



## *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 additional 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 and sour cream

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

**Creamy Polenta \$8**  
with braised beef tips in red wine sauce

**Macaroni and Cheese \$7**  
with meatloaf

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

### *Cold*

**Thai Beef Salad \$8**  
with bibb lettuce, beef, cilantro, cucumbers and green onion

**Grilled Curried Chicken Salad \$8**  
with herb focaccia

**Spinach and Berry Salad \$7**  
*Seasonal*  
with onion-poppy seed dressing and toasted almonds

## Passed Hors d'oeuvres

*Priced per 50 pieces*

*\$50 per hour per server fee*

**Prosciutto, Melon and Basil Skewer \$150**  
with balsamic reduction

**Tomato Bruschetta \$85**

**Smoked Salmon Cheesecake \$185**

**Oysters on A Half-shell Cost based on market**  
with traditional accompaniments

**BLT Tarts \$110**  
with arugula, bacon, tomato, phyllo

**Apple Salad in Curry Tart \$150**

**Southwestern Chicken \$100**  
on tortilla chips

**Beef Sirloin Crostini \$180**  
with Boursin cheese and roasted vegetables

**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 bbq

**Spinach and Artichoke Dip \$135**  
served with flatbread

**Lamb Skewers \$180**  
with tzatziki sauce

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

**Black Bean and Banana Empanadas \$120**

**Italian Sausage Stuffed Mushrooms \$120**

**Bacon-wrapped Scallops \$200**

### Cold

*Priced per person based on one hour of service*

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

**Domestic Cheese Display \$5**  
served with crackers

**Fruit Display \$5**

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

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

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



## *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

*\$150 bartender fee per bar*

### 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 \$13 per person

Second Hour \$9 per person

Each Additional Hour \$6 per person

Upgrade to Super Premium \$2 per person

### Host Bar

*Priced per drink*

Domestic Beer \$4.50

Specialty Beer \$5.50

Premium Mixed Drinks \$6.50

Super Premium Mixed Drinks \$8

House Wine \$26/bottle

Soda \$3

Bottled Water \$3

### Cash Bar

Domestic Beer \$4.50

Specialty Beer \$5.50

Premium Mixed Drinks \$7.50

Super Premium Mixed Drinks \$8.50

House Wine \$7.50

Soda \$3

Bottled Water \$3

### Kegs

Domestic Beer \$375

Import Beer \$450

## Beer & Spirits

### *Domestic Beer*

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Coors Light

O'Doul's

### *Specialty Beer*

Stella Artois

Corona

Guinness

Goose Island

Millstream Pale Ale

### *Premium Brand Spirits*

Absolut Vodka

Bacardi Rum

Captain Morgan Spiced Rum

Jose Cuervo Tequila

Seagram's 7 Blended Whiskey

Tanqueray Gin

J&B Rare Scotch

Amaretto di Amore

Malibu Rum

Jim Beam

### *Super Premium Brand Spirits*

Grey Goose Vodka

1800 Tequila

Maker's Mark Bourbon

Bombay Sapphire Gin

Dewar's Scotch

Amaretto di Saronno

Kahlúa

Baileys

Crown Royal

Jack Daniel's

## Wines

ForestVille Pinot Grigio, California \$26/bottle

ForestVille Chardonnay, California \$26/bottle

ForestVille Riesling, California \$26/bottle

Bellafina Prosecco \$26/bottle

ForestVille Pinot Noir, California \$26/bottle

ForestVille Cabernet Sauvignon, California \$26/bottle

Cupcake Vineyards Moscato D'Asti \$26/bottle

Non-alcoholic Sparkling Grape Juice \$14/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

**Mulligatawny**

**Lobster Bisque**

**Butternut Bisque**

**Potato Medley Chowder**

**Broccoli and Cheese Soup**

**Baked French Onion Soup**

### Salad

#### Classic

mixed greens with vegetable garnishes  
and choice of dressings

#### Arugula

*Additional cost of \$2 per person*

arugula salad with bacon, goat cheese,  
salted pecans and white fig balsamic vinaigrette

#### Wedge

*Additional cost of \$2 per person*

head lettuce with bleu cheese, bacon and tomato

#### Caesar

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

#### Mixed Greens

sweet and savory, with fresh berries,  
almonds and onion-poppy seed dressing

## 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*

**Butter Poached Halibut \$43**  
potato-parsnip brandade, orange fennel slaw

**Seared Alaskan Salmon \$38**  
chive mashed potatoes, shallot vermouth beurre blanc

**Seared Scallops \$42**  
mashed cauliflower, citrus beurre blanc

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

#### *Pork*

**Grilled Pork Loin \$28**  
roasted root vegetables, fruit salsa

**Cuban Marinated Pork Tenderloin \$29**  
braised yucca, caramelized onions, demi-glace

**Spinach Feta Apple Pork Loin \$30**  
roasted red potatoes, pan jus

**Grilled Iowa Ribeye \$32**  
honey chipotle, classic au gratin potatoes

#### *Beef*

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

**Seared Beef Tenderloin \$47**  
bleu cheese mashed potatoes, red onion marmalade, red wine reduction

**Grilled Sirloin \$37**  
fried horseradish potato gratin, wild mushroom demi-glace

**Braised Beef Short Rib \$41**  
Boursin cheese mashed potatoes, rich beef jus reduction

## Plated Dinner

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A maximum of two meats and one vegetarian entrée can be selected*

### Entrées

*\$3 per person for multiple entrée selections*

#### *Poultry*

##### **Herb-crusted Chicken \$27**

creamy parmesan scalloped potatoes, sun-dried tomato alfredo sauce

##### **Grilled Mediterranean Chicken \$27**

fusilli caponata, tomato basil sauce

##### **Florentine Stuffed Chicken Breast \$28**

roasted fingerling potatoes, chicken thyme jus

##### **Vegetable Stuffed Chicken Breast \$28**

rice pilaf, tomato basil cream sauce

#### *Dynamic Duos*

##### **Seared Rack of Lamb and Sea Scallops \$60**

artichoke puree, orange ginger sauce

##### **Grilled Beef Tenderloin and Crab Cake \$49**

root vegetable hash, Madeira hollandaise

##### **Roasted Beef Sirloin and Herb-crusted Chicken \$41**

root vegetable hash, Madeira hollandaise

##### **Pan-fried Chicken Breast and Herb-grilled Salmon \$40**

wild rice pilaf, tarragon cream sauce

##### **Seared Beef Sirloin and Crab Stuffed Shrimp \$43**

sweet potato succotash, béarnaise sauce

#### *Vegetarian*

##### **Vegetable Risotto \$27**

wild mushrooms, spinach, roasted tomatoes, parmesan cream

##### **Caprese Pasta \$25**

tomatoes, fresh mozzarella, basil, linguine pasta

##### **Asian Quinoa Stir Fry \$27**

fresh seasonal 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

#### House Salad

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

#### Fresh Green Bean and Tomato Salad

#### Seared Chicken Breast

with braised leeks, chicken thyme jus

#### Grilled Pork Loin

with cream mustard sauce

#### Roasted Fingerling Potatoes

#### Fresh Seasonal Vegetables

### French \$64

#### Bagatelle Salad

(de minimis)

fresh lettuce, carrots, mushrooms, asparagus, light vinaigrette dressing

#### Wedge Salad

fresh head lettuce, bleu cheese, premium bacon, tomato, bleu cheese dressing

#### French Onion Soup

#### French Basted Beef Tenderloin

#### Crab Stuffed Shrimp

#### Potato Dauphinoise

#### Fresh Seasonal Vegetables

### Mediterranean \$39

#### Romaine Lettuce Salad

fresh vegetable garnishes, croutons, red wine vinaigrette,  
creamy garlic dressing and Caesar dressing

#### Caprese Salad

fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

#### Rosemary Marinated Pork Tenderloin

with honey djon sauce

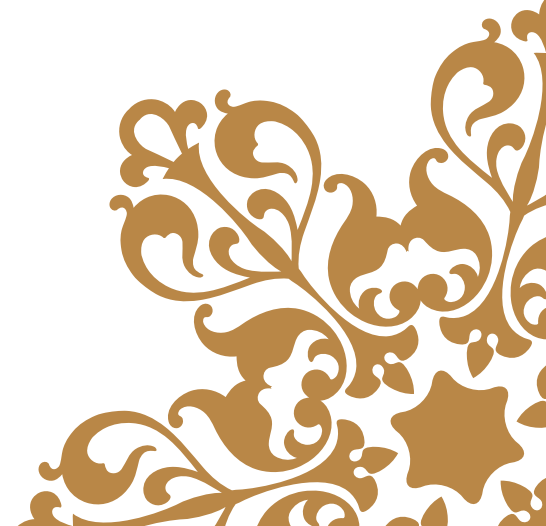
#### Carved Beef Baron

with red onion marmalade

#### Basil Pesto Mashed 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**

**French Onion**

**Chicken Tortilla**

**Cream of Potato**

**Mulligatawny**

**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 dressing*

**Mixed Greens**

*Seasonal*

*with fresh berries, almonds and poppy seed 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*

**Fresh Green Bean and Tomato Salad**

**Broccoli Salad**

**Roasted Corn Salad**

**Rice Noodle Salad**

**Caprese Salad**

fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

**Pasta Salad**

**Housemade 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 \$38

Three Entrées \$44

#### Herb-crusted Chicken

with sundried tomato alfredo sauce

#### Pesto Pasta

with grilled seasonal vegetables

#### Grilled Mediterranean Chicken

with tomato and basil sauce

#### Honey Cilantro Lime Chicken Breast

with jus

#### Balsamic Marinated Flank Steak

with sweet onion glaze

#### Roasted Pork Loin with Spinach and Apple

#### Rosemary Marinated Pork Tenderloin

with honey dijon sauce

#### Grilled Beef Sirloin

with wild mushroom demi glaze

#### Baked Tilapia

with lemon, shallot, dill sauce

#### Vegetarian Napoleon

with mushrooms, spinach, tomato in cream sauce

#### Baron of Beef \$325

*Optional enhancement*

*Three week pre-order required*

*Serves up to 70*



## 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

Mashed Potato Parsnip Brandade

Roasted Root Vegetable

Creamy Parmesan Scalloped Potatoes

### Junior Plated Entrées

*Designed for children ages 3 – 11*

*Please choose one option for all junior guests*

#### Rotini \$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

#### Classic 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*

*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*

### Chocolate Cake

with chocolate swiss meringue icing

### Red Velvet Cake

with cream cheese icing

### Lemon Cake

with lemon swiss meringue icing

### Carrot Cake

with cream cheese icing

### White Velvet Cake

with vanilla swiss meringue icing

### Marble Cake

with vanilla swiss meringue icing

## Premium Wedding Cakes Starting at \$4.25

*Priced per person*

*Custom flavors available by request*

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

### Vanilla Bean Cake

with raspberry mousse and lemon curd

### Hazelnut Cake

with chocolate ganache and hazelnut mousse

### Spice Cake

with caramel mousse and pear compote

### Coconut Cake

with passion fruit curd and passion fruit mousse

## Custom Monogramming

*Custom chocolate monogramming available for your wedding cake, plated desserts and chocolates*

## Three-dimensional Sculpted Cakes

*Let our pastry professionals turn your dreams into cake reality... 3D sculpted cakes make the perfect groom's cake*

## Photo Cakes and Cookies

*Personalize your wedding desserts by incorporating a photo of the couple on a cake or cookie*

*Consult your pastry professional for design options*

## Sweet Treats

### Flambé Stations \$10

*Priced per person based on one hour of service*

*\$50 per hour per chef attendant*

choice of crêpes Suzettes, Bananas Foster or pineapple flambé

### Chocolate Fountain \$6

*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

### French Macaroon Tower \$8

*Priced per person*

*Minimum of 100 people*

### Dessert Martinis \$8

*Priced per person based on one hour of service*

Key Lime Pie

Chocolate Raspberry Mousse

Lemon Fraiche

with fresh fruits

### Sweets Table \$10

*Priced per person based on one hour of service*

*Minimum of 100 people*

*Pick four sweet treats to display at your reception*

*Extra charge per each additional item*

Mini Vanilla Crème Brulee

French Macaroons

Assorted Cupcake Parfaits

Caramel Chocolate Tarts

Seasonal Dessert Shooters

Cream Puffs

Chocolate Dipped Strawberries

Grasshopper Crème De Menthe

Godiva French Silk Mousse

Tiramisu



*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 does: thoughtful extras that make your special day truly one-of-a-kind.

## Late Night Snacks

### Buffalo or BBQ Chicken Wings \$125

*Priced per 50 pieces*

with ranch or bleu cheese dressing

### 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 bbq sauces

### Salsa Bar \$6

*Priced per person*

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

### Swedish or BBQ Meatballs \$115

*Priced per 50 pieces*

### Mozzarella Sticks \$110

*Priced per 50 pieces*

with marinara sauce

### French Fry Bar \$5

*Priced per person*

includes fries, cheese sauce, bacon bits,  
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

Specialty \$26

Vegetable

Supreme

BBQ Chicken

Mozzarella and Basil

Chicken, Bacon and Artichoke

Buffalo Chicken

Bacon Cheeseburger

Meat Lover's

## Gift Opening Brunch

### Celebration Brunch \$15

*Priced per person*

Fruit Platter

Assorted Breads and Pastries

Chef's Choice Frittata

Milk, Orange, Apple and Cranberry Juices

Coffee and Tea Service

### Mimosa or Bloody Mary Bar \$11

*Priced per person and based on adult guarantee*

### Brunch Enhancements

*Priced per choice*

Choice of 1 \$5

Choice of 2 \$8

Choice of 3 \$10

Fruit and Yogurt Parfait

Ham and Cheese Strata

French Toast  
with berries and mascarpone cream

Ham, Bacon or Sausage

Omelet Station  
*\$50 per hour per chef attendant*

Biscuits and Gravy

Potato and Chive Cake

Breakfast Sandwich  
on croissant or English muffin

Scrambled Eggs