



## *The menu*

Celebrate your day with a celebration of flavors. Whatever you can imagine, our food and beverage experts are happy to create a menu that reflects your wishes. Make your special day as tasty as it is beautiful.

The Hotel at Kirkwood Center offers a lavish group menu-tasting each winter for its wedding clients. The tasting is complimentary for the bride and groom and up to four guests. You will have the opportunity to taste a large variety of entrées, hors d'oeuvres, desserts, and wedding cakes. Your event coordinator will notify you of the next available group tasting.



# *Hors d'oeuvres*

Your choice of hors d'oeuvres helps set the stage for your reception. Your guests will be amazed by our creative and distinctive choices; mix and match to create the perfect combination. The number of hors d'oeuvres you need depends upon the length of your cocktail hour, the time of day, and if a meal also will be served following the cocktail hour. Talk to your event coordinator about your options.

## Martini Stations

*Priced per person based on one hour of service*

### *Hot*

*\$50 per hour per chef attendant*

**Loaded Smashed Potatoes \$6**  
with bacon, chives, shredded cheddar, and sour cream

**Wild Mushroom Risotto \$8**  
with rosemary and shrimp

**Beef Stir-Fry \$8**  
with broccoli, rice, and ginger gastrique

**Macaroni and Cheese \$9**  
with lobster, peppers, and onions

**Truffled Mashed Potatoes \$8**  
with chicken in cognac cream

### *Cold*

**Southwest Tuna Poke \$8**  
with shredded lettuce, avocado, peppers, cucumbers, tomato

**Caprese Oliva \$7**  
with tomatoes, fresh mozzarella, basil, olives

**Spinach and Berry Salad \$6**  
*Seasonal*  
with onion poppy seed dressing and toasted almonds

## Passed Hors d'oeuvres

*Priced per 50 pieces*

*\$50 per hour per server fee*

**Asparagus and Prosciutto Puffs \$150**

**Shrimp Bruschetta \$185**  
on crostini

**Strawberry Phyllo Boats \$95**  
with strawberries, rum mascarpone, coconut, and  
caramelized pineapple in a phyllo cup

**Foie Gras Torchon \$300**  
served on brioche crostini with  
blackberry jam and chives

**Grilled Sirloin Crostini \$185**  
with fire roasted red pepper

**Bacon and Gruyere Cheese \$115**  
stuffed in a cherry tomato

**Salmon Cornet \$185**  
smoked cured salmon stuffed with  
dill and chive cream cheese

**Cured Smoked Salmon \$185**  
with dill cream cheese on crostini

**Crab Salad Tart \$225**  
with remoulade in phyllo

**Caramel, Apple, and Pecan in Phyllo Shell \$100**

**Raspberry, Brie, and Phyllo Rolls \$165**

## Display Hors d'oeuvres

### Hot

*Priced per 50 pieces*

**Raspberry and Brie \$165**  
in phyllo

**Meatballs \$115**  
Swedish or barbecue

**Spinach and Artichoke Dip \$135**  
served with pita chips

**Cauliflower Dip \$150**  
with toast points

**Mushroom Stuffed Tarts \$105**  
with mozzarella

**Italian Sausage Stuffed Mushrooms \$120**

**Barbecue Bacon Wrapped Shrimp \$200**

**Arancini \$135**  
with marinara sauce

**Crab Dip \$185**  
with artisan breads

**Boursin Stuffed Mushrooms \$110**

## Display Hors d'oeuvres

### Cold

*Priced per 50 pieces unless noted*

**Vegetable Crudités \$5 per person**  
served with chef's choice of dips

**Cheese Display \$7 per person**  
served with crackers

**Fruit Display \$5 per person**

**Antipasto Display \$6 per person**  
featuring grilled vegetables, nuts,  
cheeses, and cured meats

**Cured Meat and Imported Cheese Display \$11 per person**

**Seafood Tower Cost based on market**  
with traditional accompaniments

**Veggie Quiche Bites \$85**

**Meat Quiche Bites \$100**

**Cucumber Chips \$185**  
with Boursin cheese and grilled shrimp

**Tomato Bruschetta \$85**

**Asparagus and Prosciutto Puffs \$150**

**Savory Cheesecake Bites \$150**

**Shrimp Bruschetta \$185**

**Salmon Cornet \$185**  
smoked cured salmon stuffed  
with dill and chive cream cheese

**Strawberry Boats \$95**  
with rum mascarpone, toasted coconut,  
and brulee pineapple

**Bacon and Gruyere Cheese \$115**  
bacon and Gruyere cheese stuffed in a cherry tomato

**Caramelized Apple and Pecan Tart \$100**

**Grilled Sirloin Crostini \$185**  
with fire roasted red pepper

**Crab Salad Tart \$225**  
with remoulade in phyllo

**Foie Gras Torchon \$300**  
served on brioche crostini with  
blackberry jam and chives



## *Beverage* *planning*

You can elect to have an open bar, a limited selection of wine and beer, or a cash bar. Your event coordinator will advise you on the costs and inclusions for each.

There are many variables that will impact your alcohol budget. That said, and very generally, here are a few assumptions:

- Anticipate two drinks per guest, per hour. This average tapers slightly as the evening progresses.
- Women are primarily wine drinkers.

If you plan to host a champagne toast, assume one bottle of champagne can fill 5 – 10 glasses depending on the size of the pour.

## Beer, Wine, & Spirits

*For groups of 100 or less: \$150 bartender fee per bar*

*For groups more than 100: \$75 bartender fee per bar*

*One bartender per 100 guests recommended*

### Package Bar

*Includes premium brand liquors, domestic bottled beer, specialty beer, house selection of wines, Coke products, and bottled water*

*Priced per hour*

First Hour \$15 per person

Second Hour \$11 per person

Each Additional Hour \$7 per person

Upgrade to Super Premium \$2 per person

### Host Bar

*Priced per drink*

Domestic Beer \$5

Premium Beer \$6

Premium Mixed Drinks \$7

Super Premium Mixed Drinks \$9

House Wine \$30/bottle

Coca-Cola Products \$3

Other Brand Soda \$4

### Cash Bar

*Priced per drink*

Domestic Beer \$5

Premium Beer \$6

Premium Mixed Drinks \$7

Super Premium Mixed Drinks \$9

House Wine \$8

Coca-Cola Products \$3

Other Brand Soda \$4

### Kegs

*Priced per keg*

Domestic Beer \$425

Premium and Craft Beer Market price

**Beer**  
*Select 5*

*Domestic Beer Selection*

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light  
O'Doul's

*Premium Beer Selection*

Stella Artois  
Corona  
Guinness  
Goose Island  
Millstream IPA

**Spirits**  
*Select 10*

*Premium Brand Spirits*

Tito's Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Tequila  
Seagram's 7 Blended Whiskey  
Bombay Sapphire Gin  
Amaretto Di Amore  
Malibu Rum  
Bulleit Bourbon

*Super Premium Brand Spirits*

Ciroc Vodka  
1800 Tequila  
Cedar Ridge Bourbon  
Hendrick's Gin  
Jameson Irish Whiskey  
Amaretto Disaronno  
Kahlúa  
Baileys  
Jack Daniel's

## Wines

ForestVille Pinot Grigio, California \$30/bottle

ForestVille Chardonnay, California \$30/bottle

ForestVille Riesling, California \$30/bottle

ForestVille Pinot Noir, California \$30/bottle

ForestVille Cabernet Sauvignon, California \$30/bottle

Cupcake Vineyards Moscato D'Asti \$30/bottle



# *Entrées*

Your wedding is one of a kind, and your menu should be, too. Customize your dinner to bring out your special personality and theme. We offer an array of uniquely delicious items presented so beautifully they are truly works of art. Our experienced banquet professionals take being leaders in the industry to heart. Expect your dinner to be more than you even imagined.

## Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service  
A maximum of two meats and one vegetarian entrée can be selected*

*Select a soup or salad for all guests*

### Soup

**Lobster Bisque**

**Broccoli and Cheese Soup**

**Carrot Ginger Soup**

**Vichyssoise Soup**

### Salad

**Classic**

mixed greens with vegetable garnishes  
and choice of dressings

**Wedge**

*Additional cost of \$2 per person*

head lettuce with blue cheese, bacon, and tomato

**Arugula**

*Additional cost of \$2 per person*

arugula salad with bacon, goat cheese,  
candied pecans, and honey balsamic vinaigrette

**Caesar**

romaine lettuce, tomato, croutons,  
Parmesan cheese, and Caesar dressing

**Mixed Berry**

sweet and savory, with fresh berries,  
almonds, and champagne vinaigrette

## Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service  
A maximum of two meats and one vegetarian entrée can be selected*

### Entrées

*\$3 per person for multiple entrée selections*

#### *Seafood & Fish*

**Pan Seared Red Snapper \$47**  
andouille creole sauce, arancini

**Honey Glazed Salmon \$38**  
rice pilaf, ginger beurre blanc

**Seared Scallops \$49**  
mashed cauliflower, citrus beurre blanc

**Shrimp Scampi \$37**  
roasted garlic, grilled vegetables, angel hair pasta

#### *Pork*

**Blackened Pork Loin \$32**  
mashed potatoes, whiskey mustard sauce

**Cuban Marinated Pork Tenderloin \$31**  
mojo sauce, fried parsnips, caramelized onions

**Grilled Iowa Rib Eye \$33**  
sour cherry whiskey glaze, classic au gratin potatoes

#### *Beef*

**Balsamic Flank Steak \$36**  
cheddar mashed potatoes, sweet onion glaze

**Seared Beef Tenderloin \$47**  
boursin mashed potatoes, onion and mushroom demi-glace

**Grilled NY Strip \$39**  
peppers, onions, mushrooms, potato gratin, beurre rouge sauce

## Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service  
A maximum of two meats and one vegetarian entrée can be selected*

### Entrées

*\$3 per person for multiple entrée selections*

#### *Poultry*

**Panko-Crusted Chicken \$27**  
creamy Parmesan scalloped potatoes, pesto alfredo sauce

**Chicken Saltimbocca \$37**  
Tuscan roasted potatoes, parmesan and sage pan sauce

**Chicken Rockefeller \$32**  
roasted fingerling potatoes

**Chicken Cordon Blue \$35**  
green onion mashed potatoes, garlic cream sauce

#### *Vegetarian*

**Vegetable Risotto \$27**  
mushrooms, spinach, roasted tomatoes, parmesan cream

**Pasta Primavera \$25**  
fresh vegetables, basil, cavatappi pasta

**Arancini \$28**  
fresh seasonal vegetables, tomato sauce

**Mushroom Parmesan \$28**  
pesto, linguini, grilled vegetables

**Cashew Tofu (Vegan) \$28**  
wild rice pilaf, grilled vegetables, coconut curry sauce

## Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service  
A maximum of two meats and one vegetarian entrée can be selected*

### Entrées

*\$3 per person for multiple entrée selections  
Entree's served with chef's selection of seasonal vegetables and a side*

#### Duo Entrées

##### Tier 1 \$41

*Select two options*

NY Strip

Prosciutto Arancini

Pork Tenderloin

Chicken Rockefeller

Chicken Cordon Blue

Shrimp Scampi

##### Tier 2 \$53

*Select two options*

Rib Eye

Pork Rib Eye

Quail

Grilled Prawns

Salmon

Chicken Saltimbocca

##### Tier 3 \$65

*Select two options*

Rack of Lamb

Beef Filet

Scallops

Snapper

Crab Cake

Roasted Duck Breast

## Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service  
A maximum of two meats and one vegetarian entrée can be selected*

## Entrées

*\$3 per person for multiple entrée selections  
Entrée's served with chef's selection of seasonal vegetables and a side*

## Duo Entrées

## Sides

*Select one option*

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Green Onion Mashed Potatoes

Risotto Cake

Wild Rice Pilaf

Creamy Scalloped Potatoes

Roasted Root Vegetables

## Buffet Dinner

*50-person minimum*

*Choose from one of our three buffets or customize one for your reception*

*Coffee, tea, and roll service included*

### Classic \$37

*Upgrade chicken to grilled pork rib eye \$42*

#### House Salad

mixed greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing, and red wine vinaigrette

#### 5 Bean Salad

#### Seared Chicken Breast

with braised leeks, peppers, carrots

#### Grilled Sirloin

with onion demi-glace

#### Roasted Fingerling Potatoes

#### Fresh Seasonal Vegetables

### Tuscan \$39

*Add lasagna roll-ups with meat sauce \$44*

#### House Salad

mixed greens with vegetable garnishes, Italian and Greek dressings

#### Caprese and White Bean Salad

#### Chicken Marsala

with herb smashed potatoes

#### Shrimp Pasta Primavera

#### Fresh Seasonal Vegetables

### Mediterranean \$39

*Upgrade chicken to seared salmon \$44*

#### Romaine Lettuce Salad

with olives, feta, shaved red onions, tomatoes, Greek and Caesar dressings

#### Pickled Vegetable Salad

with fresh mozzarella

#### Rosemary-Marinated Chicken Breast

with creamy red pepper velouté

#### Lamb Spanakopita

#### Roasted Red Potatoes

#### Fresh Seasonal Vegetables

*Customize one of our buffets and serve your guests family style for a more intimate event*

*Additional cost of \$5 per person*



## Wedding Buffet

*50-person minimum*

*Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service*

*A maximum of two or three entrées can be selected*

*Children 11 years and under \$17*

*Select a soup or salad for all guests*

### Soup

*Additional cost of \$5 per person for two soup or salad selections*

**Chicken Noodle**

**Broccoli Cheese**

**Tomato Basil**

**Vichyssoise**

**Chicken Tortilla**

**Cream of Potato**

**Carrot Ginger**

**Corn Chowder**

### Salad

*Additional cost of \$5 per person for two soup or salad selections*

**Mixed Greens**

*with vegetable garnishes and choice of dressing*

**Caesar Salad**

*with romaine, tomato, croutons, Parmesan and Caesar dressings*

**Mixed Greens**

*Seasonal*

*with fresh berries, almonds, and champagne dressing*

**Wedge Salad**

*Additional cost of \$2 per person*

*with head lettuce, blue cheese, bacon, tomato*

## Wedding Buffet

*50-person minimum*

*Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service*

*A maximum of two or three entrées can be selected*

*Children 11 years and under \$17*

*Select a side salad for all guests*

### Side Salad

*Additional cost of \$5 per person for two side salad selections*

**5 Bean Salad**

**Broccoli Salad**

**Bacon and Pepper Roasted Corn Salad**

**Caprese and White Bean Salad**

**Caprese Salad**

fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

**Pasta Salad**

**House-Made Potato Salad**

*Select a vegetable for all guests*

### Vegetables

**Broccoli with Curled Carrots**

**Green Beans with Red Pepper**

**Sweet and Salty Corn**

**Grilled Seasonal Medley**



## Wedding Buffet

*50-person minimum*

*Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service*

*A maximum of two or three entrées can be selected*

*Children 11 years and under \$17*

*Select two or three entrées for all guests*

### Entrées

Two Entrées \$39

Three Entrées \$45

**Panko-Crusted Chicken**  
with pesto Alfredo sauce

**Pesto Pasta**  
with grilled seasonal vegetables

**Chicken Rockefeller**

**Chicken Saltimbocca**  
with Parmesan and sage pan sauce

**Balsamic Marinated Flank Steak**  
with sweet onion glaze

**Blackened Pork Loin**  
with whiskey mustard sauce

**Rosemary Marinated Pork Tenderloin**  
with honey Dijon sauce

**Grilled Beef Sirloin**  
with wild mushroom demi-glace

**Honey Glazed Salmon**  
with ginger beurre blanc

**Arancini**  
with fresh seasonal vegetables, tomato sauce

**Prime Rib \$300**  
*Optional enhancement*  
*Serves up to 40*

## Wedding Buffet

*50-person minimum*

*Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service*

*A maximum of two or three entrées can be selected*

*Children 11 years and under \$17*

*Select one starch for all guests*

### Starch

Roasted Red Pepper Rice Pilaf

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Country Roasted Potato

Roasted Root Vegetable

Creamy Parmesan Scalloped Potatoes

### Junior Plated Entrées

*Designed for children ages 3 – 11*

*Please choose one option for all junior guests*

**Cavatappi \$12**

with marinara sauce,  
served with baked cheese bread and fruit cup

**Hamburger \$14**

topped with cheese, served with traditional  
accompaniments, french fries, and fruit cup

**Mini Corn Dog \$14**

served with macaroni and cheese, and fruit cup

**Chicken Tenders \$14**

served with macaroni and cheese, and fruit cup



## *Wedding* *cakes*

We have a very talented team of pastry professionals who can design and build your perfect wedding cake.

The cost of your cake will depend on a variety of factors. We recommend you schedule a private consultation with one of our pastry professionals, who will build an accurate estimate for you.

## Traditional Wedding Cakes Starting at \$4

*Priced per person*

*Price includes two cake flavors*

*Any additional flavor add \$.50 per person, per flavor choice*

*Custom flavors available by request*

*Consult your pastry professional for design options*

*Cake cutting fee of \$1.50 per person applies to cakes, cupcakes, or other dessert items from another supplier*

### Cake Flavors

White Velvet

Chocolate

Lemon

Strawberry

Red Velvet

Chocolate Chip

Marble

Champagne

Almond

Carrot Cake

### Icing and Filling Flavors

Vanilla

Chocolate

Cream Cheese

Strawberry

Lemon

Almond

Champagne

Peanut Butter

## Premium Wedding Cakes Starting at \$4.50

*Priced per person*

*Custom flavors available by request*

*Meet with our pastry chef to design your one-of-a-kind custom wedding cake*

*Cake cutting fee of \$1.50 per person applies to cakes, cupcakes, or other dessert items from another supplier*

## Sweet Treats

### Flambé Stations \$12

*Priced per person based on one hour of service  
\$75 per hour per chef attendant per 100 guests*

choice of crêpes Suzettes, Bananas Foster, or pineapple flambé

### Chocolate Fountain \$7

*Priced per person based on one hour of service  
Minimum of 150 people*

served with strawberries, pineapple, pound cake, puffed rice treats, marshmallows, and cream puffs

### Cupcakes \$27

*Priced per dozen  
See cake options for flavors*

### Filled Cupcakes \$30

*Priced per dozen  
See cake options for flavors*

### Sweets Table \$11

*Priced per person based on one hour of service  
Minimum of 100 people  
Pick five sweet treats to display at your reception  
Extra charge per each additional item*

Mini Vanilla Creme Brulee

French Macarons

Caramel Chocolate Tarts

Seasonal Dessert Shooters

Cream Puffs

Chocolate-Dipped Strawberries

Mini Pies

### Dessert Martinis \$8

*Priced per person based on one hour of service*

Seasonal Selection

Key Lime Mousse

Chocolate Raspberry Mousse



*Additional*  
*embellishments*

Maybe after dancing the night away you need a late-night snack. Or perhaps you're looking for an elegant yet comfortable atmosphere to open gifts. Why not add a delicious treat? We have what no one else in the area offers: thoughtful extras that make your special day truly one of a kind.

## Late-Night Snacks

### Buffalo or Barbecue Chicken Wings \$125

*Priced per 50 pieces*

with ranch or blue cheese dressing

### Pork Wings \$250

*Priced per 50 pieces*

### Chicken Strips \$120

*Priced per 50 pieces*

with honey mustard dressing

### Sliders \$145

*Priced per 50 pieces*

assortment of ham, turkey, roast beef  
with lettuce, tomato, mayonnaise,  
mustard, and barbecue sauces

### Salsa Bar \$6

*Priced per person*

includes pico de gallo, salsa, sour cream,  
corn salsa, tortilla chips, and guacamole

### Swedish or Barbecue Meatballs \$115

*Priced per 50 pieces*

### Wisconsin Cheese Curds \$150

*Priced per 50 servings*

with ranch dressing

### French Fry Bar \$5

*Priced per person*

includes waffle fries, cheese sauce, bacon bits, pickled  
jalapeño peppers, and ranch dressing

### Potato Chip Bar \$5

*Priced per person*

includes chips, french onion dip,  
ranch dip, and chef's choice dip

## Late-Night Snacks

### Pizza

*\$3 per extra topping*

*Party cut includes 16 slices and serves 5 – 7*

*Traditional cut includes 8 slices and serves 3 – 4*

Cheese \$20

Single Topping \$22

Pepperoni

Sausage

Chicken

Beef

Mushroom

Specialty \$26

Vegetable

Supreme

Barbecue Chicken

Mozzarella and Basil

Chicken, Bacon, and Artichoke

Buffalo Chicken

Bacon Cheeseburger

Meat Lover's

## Gift-Opening Brunch

### Celebration Brunch \$16

*Priced per person*

*Milk \$1 per person*

Fruit Platter

Assorted Breads and Pastries

Chef's Choice Frittata

Orange, Apple, and Cranberry Juices

Coffee and Tea Service

### Mimosa or Bloody Mary Bar \$12

*Priced per person and based on adult guarantee*

### Brunch Enhancements

*Priced per choice*

Choice of 1 \$6

Choice of 2 \$9

Choice of 3 \$11

Fruit and Yogurt Parfait

Ham and Cheese Strata

French Toast  
with berries and mascarpone cream

Ham, Bacon, or Sausage

Omelet Station

*\$75 per hour per chef attendant per 100 guests*

Biscuits and Gravy

Potato and Chive Cake

Breakfast Sandwich  
on English muffin

Scrambled Eggs