



appetizers

Priced per person unless otherwise noted

appetizers

Antipasto Piatto 3.5

mixed olives, artichokes, and italian meats and cheeses

Antipasto Skewers 2.5 each

italian meats, cheeses, olives

Assorted Cheese Platter 3.5

gourmet crackers

Assorted Seasonal Fruit Platter 3.5

Baked Spinach & Artichoke Dip 2.5

grilled pita points

Beef & Pork Meatballs 2.5

italian seasonings and marinara

Black Bean Cake 3.5

mango slaw

Capresse Salad Skewers 1.75 each

fresh mozzarella, basil, and tomato

Chipotle Hummus 2.5

fresh carrots, tomatoes, celery, and flat bread

Coconut Shrimp 3.5

red chili dipping sauce

Crudités 2.5

chili-buttermilk ranch dipping sauce

Grilled Chicken & Monterey Jack Quesadilla 3.5

Hong Kong Wings 2.5

spicy red chili sauce and orange-sesame slaw

Jumbo Shrimp Cocktail 3.5

classic cocktail sauce

Salmon BLT Canape 2.5 each

Shrimp Canape 2.25 each

corstini, cocktail sauce, lemon

Southwest Pork Canape 2.25 each

Thai Organic Chicken Lettuce Wraps 3.5

cucumbers, spring vegetables, sprouts, bibb lettuce, peanut and red chili dipping sauces

Thai Organic Chicken Skewers 2.5 each

plated dinner

A personalized menu will be printed for your event. after your guests are seated, each may choose from the list of either 1 or 2 options you have pre-selected. all packages include bread service with herbed oil and butter. please allow 30 minutes between entrée order and entrée arrival for kitchen coordination.

plated salads

select one
priced per person

Baby Kale 3.95

organic baby kale, autumn squash, apple, dried cranberry, red onion, pecans, goat cheese, simple vinaigrette

Baby Spinach 3.95

goat cheese, cranberries, pecans, balsamic vinaigrette

Classic Caesar 3.95

romaine, fresh parmesan, croutons, homemade caesar dressing

Kirby House 3.95

crisp lettuce, cucumbers, tomatoes, red onions, monterey jack cheese, olives, pepperoncini, lemon-oregano dressing

plated entrees

priced per person

vegetarian and vegan entrée options can be added to any entrée package. we are happy to accommodate most specific requests if we are notified at least 10 days prior to the event.

10oz. Filet 35.95

herb butter, yukon gold whipped potatoes, asparagus

10oz. Filet Oscar 38.95

crab, béarnaise sauce, yukon gold whipped potatoes, asparagus

14oz. New York Strip 28.95

herb butter, yukon gold whipped potatoes, asparagus

6oz. Petite Filet 27.95

herb butter, yukon gold whipped potatoes, asparagus

6oz. Petite Filet Oscar 30.95

crab, béarnaise sauce, yukon gold whipped potatoes, asparagus

Airline Chicken Breast 17.95

brussels sprouts, whipped potatoes, tart cherry gastrique

Beer-Braised Pot Roast 23.95

root vegetables and herbs

Cashew Chicken Stir-Fry 15.95

spring vegetables, napa cabbage, ginger-soy sauce, brown rice

Chicken Mushroom Marsala 17.95

yukon gold whipped potatoes

Grilled Sea Scallops 23.95

root vegetable hash, baby spinach, smoked almond, herb pesto

Lamb Shank 23.95

rosemary, garlic, natural jus, whipped yukon potatoes, asparagus

Lightly Breaded Seared Walleye 23.95

root vegetable hash

Marinated Chicken Breast Cappelini 15.95

angel hair pasta, roma tomatoes, fresh basil, garlic, extra virgin olive oil

Moroccan Rubbed Tuna 24.95

pan seared, pineapple rice, seasonal vegetables

Parmesan-Crusted Chicken Breast 17.5

lemon-basil butter, artichokes, fresh asparagus, grape tomatoes

Pork Tenderloin 21.95

fingerling potatoes, peppadew peppers, sweet corn, tart cherry gastrique

Pub Sirloin 22.95

herb butter, whipped potatoes, asparagus

Seafood Linguine 22.95

diver scallops, shrimp, pei mussels, marinated tomatoes, white wine, butter

Slow Roasted Prime Rib

horseradish cream sauce, garlic mashed potatoes, seasonal vegetables

Wild Alaskan Sockeye Salmon 22.95

fingerling potatoes, peppadew peppers, sweet corn, simple

vinaigrette

plated desserts

priced per person

Dessert Bars & Chocolate-Covered Strawberries 5.95

Flourless Chocolate Torte 5.95

Key Lime Pie 5.95

Seasonal Cheesecakes 5.95

Seasonal Creme Brulee 5.95

Triple-Layer Ultimate Chocolate Cake 5.95

lunch

13.95 per person; 25-person minimum; includes kettle chips, fruit bowl or hummus with veggies and pita points, and choice of two salads

assorted lunch sandwiches

Greek Vegetable Wrap

romaine, olives, roasted red peppers, pepperoncini, tomatoes, hummus on spinach tortilla

Mini Rotisserie Turkey Squares

bacon, blue cheese, tomato, arugula, balsamic reduction

Mini Sliced Ham Squares

swiss cheese, tomato, crisp lettuce, spicy sweet mustard, ciabatta

Southwest Chicken Wrap

lettuce, tomatoes, black bean-corn salsa, monterey jack cheese, southwest ranch, tomato tortilla

Turkey Breast Club Wrap

bacon, monterey jack cheese, avocado, lettuce, tomato, spinach tortilla

lunch salads

select two

Baby Spinach

dried cherries, red onions, toasted pecans, goat cheese, two dressings

Caesar

romaine, parmesan, croutons, grape tomatoes, housemade caesar dressing

Kirby House

chopped iceberg, roma tomatoes, red onions, sprouts, monterey jack, cucumbers, garlic croutons, two dressings

Pasta

italian dressing, carrots, scallions, green and red peppers, pea pods, broccoli

Southwest

organic greens, braised black beans, pico de gallo, hickory bacon, jalapeno and monterey jack cheeses, two dressings

Veggie

romaine, spinach, carrots, red onions, roasted red peppers, asparagus, garbanzo beans, feta, two dressings

dinner buffet

buffet salads

priced per person

Classic Caesar 3.95

romaine, fresh parmesan, croutons, and homemade caesar dressing

Kirby House 3.95

crisp lettuce, cucumbers, tomatoes, red onions, monterey jack cheese, olives, pepperoncini, choice of dressing

Organic Baby Kale 3.95

mangos, summer vegetables, sunflower seeds, feta cheese, cilantro-orange vinaigrette

Spinach 3.95

goat cheese, cranberries, pecans, strawberry balsamic vinaigrette

buffet entrees

1 entree 17.95, 2 entrees 20.95, 3 entrees 23.95

vegetarian/vegan entrée options can be added to any entrée package. we are happy to accommodate most specific requests if we are notified at least 10 days prior to the event.

6oz. Petite Filet additional 4 per person

herb butter

6oz. Petite Filet Oscar additional 6 per person

crab, béarnaise sauce, yukon gold whipped potatoes, asparagus

Beer-Braised Pot Roast additional 3 per person

root vegetables, herbs

Cashew Chicken Stir-Fry

spring vegetables, napa cabbage, ginger-soy sauce, brown rice

Cheese Tortellini

pesto cream sauce

Chicken Cavatappi

broccoli, red peppers, fresh basil, parmesan cream sauce

Grilled Chicken Marsala

creamy mushroom sauce

Marinated Chicken Breast Cappellini

angel hair pasta, roma tomatoes, fresh basil, garlic, extra virgin olive oil

Parmesan-Crusted Chicken Breast

lemon-basil butter, artichokes, fresh asparagus, roma tomatoes

Pork Tenderloin

fingerling potatoes, peppadaw peppers, sweet corn, tart cherry gastrique

Prime Rib Carving Station additional 5 per person

natural au jus and horseradish cream

Seared Lightly Breaded Walleye additional 3 per person

root vegetable hash

Wild Alaskan Sockeye Salmon additional 3 per person

fingerling potatoes, pepperdew peppers, sweet corn, simple vinaigrette, pea shoots

buffet sides

Braised Green Beans

Broccoli Milanese

Brussels Sprouts

Coconut-Ginger Rice

Rice Quinoa Pilaf

Roasted Potato Trio

Seasonal Vegetables

Steamed Asparagus

Yukon Gold Whipped Potatoes

buffet desserts

Dessert Bars & Chocolate-Covered Strawberries 5.95

Flourless Chocolate Torte

Key Lime Pie 5.95

Seasonal Cheesecakes 5.95

Seasonal Creme Brulee 5.95

Triple-Layer Ultimate Chocolate Cake 5.95

pizza, pasta, salad buffet

15.95 per person

Choose one salad, one pasta, and three pizzas

buffet salads

Caesar

parmesan cheese, garlic croutons, housemade dressing

House

crisp lettuce, tomatoes, olives, red onion, cucumber, and pepperoncinis, italian vinaigrette

Southwest

organic greens, braised black beans, monterey jack cheese, pico de gallo, bacon, jalapenos, lime cilantro dressing

Vegetable

spinach and romaine lettuce, asparagus, red pepper, garbanzo beans, artichokes, carrots and feta cheese, italian vinaigrette

buffet pastas

Baked Four-Cheese Macaroni & Cheese

monterey jack, asiago, sharp cheddar, and maytag blue cheeses; bacon, grape tomatoes

Cavatappi Al Fersco

grilled chicken, artichokes, tomatoes, fresh basil, bermuda onions, tomato vodka sauce

Chicken Gemelli

chicken, broccoli, red pepper, fresh basil, parmesan garlic cream

Grilled Chicken Cappelini

fresh basil, marinated tomatoes, garlic, rich chicken stock

Penne

red sauce, spicy italian sausage, parmesan cheese

buffet wood fired pizza

Wood-fired Pizza

choose 3

beverage

Must be 21 years of age to be served

bottled beer

must be 21 years of age to be served

Domestic Bottled Beer

3.50 per bottle

Imported And Special Order Bottled Beer

market price

call liquor

120.00 per bottle (liter)

must be 21 years of age to be served

Absolut Vodka

Bacardi Rum

Cutty Sark Scotch

Gordon's Gin

Jim Beam Bourbon

Jose Cuervo Gold Tequila

Seagrams 7 Whisky

cordials

130.00 per bottle (liter)
must be 21 years of age to be served

B & B

Bailey's Irish Cream

Drambuie

Frangelico

Grand Marnier

Kahlua

half barrel keg beer

domestic 225.00 - 375.00 per keg, other kegs are market price
must be 21 years of age to be served

Domestic Half Barrel

Imported And Special Order Half Barrel

house wine

25.00 per 750ml bottle
must be 21 years of age to be served

House Cabernet Sauvignon

House Chardonnay

House Merlot

House Piesporter

House White Zinfandel

premium liquor

130.00 per bottle (liter)
must be 21 years of age to be served

Crown Royal Whisky

Cuervo 1800 Tequila

Dewar's Scotch

Grey Goose Vodka

Maker's Mark Bourbon

Mt. Gay Rum

Tangeray Gin

specialty beverages

must be 21 years of age to be served alcoholic beverages

Alcoholic Sparkling Punch

75.00 per bowl

Coffee

2.00 per glass

Hot Beverage Bar

2.00 per person

includes cider, hot chocolate, coffee

Hot Tea

2.00 per glass

Lemonade

2.00 per glass

Non Alcoholic Punch

35.00 per bowl

Non Alcoholic Sparkling Juice For Toasts

2.00 per glass

Premium Sparkling Wine For Toasts

5.00 per glass

Soft Drinks

2.00 per glass

Sparkling Wine For Toasts

3.00 per glass

well liquor

110.00 per bottle (liter)

must be 21 years of age to be served

Well Bourbon TBD

Well Gin TBD

Well Rum TBD

Well Scotch TBD

Well Tequila TBD

Well Vodka TBD

Well Whisky TBD