



## *appetizers*

Priced per person unless otherwise noted

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### **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**

cornstini, 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.

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**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

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## 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*

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## **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

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## 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

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**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**