



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.

Breakfast on the Mountain

40 person minimum. Pricing is based per person, unless otherwise noted.
Includes Coffee, Hot Tea, Orange Juice

Kirkwood Meadow Continental Breakfast \$22.00 per guest
Fresh seasonal fruit and berries, cut and whole. Freshly baked breakfast pastries and bagels. Whipped honey butter, cream cheese, berry cream cheese

Mountain Village Breakfast \$26.00 per guest
*Farm Fresh Scrambled Eggs with Chevrè and Fresh Herbs.
Mountain Skillet Potatoes. Applewood Smoked Bacon & Sausage Patties*



KIRKWOOD BREAKFAST ADDITIONS

40 person minimum. Pricing is based per person,

- Fresh Seasonal Fruit and Berries \$6.00
- Freshly Baked Breakfast Pastries \$6.00
- Avocado Toast \$6.00
Grilled sourdough baguette, cracked black pepper, sea salt, lime juice, cilantro sprig
- Yogurt Parfait Bar \$8.00
Build your own. Vanilla or strawberry greek yogurt. Assorted dried fruit, fresh fruit & berries, granola
- Biscuits and Gravy \$6.00
Southern style biscuits, sausage gravy
- Baked Ranch-Style Eggs \$10.00
Eggs baked in a cast iron pan with onions, peppers, tomatoes and roasted garlic
- Buttermilk Fried Chicken and Waffles \$14.00
Belgian waffles and an agave glaze

BUFFET

Lunch Buffets

Minimum 30 guests

Buffets will be replenished for 1 hour

Lunch Buffet includes water, iced tea and lemonade

TACO BAR

\$29.00 per guest

Starter

Southwest Greens Salad - *chipotle ranch dressing*

Choose Two

*Grilled Flank Steak, Yucatan Spiced Chicken, Pork Carnitas
or Southwest Seasoned Impossible Meat (vegan, GF, non-GMO)*

Accompaniments

*Corn and flour tortillas, fajita style peppers & onions, lettuce, tomato,
red onions, grated cheese, salsa, sour cream, guacamole, lime wedges*

Sides

Refried beans and Spanish rice

Dessert

Cinnamon & sugar churros



PASTA PARTY

\$27.00 per guest

Starters

Traditional Caesar Salad or Market Greens Salad

Choice of Pasta:

Penne, spaghetti, rice flour pasta (GF)

Choice of Sauce (choose one per pasta):

Fire roasted tomato, traditional alfredo, arugula and basil pesto

Choice of Meat and Vegetables (choose one per pasta):

*Meatballs, sweet or hot Italian sausage or grilled chicken
Sautéed Vegetables, Impossible "meatballs" (Vegan, GF, non-GMO)*

Dessert

Tiramisu with espresso chocolate sauce

BUFFET

Lunch Buffets Cont.

Minimum 30 guests

Buffets will be replenished for 1 hour

Lunch Buffet includes water, iced tea and lemonade

PIZZERIA

\$26.00 per guest

Starters

Traditional Caesar Salad or Market Greens Salad

Choose Three

BBQ Chicken - *roast corn, black beans, red onion, smoked gouda*

Bub's Pie - *sweet & hot Italian sausage, pepperoni, capicola, salami, bacon*

Veggie - *red & green peppers, tomato, red onion, mushroom, artichoke, olives*

Village Margherita - *smoked mozzarella, basil, roma tomato*

Hawaiian - *pineapple, red onion, spam, cilantro & chili flake*

Dessert

Tiramisu with espresso cream



KIRKWOOD DELI

\$24.00 per guest

Starters

Traditional Caesar Salad and Garlic Bread

Bread

Hoagie roll, challah, whole wheat

Accompaniments

Sliced assorted cured and fresh meats and cheeses

Lettuce, tomato, pickle, red onion

Sides

Assortment of potato and tortilla chips

Assortment of whole fruits

Dessert

Crème brule cheesecake

BOXED LUNCHES

Al Fresco Boxed Lunches

\$25.50 per guest

Select three sandwich options. One choice per guest

Includes bottled water, fresh seasonal fruit, potato chips & chocolate chip cookie

Vegetable Wrap

Hummus, feta, roasted red pepper, tomato cucumber, daikon sprouts, fresh greens, pita

Turkey Wrap

Arugula, tomato, avocado, Havarti, sun dried tomato aioli

Kirkwood Inn Pastrami on Rye

Sauerkraut, Swiss cheese, whole grain mustard

Grilled Tri Tip

Arugula, tomato, cucumber, white cheddar cheese, chipotle aioli, ciabatta

Italian Grinder

*Prosciutto, capicola, salami, provolone, arugula, roasted red pepper, caramelized onion
roasted garlic aioli, ciabatta*



**BEVERAGE**

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.....	\$410.00

IMPORT OR CRAFT BEER

Bottle.....	\$6.50
Keg.....	\$515.00

LIQUOR DRINKS

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

WINE

House Wine.....	\$23.00 per bottle
Corkage Fee.....	\$20.00 per bottle, \$30.00 for a Magnum sized bottle

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

HORS D'OEUVRES

Hors d'oeuvres

TABLE DISPLAYS

Serves 40 pieces guests.

Warm Spinach and Artichoke Dip.....\$8.50
Grilled sourdough baguette..

Grilled and Marinated Mediterranean Vegetables.....\$9.50
*Eggplant, green zucchini, gold zucchini, roasted red bell peppers,
marinated artichokes, mushrooms and charred green onions.
Roasted garlic hummus and crisp, warm pita bread.*

Antipasti.....\$11.50
*Domestic and imported artisan cheeses and cured meats,
roasted red peppers, olives, marinated artichokes, cured and salted olives.
Toasted baguette,crackers, and broken lavosh.*

Artisinal Cheeses.....\$13.50
*Domestic and imported Artisan cheeses, dried fresh fruits and berries,
nuts, toasted baguette and broken lavosh.*

Martin Point Shrimp Cocktail.....\$15.50
Savory poached shrimp, horseradish cocktail sauce and lemons.

TRAY PASSED

Prices are listed per each item. Minimum order of 40 pieces per item.
Suggest a minimum of 3 pieces per person.

VEGETARIAN AND VEGAN

Caprese Skewers, Basil Pesto..... \$5.50
Mushroom Stuffed Mushrooms..... \$5.50
Grilled Eggplant & Herbed Goat Cheese Roulade..... \$6.50
Ahimi Poke Lettuce Wrap..... \$8.50
Truffled Risotto Arancini, Basil Pesto..... \$8.50

LAND

Thai Chicken Sate, Savory Spicy Peanut Sauce..... \$6.00
Grilled Peach & Bacon, Black Sage, Balsamic Reduction.....\$6.00
Pork Belly & Candied Apple Brochette, Apple Glaze..... \$6.50
Chicken & Waffles on a Stick, Southern Syrup.....\$6.50
Grilled Beef Tenderloin Tips, Bourbon Honey.....\$8.50
Grilled Australian Lamb Pops, Mint Sauce Vert..... \$8.50

SEA

Coconut Shrimp, Sweet & Spicy Chili Glaze..... \$6.50
Spicy Ahi Poke, Wonton, Wakame.....\$8.50
Dungeness Crab Cake, Mountain Remoulade..... \$8.50
Dungeness Crab & Mango on Endive, Golden Balsamic Vinaigrette... \$9.00

BUFFET

Dinner Buffets

Minimum 40 guests

Served with fresh hot rolls or fresh baked corn bread and butter
Coffee and tea service
Buffet will be replenished for 1 hour 30 minutes

BUILD YOUR OWN BAR-B-QUE

\$38.00 per guest

Additional Entrée: \$10.00 per guest

Additional Accompaniment: \$7.50 per guest

Starters

High Sierra Salad

Fresh corn bread with whipped honey butter

Accompaniments (choose two)

Red and Blue Potato Salad - *Herbed sour cream dressing*

Penne Pasta Salad - *Fresh seasonal vegetables & whole herbs, vinaigrette*

Traditional Cole Slaw - *Sweet, tangy and creamy*

Ranch-Style Bourbon Baked Beans - *Bacon, onions, molasses*

Grilled Corn on the Cob - *In the husk, whole butter*

Grilled Asparagus - *Lemon and extra virgin olive oil*

Farmers Market Vegetables - *Assortment of colorful, fresh seasonal vegetables*

Mains (choose two)

Ale-Brined BBQ Chicken - *Burnt Orange BBQ Sauce*

Brown Sugar Rubbed Tri Tip - *Highway 88 BBQ Sauce*

Bardstown Pork Ribs - *Bourbon BBQ Sauce*

Smoked Pork Shoulder - *Traditional Carolina Mustard BBQ Sauce*

Grilled Miso Marinated Portobello Mushroom - *Miso BBQ Sauce*



HAND CARVED SPECIAL ADDITIONS

\$12.50 supplementary charge per guest

Whole Suckling Pig (serves 40 guests)¹

Bourbon, Highway 88 and Burnt Orange BBQ Sauces

Kirkwood Inn Smoked Beef Brisket

Bourbon, Highway 88 and Burnt Orange BBQ Sauces

¹Requires 4 week pre-order

Dinner Buffets Cont.

CUSTOMIZED BUFFET

\$49.00 per guest

Additional Entrée: \$11.50 per guest

Additional Accompaniment: \$8.50 per guest

Salads (choose one)

High Sierra Salad

Artisan greens, cucumber, tomato, and carrots, honey lavender vinaigrette

Classic Caesar Salad

Romaine lettuce, parmesan, croutons, Caesar dressing

Superfod Kale Salad²

Crisp kales, hearty greens and brussels sprouts, strawberries, blackberries, blueberries, toasted hazelnuts, spicy lemon herb vinaigrette

Accompaniments (choose two)

Seasonally Available

Farmers Market Vegetables³ - *Assorted colorful vegetables of the season*

Grilled Asparagus⁴ - *Lemon, extra virgin olive oil, parmesan*

Honey Glazed Baby Carrots - *Local honey, fresh herbs*

Roasted Hard Squashes and Beets⁵ - *Sea salt and balsamic reduction*

Roasted Garlic Mashed Potatoes - *Golden potatoes, hint of garlic*

Rosemary Roasted Red Potatoes - *Oven-roasted and highly seasoned*

² Garnishes will change seasonally

³ Changes Seasonally

⁴ June - September only

⁵ November - April only

⁶ Requires 4 week pre-order

Entrées (choose two)

Herbed Roasted Tenderloin of Beef

Green Peppercorn Sauce

Chicken Florentine

Spinach & Tomato, Creamy Parmesan Sauce

Champagne Champignon Chicken

Mushroom and Champagne Cream Sauce

Grilled King Salmon

Sauce Romesco, Roasted Red Bell Peppers, Almonds

Wild Mushroom Ravioli

Truffled Cream Sauce, Asparagus Tips & Roasted Tomato Gratin

Penne Pasta Primavera

Farm Fresh Vegetables, Basil Pesto

Asian Stir Fry Noodles

Seasoned Tempeh, Soba Noodles, Fresh Vegetables,

Sesame-Ginger Citrus Sauce

CHEF-ATTENDED CARVING STATIONS

\$12.50 supplementary charge per guest

Herb-Crusted Bone-In Rib Eye Roast

Traditional Au Jus, Horseradish Crème Fraiche

Cola-Infused Grilled Pork Loin

Savory strawberry & herb sauce

Whole Suckling Pig (serves 40 guests)

Kahlua rum sauce

SNACKS & DESSERT

Late Night Snacks

Minimum of 40 guests. Price is per guest.

- Kirkwood Epic Sliders** \$6.50
A mini version of our famous Epic Burger
- Buffalo Style Chicken Wings** \$7.50
*Baked chicken wings with buffalo sauce, BBQ sauce
or a sweet chili glaze*
- Mountain Tacos** \$6.50
Yucatan spiced chicken or pork carnitas
- Milk & Cookies** \$6.50
Freshly baked warm cookies, ice cold milk

Dessert

Minimum of 40 guests. \$12 per person.

- Mountain S'mores**
Graham crackers, marshmallow, and Hershey's milk chocolate
- Apple, Pecan or Pumpkin Pie**
Whipped cream
- Ultimate Chocolate Cake**
*Layers of chocolate icing and chocolate cake, chocolate
and caramel sauces with whipped cream.*
- Tiramisu**
Espresso cream, nutmeg
- Bite-Sized Brownie Platter**
Chocolate and caramel sauces, whipped cream
- Ice Cream Sundae Bar**
*Waffle bowl, mixed berry compote, Maraschino cherries, nuts,
and assorted chopped candy toppings, whipped cream*



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 2 weeks 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.

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.

CHILDREN'S MEALS

Children 4-12 years are half priced. Children 4 and under are free.

VENDOR MEALS

Vendor meals are half priced. Children 4 and under are free.

