



Cold Hors D'oeuvres

Serves 50 people

<i>Vegetable Tray</i>	
<i>Fresh Seasonal Crudités nicely arranged on a platter served with ranch dip</i>	
<i>Fruit Tray</i>	
<i>A variety of seasonal fruits, berries, and melons</i>	
<i>Wisconsin Cheese Curd Platter</i>	
<i>Mounds of seasoned fresh Ellsworth Cheese Curds</i>	
<i>Shrimp Cocktail</i>	
<i>Delicious jumbo shrimp served with a spicy cocktail sauce</i>	
<i>Build Your Own Sliders</i>	
<i>Sliced beef, turkey, and ham served with fresh slider buns</i>	
<i>Meat and Cheese Tray</i>	
<i>A variety of meats & cheeses all arranged on a huge platter & served with a medley of crackers</i>	
<i>Cheese Tray</i>	
<i>An assortment of domestic cheeses served with a medley of crackers</i>	
<i>Antipasto Platter</i>	
<i>Assorted imported olives, roasted peppers, meats, cheeses, and marinated vegetables</i>	
<i>Smoked Salmon</i>	
<i>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.</i>	
<i>Spinach Dip</i>	
<i>Homemade Spinach Dip served with Pita Bread</i>	
<i>Pinwheels</i> *.....	
<i>Assorted tortilla roll ups w/ fresh veggies, meats, & cheeses. Accompanied with complimentary sauces</i>	
<i>Canapé Assortment</i> *.....	
<i>Cucumber slices w/herb cream cheese, shrimp, zesty cream cheese veggie crostini, & Bruschetta</i>	
<i>Tomato-Basil Bruschetta</i> *.....	
<i>Diced tomato and fresh basil tossed in a balsamic reduction and piled on a garlic feta crostini. Topped with parmesan cheese</i>	
<i>Prosciutto Wrapped Asparagus</i> *.....	
<i>A trio of crisp asparagus tips wrapped in prosciutto</i>	
<i>Hummus & Olive Tapenade</i>	
<i>Served with soft pita bread and crispy pita chips</i>	
<i>Spotted Cow Cheese spread</i>	
<i>Served with assorted crackers & soft pita bread</i>	



Hot Hors D'oeuvres

Serves 50 people

- Jumbo Chicken Wings.....*
Tossed with your choice of buffalo, BBQ, sweet chili, or served plain
- Meatballs.....*
Meatballs with your choice of a rich Swedish gravy or a smoky BBQ sauce
- Egg Rolls.....*
Pork & vegetable egg rolls fried golden brown served with spicy mustard & sweet & sour sauce
- Chips Con Queso.....*
Fresh tortilla chips served with a warm cheese sauce
- Spinach/Artichoke Dip.....*
Creamy Parmesan and artichoke dip with chiffonade of basil. Served with fried pita bread
- Stuffed Jalapenos Wrapped in Bacon.....*
Fresh jalapenos stuffed with chicken, onion, & cream cheese, wrapped with smoky bacon slices
- Feta & Blue Cheese Stuffed Mushroom Caps.....*
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.....*
Grilled and coated in buffalo sauce topped with blue cheese crumbles
- Italian Sausage Stuffed Mushrooms.....*
Zesty Italian sausage topped with parmesan cheese
- Roasted Veggie Stuffed Mushrooms.....*
Roasted medley of fresh veggies topped with balsamic reduction
- Soft Bavarian pretzel sticks with Rush River cheese sauce for dipping.....*
- Pork Skewers with sweet chili sauce.....*
Sweet chili glazed pork skewers
- Teriyaki Chicken Skewers.....*
- Carolina Pork Sliders.....*

*All appetizers are served at a stationed buffet.
If you prefer butler service, there is an additional charge of \$100.00.*



Entrees

- Herb Crusted Pork Loin*.....
Herb crusted pork loin with a savory apple glaze, accompanied with a cranberry wild rice stuffing
- Champagne Chicken*.....
Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy champagne sauce
- Chicken Marsala*.....
Lightly dusted with season flour and pan fried golden brown with mushrooms and a Marsala sauce
- Sliced Beef*.....
Tender sliced beef smothered in homemade beef gravy
- Lemon Chicken*.....
Grilled chicken breast covered in a zesty lemon glaze
- Cod Florentine with Mornay Sauce*.....
Italian style baked cod topped with spinach sauté, crispy Parmesan topping, and drizzled with Mornay Sauce.
- Tropical Chicken*.....
Grilled chicken breast topped with tropical mango salsa
- Bruschetta Chicken*.....
Italian crusted chicken breasts with fresh basil and tomato, topped with feta cheese and drizzled with a Parmesan cream sauce
- Sirloin*.....
Six-ounce sirloin topped with sun-dried tomato basil steak butter
- Baked Salmon*.....
Six-ounce filet of marinated baked salmon
- Canadian Walleye*.....
Fresh Canadian Walleye served either broiled or almond crusted
- Prime Rib*.....
Slow roasted, ten-ounce piece of prime rib with sea salt and twelve pepper crusted
- NY Strip*.....
Ten-ounce grilled center cut strip steak
- Filet Mignon*.....
Grilled six-ounce filet with a rosemary – Merlot reduction



Entrée Accompaniments

*Dinner entrees include your choice of salad, one starch and one vegetable choice.
All dinners are served with warm dinner rolls and butter.*

Salad:

*Mixed green salad with Parmesan Peppercorn dressing
Caesar Salad
Kilkarney Salad*

*Field greens w/figs, feta, seasonal berries, candied walnuts & raspberry vinaigrette
Fresh Fruit*

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*

Gluten Free:

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



Kilkarney Buffet

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

Grilled Sirloin
Walleye – Broiled or Fried
Carved Prime Rib

Vegetables

Please choose one

Two for an Additional Charge

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

Starches

Please choose one

Two for an Additional Charge

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

Salads

Please choose one

Two for an Additional Charge

Mixed Green Salad with Parmesan
Peppercorn Dressing
Kilkarney Salad
Italian Pasta Salad
Coleslaw
Parmesan Broccoli Penne Salad
Classic Potato Salad
Caesar Salad



Kilkarney 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

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.

Barbeque Buffet

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

Combo Plates

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

Champagne Chicken & Sirloin

Champagne Chicken & Walleye

Walleye & Sirloin

Custom Combo

*Combine your own two favorites on one plate
Price will be based off your meal selections*



Little Tikes Menu

(for children 12 and under)

Please choose one option per event

Plated Options:

*Chicken Fingers & French Fries
Macaroni and Cheese*

Kids Buffet:

*Chicken Fingers, French Fries and Macaroni & Cheese
or
Kids eat off your buffet*

Late Night Snacks

- Cranberry Almond Chicken Salad Croissant.....*
- Turkey and Provolone Sliders.....*
- Ham and Swiss Sliders.....*
- Italian Sub Sandwich.....*
- Nacho Bar (50 guests).....*
- Baked Potato Bar (50 guests).....*
- Chips and Salsa (50 guests).....*
- Snack Mix (50 guests).....*
- Assorted Cheese and Olives.....*
- Pretzels and Chips.....*
- Pizzas (Pepperoni, Sausage, Cheese – serves 4-5 guests).....*
- Fresh Baked Cookies & Ice Cold Milk.....*

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.

All prices do not include the 20% Service Fee or 5.5% WI Sales Tax.



Kilkarney Beverage Options

Alcoholic Beverages

Mixed Call
Mixed Premium
Mixed Extra Premium
Domestic Beer Bottle
Premium Beer Bottle
Glass of Wine

Non - Alcoholic

Unlimited Coffee Station
150 Guests or Less
151 Guests or More
Unlimited Soda
Fruit Punch
Hot Chocolate
Milk
Non-alcoholic Champagne
Unlimited Infused Water Station

Wine/Champagne

House White/Blush Wine:
Moscato, Chardonnay, White Zin
& Pinot Grigio
House Red Wine:
Merlot, Cabernet
Riesling (by case only)
House Champagne
Martini Asti Spumante

Keg Beer

1/2 Barrel Domestic Beer (16 gallon)
1/2 Barrel Premium Beer
Premium beer = Spotted Cow, Rush River, Leinenkugles varieties & Summit
Inquire about craft beer pricing.

Revised: 12/2019

Please add 20% Service Fee and 5.5% WI Sales Tax on all hosted items



Kilkarney Dessert Menu

Kilkarney Homemade Cheesecakes
French vanilla, Irish Mint Patty, Oreo Cookie, Peanut Butter Cup, Turtle, Chocolate Chip and Raspberry

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

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

Cookie & Brownie Assortment.....



Groom's Dinner Menu

Option One:

Chicken Breast, Burgers, Brats, Buns and Fixings

Sides: Choose two or three

- a) Caesar Salad*
- b) Potato Salad*
- c) Coleslaw*
- d) Pasta Salad*
- e) Baked Beans*

Option Two:

BBQ Pulled Chicken, Pulled Pork, Pulled Turkey OR Sloppy Joes (Please Pick One)

*Baked Beans
Potato Salad
Coleslaw*

Option Five:

*Lasagna
Caesar salad
Breadsticks*

Option Three:

BBQ Pulled Pork, Pulled Turkey, OR Sloppy Joes (Please Pick One)

*Buttered Corn
Garlic Mashed Potatoes
Potato Salad
Coleslaw*

Option Four:

Grilled Chicken OR Meatballs (Please Pick One)

*Penne Noodles
Marinara & Alfredo Sauce
Caesar salad
Breadsticks*

Additional Options:

*Cookies & Brownies
Fresh Fruit Bowl
Bartender Service*



Ala-Carte

For your convenience, Kilkarney Hills offers the following items available for you to rent.

- Colored Dinner Napkins.....*
- Lanterns (candles included, limited quantities).....*
- Mirrors (octagon or square, limited quantities)*
- Heaters (includes one tank).....*
 - Additional tanks.....*
- Colored Up-lights (8 available)*
- Full Room.....*
- Ceiling Drapery with LED lights.....*
- High tops with black spandex cover (5 available).....*
 - Without cover.....*
- Cake stands.....*
- Wedding cake stand.....*
- Champagne fountain.....*
- Dessert plates & forks (black plastic)*
- Fire pit area (includes one tank – additional tanks -\$30)*
- Entrance Sign Announcement (end of driveway).....*
- Audio Visual Equipment.....*
- Wireless Mic.....*
- Candle Lighting.....*
- Wedding Suites.....*