
Fresh Fruit

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Specialty Buffets

Italian Buffet

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, Italian Pasta Salad, Warm Bread, and Butter

$18.95

Mexican Buffet

Pan Style Burrito, Taco Bar (soft shell tacos, spicy beef and chipotle chicken, lettuce, tomato, cheese, jalapenos, sour cream, and salsa) Mexican Rice, Refried Beans, Cold Mexican Salad, Guacamole, Chips, Salsa and Con Queso.

$18.95

Barbeque Buffet

BBQ Pulled Pork, California Baked Chicken, Coleslaw, Baked Beans, Bi-Color Corn, Mashed Potatoes, Warm Bread and Butter

$18.95

Combo Plates

All plates are served with your choice of vegetable, starch, green salad with assorted dressing and rolls

Champagne Chicken & Sirloin

$22.95

Champagne Chicken & Walleye

$22.95

Walleye & Sirloin

$25.95

Custom Combo

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

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Children's Menu

Please choose one option per event

Plated Options:

Chicken Fingers & French Fries — *$9.95*

Macaroni and Cheese — *$9.95*

Kids Buffet:

Chicken Fingers, French Fries & Macaroni & Cheese

$12.95

Kids eat off your buffet - $9.95

Late Night Snacks

All options are priced for 25 people unless noted otherwise

Cranberry Almond Chicken Salad Croissant…….$45
Turkey and Provolone Sliders……$35
Ham and Swiss Sliders……$35
Italian Sub Sandwich……$35
Nacho Bar (50 people)……$95
Baked Potato Bar (50 people)……$95
Chips and Salsa (50 people)……$50
Snack Mix (50 people)……$50
Assorted Cheese and Olives……$65
Pretzels and Chips……$35
Pizzas (Pepperoni, Sausage, Cheese)……$13/ea
Fresh Baked Cookies & Ice Cold Milk……$65

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 Events Coordinator prior to the event of any special dietary restrictions.
All prices do not include the 18% Service Fee or the 5.5% WI Sales Tax.

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Kilkarney Beverage Options

Alcoholic Beverages	Cash	Host
Mixed Call	$4.50	$4.25
Mixed Premium	$5.25	$5.00
Mixed Extra Premium	$6.00	$5.75
Domestic Beer Bottle	$4.00	$3.75
Premium Beer Bottle	$4.75	$4.50
Glass of Wine	$5.75	$5.50

Hosted Beverages

Non - Alcoholic

Unlimited Coffee Station	
150 Guests or Less	$60.00 / on table $150.00
151 Guests or More	$100.00 / on table $225.00
Unlimited Soda	$150.00
Fruit Punch	$12.95/gallon
Hot Chocolate	$14.95/gallon
Milk	$14.95/gallon
Non-alcoholic Champagne	$13.00/bottle
Infused Water Station	$30.00

Wine/Champagne

House White/Blush Wine: Chardonnay, White Zin & Pinot Grigio	$19.00/bottle / $228.00/case
House Red Wine: Merlot, Cabernet	$19.00/bottle / $228.00/case
Riesling & Moscato (by case only)	$248.00/case
House Champagne	$16.00/bottle / $199.00/case
Martini Asti Spumante	$24.00/bottle

Keg Beer

1/2 Barrel Domestic Beer (16 gallon)	$295.00
1/2 Barrel Premium Beer	$375.00

Premium beer = Spotted Cow, Rush River, Leinenkugles varieties & Summit

All hosted beverages are subject to a 18% Service Charge and a 5.5% WI Sales Tax

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Kilkarney Hills Dessert Menu

KILKARNEY HILLS
Banquet Facility and Off-site Catering

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Kilkarney's Homemade Cheesecakes ……$4.00
French vanilla, Irish mint patty, oreo cookie, peanut butter cup, turtle, chocolate chip and raspberry

Chocolate Layer Cake with Bailey's & mint whipped topping……..$4.00

Carrot Cake ……..$3.75

Assorted Mini Desserts……..$4.00
Bites of brownies, bars, chocolate covered strawberries and mousse cups

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