



Kirkewood Catering





Welcome to Kirkwood

Kirkwood is your next destination for adventure, productivity and relaxation. Our mountain resort has everything your group needs to create a successful and fun visit, from year round outdoor activities to delicious food & classic accommodations. Whether you are planning an wedding, important corporate retreat or just travelling with a group of friends, your Kirkwood group experience is sure to be unforgettable. Our group sales team can tailor options to suit your needs from discount lift tickets to a day of exploration in the high Sierra. Highlight your trip with a catered lunch or private dinner accented with amazing mountain views.





Build Your Own Buffet

Your choice of two entrees, two accompaniments, one salad, bread, coffee and tea service. \$44.50 per person. Please ask for gluten free menu options.

Additional entrée: \$7.00 per person, salad or accompaniment: \$4.50 per person.

SALADS

HIGH SIERRA SALAD

California Baby Greens with Cucumber, Tomato and Carrots and our Honey Lavender Vinaigrette

CLASSIC CAESAR SALAD

Crisp Hearts of Romaine with Fresh Grated Parmesan, Croutons and Classic Caesar Dressing

SPINACH SALAD

Baby Spinach with Mandarin Oranges, Candied Walnuts, Roasted Red Pepper and Balsamic Vinaigrette

ACCOMPANIMENTS

FARMERS MARKET VEGETABLES

GRILLED ASPARAGUS

HARICOT VERTS ALMANDINE

HONEY GLAZED BABY CARROTS

CHEF'S RED POTATOES

ROASTED GARLIC MASHED POTATOES

ROSEMARY ROASTED RED POTATOES

LONG GRAIN WILD RICE

CURRY ROASTED CAULIFLOWER

Build Your Own Buffet *(Continued)*

BEEF

- Marinated NY Steak with Peppercorn Demi-Glace
- Herb Crusted Prime Rib with Au Jus and Horseradish Sauce
- Pink Peppercorn and Garlic Marinated Beef Tri-Tip
- Herb Roasted Fillet of Beef with Béarnaise Sauce (Add \$8 per person)

PORK

- Caribbean Jerk Pork Tenderloin topped with Mango Salsa
- Bacon wrapped Pork Loin with Apple Chutney
- Mango Chutney Roasted Pork Loin
- Honey Baked Ham

POULTRY

- Macadamia Nut Encrusted Chicken Breast with Hawaiian Pesto
- Classic Chicken Piccata with Lemon Burre Blanc and Fried Capers
- Foraged Wild Mushroom Chicken Marsala
- Pan Roasted Turkey Breast with Cranberry Orange Relish

LAMB

- Grilled Rosemary Rack of Lamb with Mango Mint Chutney (Add \$8 per person)

VEGETARIAN

- Asian Tofu Stir-Fry: Vegetables, Yaki Soba Noodles and Sweet Hoisin Soy Sauce
- Penne Pasta Primavera : Penne Pasta with Fresh Vegetables and Basil Pesto Cream Sauce
- Eggplant Parmesan: Panko Breadcrumbs, Italian Herbs, Parmesan, Mozzarella and Roasted Pomodoro Sauce
- Wild Mushroom Ravioli: Truffle Cream Sauce, Asparagus tips and Roasted tomato Gratin

SEAFOOD

- Blackened Salmon Topped with Pineapple Salsa
- Grilled Mahi Mahi with Mango Salsa
- Pan Seared Fillet of Halibut with orange spice butter (Add \$5 per person)
- Baked Salmon in Puff Pastry with Dill Cream Sauce

Hors d'oeuvres

DISPLAYED

Pricing is based per person. Must be ordered in increments of 10.

Minimum order of 50 required per selection.

Chilled Prawns...\$13.50

Presented with Fresh Lemon and Cocktail Sauce

Cheeses of the World...\$10.50

Assorted International cheeses displayed with dried fruits, nuts and cracker bread

Antipasto Platter...\$10.50

Assorted Cured Meats, Peppers, Olives and Artichoke Hearts

Mediterranean Platter...\$9.50

Assorted Grilled Vegetables presented with Garlic Hummus, and Curry toasted Pita Chips

Traditional Swedish Meatballs...\$9.50

Fresh Fruit Display ...\$7.50

with Sliced Melon & Berries

Spinach and Artichoke Dip... \$7.50

Flatbread Chips and Crostini served with Creamy Warm Spinach Artichoke Dip

Vegetable Crudités with Dip...\$6 .50

Fresh cut raw vegetables displayed with Ranch Dressing and Roasted Red Pepper Dip

TRAY PASSED

Pricing is based per piece. Must be ordered in increments of 25.

Minimum order of 50 required per selection.

Tequila Citrus Shrimp Ceviche

Martini...\$8.50

with Fresh Corn Chips

Spicy Ahi Tuna Rolls...\$4.25

with reduced Tamari Soy

Sesame seared Ahi on Wonton Crisps...\$4.25

Norwegian Smoked Salmon on Herb

Flatbread...\$4.25

with Capers, Red Onion and Dill Cream

Prosciutto wrapped Asparagus...\$4.25

with Sundried Tomato Aioli

Caprese Skewers...\$4.25

with Pesto and reduced Balsamic

Wild Mushroom Bruschetta with Feta

on Crostini ... \$3.25 *with truffle oil*

Tomato Basil Bruschetta on Crostini...\$3.25

with reduced Balsamic drizzle

Applewood Bacon Wrapped Scallops...\$5.25

with Garlic Butter

Petite Crab Cakes ...\$5 .25

with Cajun Remoulade

Coconut Shrimp...\$5.25

with Sweet Thai Chili Sauce

Rumaki ...\$4.75

Water Chestnut wrapped in Smoked Bacon

Smoked Pork Ribs... \$5.25

BBQ sauce or Sweet Chili Glaze

Chicken Sate ...\$4 .25

with Peanut Sauce

Feta & Garlic Stuffed Mushroom

Caps...\$3.25

Build Your Own BBQ

Your choice of two entrees, two accompaniments, garden salad, cornbread or rolls, coffee and tea service. \$28.50 per person. Additional entrée: \$7.00 per person, accompaniment: \$4.50 per person.

ENTREES

St. Louis-Style Ribs (Add \$6 per person)

Grilled Marinated Chicken Breasts

Charbroiled Marinated Beef Tri-Tip

Shredded Pork

Roasted Portabella Mushroom

ACCOMPANIMENTS

Farmers Market Vegetables

Corn on the Cob

BBQ Ranch Beans

Pesto Pasta Salad

Kirkwood Coleslaw

Dixie Potato Salad



Break Service

20 person minimum. Pricing is based per person, unless otherwise noted.

- STARBUCKS COFFEE & TAZO TEA SERVICE.....\$35 PER 1.5 GALLON URN
- BOTTLED SODA\$3.50
- BOTTLED JUICE.....\$4.00
- BOTTLED WATER.....\$3.00
- ASSORTED FRESH BAKED COOKIES\$15.75 PER DOZEN
- TORTILLA CHIPS AND FRESH SALSA\$4.25

Breakfast

20 person minimum.

- CONTINENTAL BREAKFAST..... \$13.25 PER PERSON
Fresh Fruit Salad, Assorted Muffins and Danishes
- BREAKFAST BUFFET\$16.50 PER PERSON
Scrambled Eggs, Maple Peppered Bacon, Home Fries & Fresh Fruit Salad
- ADD-ONS: (PRICE BASED PER PERSON)

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| BISCUITS & GRAVY | \$3.25 | CROISSANT | \$3.25 |
| OATMEAL | \$2.75 | BAGEL & CREAM CHEESE | \$3.25 |
| FRENCH TOAST | \$3.25 | MUFFIN | \$3.25 |
| YOGURT & GRANOLA | \$2.75 | MAPLE BACON | \$6.50 |
| FRUIT SALAD | \$4.25 | SAUSAGE PATTY | \$3.75 |
| COTTAGE CHEESE | \$1.75 | | |

Lunch & Casual Dinner

20 person minimum

- BOXED LUNCHES.....\$16.95 PER PERSON
Served with chips, fresh fruit, bottled water and cookie
Choose your assortment of the following sandwiches:
 - Mesquite smoked turkey & provolone on whole grain
 - Angus Beef & cheddar on sourdough
 - Black forest ham & Swiss on marble rye
 - Veggie wrap with hummus, cucumber, carrot, lettuce and tomato
- DELI PLATTER.....\$18.95 PER PERSON
Assorted sliced deli meats and cheeses, hummus, lettuce, tomato, peppers, mayonnaise, whole grain mustard and assorted breads and rolls.
Served with chips, bottled water and cookies.
- TACO BAR\$24.95 PER PERSON
Pick two of the following meats: Pork Carnitas, Chicken Tinga, or Barbacoa beef.
Comes with the following. Sautéed fajita peppers & onions, shredded lettuce, diced tomato, shredded cheese, salsa, sour cream, guacamole, fresh lime wedges, Spanish rice, black beans, flour & corn tortillas.
- PASTA PARTY.....\$20.95 PER PERSON
Your choice of two pasta dishes, each consisting of one pasta, one sauce and one side, garden salad and bread sticks. Additional Sides \$4, Additional Pasta Dish \$8
 - PASTA: Penne, Fettuccini, Rigatoni, Whole Wheat Penne, Spaghetti, Gluten Free Pasta.
 - SAUCE: Roasted Pomodoro Red Sauce, Alfredo Sauce, Olive Oil Pesto Sauce, Sundried Tomato Cream Sauce.
 - SIDES: Meatballs, Grilled Chicken, Sautéed Vegetables, Italian Sausage, Portobello Mushrooms.



Beverage Service

We carry a wonderful selection of wines, spirits and beer and can create a bar to fit your budget. Whether you would like individuals to pay for their drinks or you prefer to host alcohol throughout the event, we can customize the bar to fit your needs. If you would like to bring your own wine, a corkage fee will be assessed.

DOMESTIC BEER: Budweiser, Bud Light, Rolling Rock, Michelob Ultra, Coors Light and Coors
Bottle...\$5.50 Keg...\$410.00

IMPORT OR CRAFT BEER: Stella Artois, Shock Top, Sierra Nevada Pale Ale, Deschutes Fresh Squeezed IPA, 10 barrel Joe IPA
Bottle...\$6.50 Keg \$515.00

LIQUOR DRINKS:

House Liquor...\$7.25

Call Liquor...\$8.25

Premium Liquor...\$9.25

WINE:

Selections include William Hill Chardonnay, Louis Martini Cabernet, MacMurray Ranch Pinot Noir, Edna Valley Merlot and LaMarca Prosecco. Please ask for current wine list.

Corkage fee: \$20 per bottle. \$30 for a Magnum sized bottle.

Dessert

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|-------------------------|-------------------|---------------------------------|-------------------|
| Ultimate Chocolate Cake | \$8.25 per person | Bite Size Brownie Display | \$6.25 per person |
| Giant Carrot Cake | \$9.50 per person | Mixed Berry New York Cheesecake | \$6.25 per person |
| Tiramisu | \$7.25 per person | Ice Cream Sundae Bar | \$9.50 per person |

Special Occasions Policies and Guarantees

PAYMENT AND GUARANTEES:

A signed event contract and deposit is required to confirm your event date. Requested dates will be placed on hold for two weeks from the proposal date at no charge. Final menu choices are due one month prior to event date and guaranteed guest count must be confirmed two weeks prior to event date. Final payment is due 30 days prior to your event date and incidentals are charged immediately after.

PERSONAL FOOD AND BEVERAGES:

All food, liquor and beer must be provided and prepared by Kirkwood Mountain Resort. No food and beverage of any nature may be brought into any function space, with the exception of celebratory cakes or bottled wine. (corkage fee applies)

SERVICE CHARGE AND SALES TAX:

A service charge of 20% will be charged to the cost of food and beverages along with a 2% resort fee and California State sales tax.

BAR SERVICE:

A \$100 bartender fee will be applied to cash bar setups. A \$500 bar set up fee will be applied to an additional bar set up.