



KIRKWOOD CATERING INFORMATION

KIRKWOOD.COM

WELCOME



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.

BUFFET

Build Your Own Buffet

Please choose one salad, two sides, and two entrees. Please ask for gluten free menu options. Let us know about any dietary restrictions or allergies.

Cost: \$48.50 pp

Additional Entrée: \$8.50 pp

Additional Salad or Accompaniment: \$5.00 pp

Add Hand-Carved Selection: \$6.00 pp

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 Salad¹

Baby spinach with farm fresh strawberries, sweet potato chips, blue cheese crumbles and an herbed black pepper vinaigrette.

Crunchy & Spicy Superfood Kale Salad

A blend of power-packed kales and hearty greens. Fresh strawberries, blackberries, raspberries, and blueberries with toasted hazelnuts. Spicy lemon and herb vinaigrette.

ACCOMPANIMENTS (SEASONALLY AVAILABLE)

Farmers Market Vegetables²

Assorted Colourful Vegetables of the Season.

Grilled Asparagus³

Prepared with lemon, extra virgin olive oil and parmesan cheese.



Haricot Verts, Sweet Corn

Complimented with a lemon thyme drizzle.

Honey Glazed Baby Carrots

Glazed with local honey and fresh seasonal herbs.

Roasted Garlic Mashed Potatoes

A rich and creamy favorite with a light garlic kick.

Rosemary Roasted Red Potatoes

Oven-roasted and highly Seasoned

Spanish Rice

A little spicy with deep paprika flavor, red & green bell peppers and onion.

Curry Roasted Cauliflower

¹Garnishes will change seasonally ²Changes Seasonally ³June - September

BUFFET

Build Your Own Buffet Cont.

Spice and Sweet With a Hint of Roast

MAINS

Pink Peppercorn & Garlic Rubbed Grilled Tri Tip

House made Highway 88 steak sauce.

Lavender and Herb Infused Roasted Tenderloin Of Beef

Served with our green peppercorn sauce.

Grilled Mediterranean Herb Rack of Lamb

Mint salsa verde and sundried tomato pesto.

Kirkwood Inn Smoked Pork Tenderloin

With huckleberry peppercorn sauce.

Chicken Florentine

Seared chicken breast with creamy spinach sauce and parmesan cheese.

Champagne Champignon Chicken

White wine marinated chicken breast and creamy champagne mushroom sauce.

Grilled King Salmon

Sauce Romesco – roasted red bell peppers, onions and almonds.

Seared Halibut Filet

Tomato chutney and herb pistou.

Wild Mushroom Ravioli

Truffled cream sauce, asparagus tips and roasted tomato gratin.

Penne Pasta Primavera



Fresh farm vegetables and basil pesto.

Asian Stir Fry Noodles

Seasoned tempeh, soba noodles, fresh vegetables and sesame-ginger citrus sauce.

HAND CARVED SELECTIONS

Herb-Crusted Bone-In Rib Eye Roast

Traditional au jus with horseradish crème fraîche.

Cola-Infused Grilled Pork Loin

Served with a savory strawberry and herb sauce.

Whole Grilled Citrus-Stuffed King Salmon

Topped with citrus and herb compound butter.

HORS D'OEUVRES

Hors d'oeuvres

DISPLAYED

Minimum of 50 people per selection.

Warm Spinach and Artichoke Dip.....\$7.50

Creamy, artichoke, and a little spicy. Served with fresh warm pita chips.

Farm Fresh Vegetable Crudites (seasonally available).....\$7.50

Sourced from local farms, fresh and seasonal vegetables accompanied by a roasted red pepper hummus and house-made ranch dressing.

Mediterranean Platter.....\$9.50

Assorted marinated and grilled vegetables: eggplant, zucchini, toasted red peppers, marinated artichokes, portobello mushrooms, green onions. Roasted garlic hummus and toasted pita bread.

Antipasto.....\$10.50

A selection of quality Italian-style cured meats, roasted red peppers, olives, and marinated artichokes.

Artisinal Cheese Display.....\$12.50

Assorted domestic and international cheeses, dried fruits and nuts, accompanied by sour dough crustini and lavosh crackers.

The Orchard Fruit Display (changes seasonally).....\$7.50

Seasonal sliced fresh fruit and berriesdough crustini and lavosh crackers.

Martin Point Shrimp Cocktail.....\$14.50

Horseradish cocktail sauce and lemon, spicy hoppy ale glaze.

TRAY PASSED

Minimum of 50 people per selection.

Caprese Skewers.....\$4.50

Fresh mozzarella, tomato, and basil pesto.

Artichoke & Olive Bruschetta.....\$4.50

Grilled olive oil bread and fresh herbs.

Tomato Bruschetta.....\$4.50

Fresh tomatoes, garlic and basil, extra virgin olive oil.

Thai Chicken Sate.....\$4.50

Savory Spicy Peanut Sauce

Grilled Beef Tenderloin Tips.....\$6.50

Fiery Mango Sauce

Spicy Ahi Tuna Poke.....\$6.50

Crispy Wonton, Wakame Salad

Coconut-Crusted Shrimp.....\$6.50

Sweet & Spicy Chili Glaze

Dungeness Crab Cake.....\$6.50

Mountain Remoulade

Shrimp Ceviche Tostada.....\$6.50

Cilantro Tomato Salsa, Lime Crème Fraiche

Dungeness Crab & Mango on Endive.....\$6.50

White Wine Vinaigrette

Grilled Australian Lamb pops.....\$8.50

Mint & Basil Salsa Verde

Mushroom Stuffed Mushrooms.....\$4.50

Feta, Roasted Garlic, Marinated Red Bell Pepper

BBQ

Build Your Own BBQ

Please choose two entrees and two accompaniments. High Sierra Salad, corn bread, rolls, coffee, and tea service are included.

Cost: \$32 pp

Additional Entrée: \$8 pp

Additional Accompaniment: \$4.50 pp

ACCOMPANIMENTS

Red and Blue Potato Salad

A summer classic. Light bodied sour cream dressing

Penne Pasta Salad

Fresh seasonal vegetables and herbs with vinaigrette dressing.

Traditional Cole Slaw

A house made standard. Sweet, tangy and creamy.

Southwest Mixed Bean Salad

Red, White, Black and Green with a little chili kick.

Ranch-Style Baked Beans

Bacon, Onions and Molasses.

Farmers Market Vegetables

Assorted colorful vegetables of the season.

Grilled Asparagus

Lemon, extra virgin olive oil with parmesan cheese.

Grilled Corn On The Cob

Grilled in the Husk and served with fresh whole butter.



MAINS

Grilled St. Louis Style Ribs

Accompanied by our house made Highway 88 barbecue sauce.

Grilled Ale-Brined Chicken

With our unique burnt orange sauce.

Pink Peppercorn & Garlic Rubbed Tri Tip

In our famous Highway 88 barbecue sauce.

Bar-B-Que Smoked Pork Shoulder

Traditional Carolina mustard barbecue sauce.

Grilled Miso-Marinated Portabella Mushroom

Our miso barbecue sauce is an inspired take on traditional bbq.

Smoke-Roasted Fresh Whole Suckling Pig (\$10 pp)

Trio of: Highway 88 barbecue sauce, traditional Carolina mustard sauce and our Miso barbecue sauce.

LATE NIGHT SNACKS

(MINIMUM OF 50 PEOPLE PER SELECTION)

Kirkwood Epic Sliders - \$5 pp

A mini version of our famous epic burger.

Buffalo Style Chicken Wings - \$4.50 pp

Baked chicken wings with buffalo sauce, barbecue sauce or sweet chili sauce.

Mountain "Street" Tacos - \$4.50 pp

Chicken tinga or beef carnitas with lettuce, radish and green onion. Served with green or red sauce.

Grilled Cheese and Tomato-Vodka Soup - \$5.50 pp

Sourdough bread and loaded with sharp cheddar. Creamy tomato soup with a little kick.

MENU

Break Service Menu

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

DRINKS & SIDES

Starbucks Coffee & Tazo Tea Service.....	\$2.50 pp
Juice.....	\$4
Bottled Soda.....	\$3.50
Bottled Juice.....	\$4
Bottled Water.....	\$3
Assorted Fresh Baked Cookies.....	\$15.75 per dozen
Tortilla Chips & Fresh Salsa.....	\$4.25

BREAKFAST

20 Person Minimum. Breakfast service includes coffee, decaf coffee, hot tea, citrus juice, and water.

Kirkwood Meadow Continental Breakfast..... \$15.50 pp

Fresh seasonal fruit and berries, cut and whole. Freshly baked breakfast pastries with butter, whipped honey butter, assorted jams, jellies and preserves. Yogurt & Kirkwood granola in plain and vanilla.

Additions to the Kirkwood Meadow Continental Breakfast:

- Black Forest Ham.....\$4
- Assorted Toasted Bagels, Whipped Cream Cheese.... \$3.50
Mountain Meadow Berry or Farmstead Veggie +\$0.50
- 4 Minute Eggs in the Shell..... \$2.50
- Steel-Cut Oatmeal.....\$3.50
Milk, maple syrup, local wild honey, dried fruits, and nuts.
- Chef's Seasonal Vegetable Frittata..... \$30/24 portions

Mountain Village Breakfast..... \$18.50 pp
Fresh seasonal fruit and berries. Freshly baked breakfast pastries with butter, whipped honey butter, assorted jams, jellies and preserves. Scrambled eggs with chevre and fresh herbs. Mountain breakfast potatoes with paprika, onions, peppers, and garlic. Applewood smoked bacon or sausage patties.

A La Carte and Build Your Own Breakfast Buffet:

- Scrambled Eggs - Chevre and Fresh Chopped Herbs.....\$2.50
Add Smoked Salmon \$2.00
- Eggs Benedict..... \$3.75
Poached farm fresh eggs, Canadian bacon, resort made english muffin, and classic hollandaise sauce.
- Chef's Fresh Seasonal Frittata.....\$30/24 portions
Fresh, seasonal and local vegetables and herbs
- Buttermilk Biscuits and Milk and Sausage Gravy..... \$3.50
Scratch biscuits, fresh chopped herbs, and milk.
- Sourdough Pancakes.....\$3.25
Kirkwood mountain syrup, triple berry compote, vanilla whipped cream, and sweet cream butter.
- French Toast..... \$3.25
Vanilla-scented Texas toast, Kirkwood mountain syrup, triple berry compote, and sweet cream butter.
- Steel-Cut Oatmeal..... \$3.50
Milk, maple syrup, local wild honey, dried fruits, and nuts.
- Freshly Baked Breakfast Pastries..... \$3.25
Butter, whipped honey butter, assorted jams, jellies, and preserves.
- Toasted Bagel & Cream Cheese..... \$4.00
Fruit flavored or veggie cream cheese.
- Fresh Seasonal Fruit and Berries..... \$4.50
- Peppered Maple Bacon..... \$6.75
- Sausage Patties..... \$4.50

MENU

Break Service Menu Cont.

LUNCH & CASUAL DINNER

20 Person Minimum

Boxed or Plattered Lunches. \$17.25 pp minimum

All offerings include whole fresh seasonal fruit, Chef's daily selection of side dish, chips, sweet treat, and bottled water.

Choose your assortment of the following sandwiches:

- **Vegetable Wrap**
Spinach or tomato flavored tortilla, arugula, roasted red bell peppers, snap peas, tomato, cucumber, Daikon sprouts, fresh greens, feta, and hummus.
- **Turkey Wrap**
Tomato flavored tortilla, arugula, tomato, avocado, havarti, and sun dried tomato aioli.
- **Grilled Tri-Tip Wrap**
Our paprika marinated grilled tri-tip, flour tortilla, arugula, tomato, cucumber, cotija cheese, and chipotle aioli.
- **Smoked Chicken on Sourdough**
Romaine lettuce, tomato, red onion, smoked gouda, and whole grain mustard aioli.
- **Grinder on Focaccia**
Prosciutto, coppa, salami, provolone, arugula, roasted red peppers, caramelized onion with a roasted garlic aioli.

Deli Platter. \$18.95 pp

Assorted sliced deli meats and cheeses, lettuce, tomato, peppers, red onion, mayonnaise, whole grain mustard, and hummus. Served with assorted fresh breads and rolls. Assorted chips, bottled water, and cookies.

Taco Bar. \$24.95 pp

Your choice of two: pork carnitas, southwest spiced chicken, or barbequed beef tri-tip. Sautéed fajita peppers and onions, shredded lettuce, diced tomato, cotija cheese, red salsa, green salsa, sour cream, guacamole, lime wedges, Spanish rice, refried beans, flour, and corn tortillas

Pasta Party. \$21.95 pp

- **Choice of Pasta**
Penne, Fettuccini, Rigatoni, Whole Wheat Penne, Spaghetti, Gluten Free Pasta
- **Choice of Sauces**
Caggiano Sausage Ragout, Eggplant Bolognese, Fire Roasted Tomato, Traditional Alfredo, Arugula, and Basil Pesto with Almonds
- **Choice of Meat and Vegetables**
Meatballs, Sweet or Hot Italian Sausage, Grilled Chicken, Sauteed Vegetables, Grilled Marinated Italian Vegetables

Lunch/Picnic/BBQ Cold Sides:

- **Red Skin Potato Salad**
Mayonnaise and Sour Cream Dressing
- **Penne Pasta Salad**
Fresh Seasonal Vegetables and Herbs, Vinaigrette
- **Traditional Cole Slaw**
Sweet, tangy and creamy
- **Southwest Mixed Bean Salad**
Red, White, Black and Green with a little chili kick

BEVERAGES

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

Bottle.....\$5.50
Keg.....\$410

IMPORT OR CRAFT BEER

Bottle.....\$6.50
Keg.....\$515

LIQUOR DRINKS

House Liquor.....\$7.25
Call Liquor.....\$8.25
Premium Liquor.....\$9.25

WINE

House Wine.....\$23.00 per bottle
Corkage fee.....\$20 per bottle, \$30 for a Magnum sized bottle

Please ask your coordinator for the most recent beer and wine list.

DESSERT

Dessert

Mountain S'mores.....\$5.00

Graham crackers, marshmallow, and Hershey's milk chocolate.

Warm Apple, Peach or Berry Cobbler.....\$8.25

Farm fresh fruit, crispy spiced topping, and whipped cream.

Apple, Pecan or Pumpkin Pie.....\$7.00

Whipped Cream

Ultimate Chocolate Cake.....\$9.50

Layers of chocolate icing and chocolate cake, chocolate and caramel sauces with whipped cream.

Giant Carrot Cake.....\$9.50

Caramel Sauce

Tiramisu.....\$7.25

Espresso Cream

Mixed Berry New York Cheesecake.....\$7.00

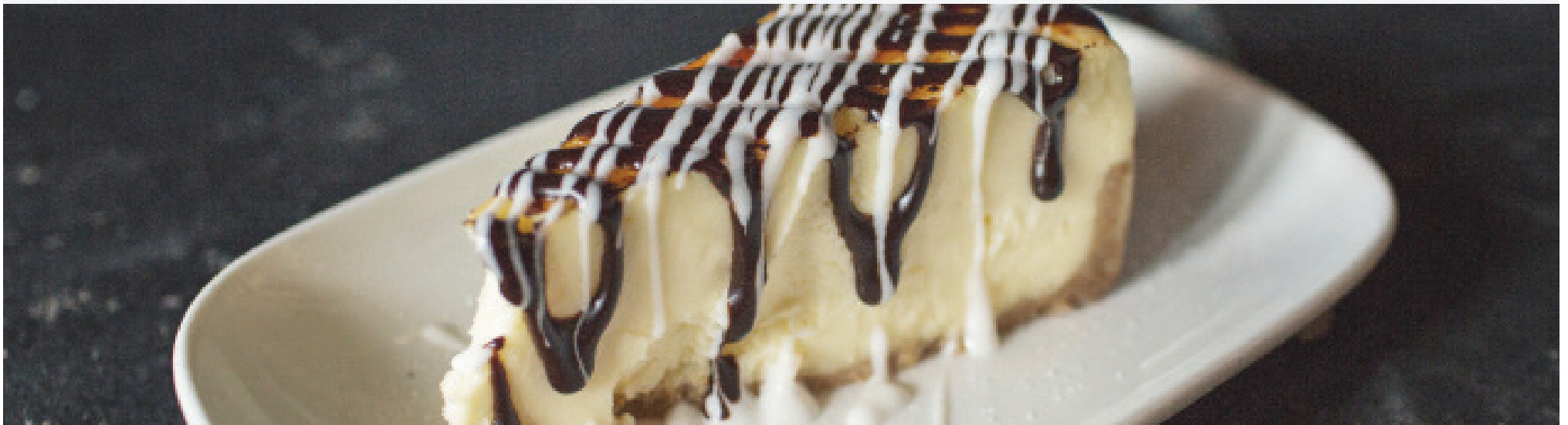
Vanilla-scented cheesecake with a mixed berry compote.

Bite-Sized Brownie Platter.....\$7.00

Double chocolate chunk and caramel pretzel brownies, chocolate and caramel sauces.

Ice Cream Sundae Bar.....\$9.75

Waffle bowl, mixed berry compote, Maraschino cherries, nuts, and assorted chopped candy toppings.



Special Occasions Policies & 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 3.25% resort fee and California State sales tax. All taxes are subject to change.

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.

