



2021 Catering Menu

gilmore-catering.com



Catering With Character

The Gilmore Collection began with the opening of a single restaurant in Ada, Michigan.

The year was 1978. The restaurant was The Thornapple Village Inn. Soon after, we thought it would be a great idea to host wine tastings and small parties in the wine cellar. It didn't take long for us to realize that we were good at hosting parties and that we really enjoyed it. We've spent the last 40 years perfecting our craft and branching out to the whole of West Michigan and beyond.

We still get excited about the basics: cooking food, hospitality and bringing people together. People choose Gilmore Catering because of our experience and candor. We cater with character.

Most importantly, we match the enthusiasm of every client because this is what we love to do. Our business cards may say Gilmore Catering, but you can just think of us as the party people.

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For more information or to book your event, reach out to the pros at Kirby House by calling **616.846.3299** or emailing lkicz@gilmorec.com, follow us on social media at [@kirbygrandhaven](https://www.instagram.com/kirbygrandhaven), and visit us online at www.gilmore-catering.com/kirby-house.

Kirby House is division of Gilmore Catering. For more information about Gilmore Catering, please call **616.356.2627 x116** or email catering@gilmorecatering.com

KIRBY HOUSE • PADDOCK PLACE • BAKER LOFTS • OFF-SITE

weddings • rehearsal dinners • corporate & social events • lawn parties & more

Appetizers

25 piece/person minimum is required.

All prices are subject to 6% tax and 20% gratuity.

Priced per piece unless otherwise noted.

Kirby Meatballs

classic beef & pork, choice of housemade marinara or barbecue sauce .85 ea

Marinated Thai Chicken Skewers (GF)

2.5 each

Shrimp Cocktail (GF)

jumbo black tiger shrimp, horseradish cocktail sauce 1.75 ea

Thai Vegetable Spring Rolls (V)

red chili dipping sauce-Thai dipping sauce 1.25 ea

Mushroom medley pot stickers (V)

buttermilk ranch dipping sauce 1.5 ea

Beef Satay (GF)

sirloin steak, hoisin sauce 3.75 ea

Hummus Bowl (V)

Naan bread and vegetables 2.25 ea

Mac & Cheese Cups (V)

1.5 ea

Coconut Shrimp

2.5 ea

Cucumber Canape (V)(GF)

coconut cashew hummus, cucumber canape 2 ea

Caprese Skewer (V)(GF)

fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction 2 ea

VEGETARIAN OPTIONS (V)

VEGAN OPTIONS (VG)

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

Ask about our Vegan options



APPETIZER PLATTERS

priced per person

Tex Mex Trio (V)

housemade pico de gallo, fresh guacamole, bean & corn salsa, tortilla chips 3

Spinach & Artichoke Dip (V)

fried pita chips 3.5

Mediterranean Platter (V)

coconut cashew hummus, marinated feta, mixed international olives, grilled vegetables, toasted naan bread 4

Crudit  Platter (V)

fresh assorted vegetables, coconut cashew hummus, veggie dip, naan bread 3

Grape Tomato Bruschetta (V)

fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, toasted naan bread 3

Fruit & Cheese Board (V)(GF)

cantaloupe, honeydew, pineapple, fresh berries, assorted hard & soft cheeses 4

Buffet

25 guest minimum is required.

Choice of one entrée, 2 sides, rolls/butter 19.99 per person,

Additional entrées 3 each

All prices are subject to 6% tax and 20% gratuity.

Priced per person unless otherwise noted.

ENTRÉES

Cashew Stir Fry

choice of chicken or vegetarian julienne vegetables, napa cabbage, ginger-soy sauce, fresh broccoli, cashews, jasmine rice

Cauliflower Steak (V)

lightly dusted & fried, roasted vegetable coconut rice, heirloom tomatoes, coconut herb oil, balsamic reduction

Parmesan Crusted Chicken

parmesan crusted chicken breast, artichokes, grape tomatoes, citrus butter sauce

Chicken Marsala

natural chicken breast, creamy mushroom marsala sauce

Boursin Chicken

natural chicken breast dusted in seasoned flour & sautéed, boursin cream sauce

Pork Loin Carving Station

Grilled Atlantic Salmon (add 3 per person)

Seared Walleye

lemon caper butter (add 3 per person)

Prime Rib Carving Station (add 16 per person)

Beef Tenderloin Carving Station (add 15 per person)

SIDES

Broccoli-Cauliflower-Carrot Medley

Asparagus

Haricots Verts

Glazed Carrots

Rosemary Fries

Coconut or Jasmine Rice

Garlic Mashed Potatoes

5 Cheese Penne Pasta

VEGETARIAN OPTIONS (V)

VEGAN OPTIONS (VG)

GLUTEN-FREE OPTIONS (GF)

*Notice— Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.



SALADS

Farmers Garden Salad (V)

organic greens, crisp romaine, cucumbers, tomatoes, rainbow carrots, red onions, garlic croutons, lemon oregano vinaigrette 3.5

Classic Caesar Salad

romaine, fresh parmesan, croutons, housemade caesar dressing 3.5

Pear & Feta (V)(GF)

romaine, feta, pear, squash, pickled onions, cucumbers, dried cranberries, grape tomatoes, apple vinaigrette dressing 3.5

Caprese Salad (V)(GF)

mixed greens, fresh mozzarella, fresh basil, grape tomatoes, balsamic vinaigrette 3.5

DESSERT PLATTERS

Assorted Cheesecakes

turtle, fresh berry, classic vanilla 6

Flourless Chocolate Torte (GF) 6

Dessert Bar Platter 3

We are happy to accommodate most specific requests if we are notified at least 10 days prior to the event.

Stations

25 guest minimum is required.

All prices are subject to 6% tax and 20% gratuity.

Priced per person unless otherwise noted.

PIZZA PARTY 19

SALADS (choose one)

Farmers Garden Salad

organic greens, crisp romaine, cucumbers, tomatoes, rainbow carrots, red onions, garlic croutons, lemon-oregano vinaigrette, ranch (served on the side)

Classic Caesar Salad

romaine, fresh parmesan, croutons, housemade caesar dressing (served on the side)

Southwest Salad

crisp romaine, black-eyed peas, corn, taco blend shredded cheese, pico de gallo, bacon, jalapeños, lime cilantro & ranch dressing (served on the side)

Pear & Feta

romaine, feta, pear, squash, pickled onions, cucumbers, dried cranberries, grape tomatoes, apple vinaigrette dressing

PASTAS (choose one)

Classic Penne & Sausage

housemade marinara, spicy Italian sausage, fresh basil, parmesan cheese

Chicken Penne

grilled chicken, broccoli, red peppers, fresh basil, parmesan garlic cream

Chicken Penne Arrabiata

grilled chicken, crushed red pepper, fresh basil, marinated tomatoes, vegetable broth, garlic butter, romano cheese

Baked Mac & Cheese

signature five-cheese cream sauce, toasted romano & butter breadcrumbs, fresh parsley

PIZZAS (choose three)

Visit our pizza menu @

thegilmorecollection.com/kirbyhouse/menu

SOUTHERN BACKYARD BBQ 19

barbecue pulled pork, corn elote, coleslaw, baked beans, brioche buns

VEGETARIAN OPTIONS (V)

VEGAN OPTIONS (VG)

GLUTEN-FREE OPTIONS (GF)

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BURGER BAR 19

6oz grilled burger patties, brioche burger buns

(ADD: veggie burger 1.99 per burger, grilled chicken breast (no extra charge), gluten free bun 1.99 per bun)

Toppings:

leaf lettuce, sliced tomatoes, sliced red onions, pickle spears, ketchup, mayonnaise, mustard, sliced aged white cheddar, swiss cheese, american cheese

Choice of One Side:

kettle chips, american style potato salad, or italian pasta salad

TACO BAR 16

taco spiced ground beef & spiced chipotle chicken, spanish style rice, refried beans, 6" flour tortillas (substitute grilled and sliced sirloin steak for 4 per person, veggie chicken or veggie beef for 3 per person)

Toppings:

taco cheese blend, pico de gallo, guacamole, sour cream, diced red onion, shredded lettuce, jalapenos (ADD: sautéed tri-colored peppers & onions for 1.99 per person)

We are happy to customize a family-style meal for 3 per person

Hosted Bar

Must be 21 years of age to be served.
All prices are subject to 6% tax and 20% gratuity.
All beverage charges are based on consumption. Specialty items by be ordered in advance by request. Prices and availability may vary.

BEER

priced per draft pour or bottle

Imported Bottles & Drafts 5

Domestic Bottles & Drafts 4

Most Craft Beers 5-5.5

LIQUOR

priced per glass

Well 4.75

Call 5.75

Premium 6.75

HOUSE WINES

7 glass / 28 bottle

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Merlot

White Zinfandel

Piesporter



TOASTS

Non-Alcoholic Sparkling Juice 3 per person

House Champagne 5 per person,

Premium Champagne 9 per person

NA BEVERAGES

priced per person (free refills)

Soft Drinks 3

Soda, Coffee, Hot Tea, Iced Tea, Lemonade

Hot Beverage Bar 3

hot spiced cider, hot chocolate, coffee

Mimosa Bar 7

(3) juices, house champagne

CASH BAR

Guests pay for their own drinks.

other beer, liquor, wine selections, and cocktails may be available upon request

Local Farmers & Vendors

We would like to thank our local farmers & business partners that make it possible to bring you the freshest high quality products available.

FARMERS

Ingraberg Farms – Rockford MI
Big B Hog Farms – Cedar Springs MI
Van Solkema’s Produce Farms – Byron Center MI
Schwalliers Orchard – Sparta MI
Crane’s Orchard – Fennville MI
Vertical Paradise – Caledonia MI
Trillium Farms – Grand Haven MI
Pebble Creek Produce – Caledonia MI
Post Farms – Rockford MI
Michigan Herb Growers co-op
Traverse City Cherry Growers co-op
Devries Farms – Allendale MI
and the other 200 local farms that we partner with

BUTCHER & FISH MONGERS

Fairway Packing – Eastern Market Detroit, MI
Frank’s Market – Grand Rapids MI
Delski’s Prime Meats – Kentwood MI
Allendale Meat Market – Allendale MI
Byron Center Meats – Byron Center MI
Miller Amish Chicken Farms – Ohio
Michigan Turkey Producers co-op
Ebels Meats – Falmouth MI
Uttica Packing – Uttica MI
Tolman’s Meats – Hudsonville MI
Otto’s chickens – Middleville MI
Indian River Trout Farms – Jackson MI
Supreme Lobster – Chicago IL
Fortune Fish – Chicago IL

SPIRITS, WINE & BEERS

All of our Great local Breweries
All Michigan Wineries
New Holland Spirits
Copper Craft Distilleries
Grand Traverse Distillery

LOCAL BAKERS

Ida’s Pasteries – Jenison MI
Van’s Pasteries – Grand Rapids MI
Margie’s Doughnuts – Grand Rapids MI
Nantucket Bakery – Grand Rapids
Deboer’s Bakery – Holland MI
Cranes Pies – Fennville MI
Salt of the Earth- Fennville MI
Wealthy Street Bakery – Grand Rapids MI
Oven Mitt Bakery – Holland MI



LOCAL CHEESE HOUSES

Zingerman’s – Ann Arbor MI
Farm Country Cheese House – Lakeview MI
Röthkase Creamery – Wisconsin
Reny Picot Cheese House – South Haven
Country Winds Creamery – Zeeland MI

OTHER LOCAL PRODUCERS & PARTNERS

AJ Haarsma Apiaries – Grand Rapids MI
Michigan Maple Produces co-op
Palazzolo’s Gelato – Fennville MI
McClure’s Pickles – Detroit MI
Ferris Coffee & Nut – Grand Rapids MI
Carmella Specialty Foods – Detroit MI
BLiS Gourmet – Grand Rapids MI
Gordon Foods Service – Grand Rapids MI
El Milagro – Grand Rapids MI
Grand Rapids Popcorn – Grand Rapids MI
Chef’s Source – Canton MI
Ice Sculptures LTD. – Grand Rapids MI
Old World Olive Press – Rockford MI

We source everything as locally as possible. Being in Michigan our growing season is highly subject to mother nature and her grace. May she be kind to our farms. We strive to use only local, natural, abf, sustainably raised meats, poultry, and seafood.