

KIRBY HOUSE

The Special Events Department of The Gilmore Collection has been coordinating, perfecting and executing the most personalized and extraordinary events for our guests for over twelve years. We invite you to utilize our talents and experience to make your special event one that will last a lifetime. Our capabilities are endless. Whether you wish to plan a wedding reception or simply an intimate gathering of friends and family in one of our functional rooms, our history speaks to excellence in catering and private events. From garden to plate, we choose locally grown, fresh, organic product. Our priority is you and your guests as we assist you in planning the grandest of events with the utmost proficiency. It is our skill and fine attention to every aspect of food, service and atmosphere that has kept our repore with the community for over a decade. We welcome the opportunity to work one-on-one with you and are thrilled over your interest in The Gilmore Collection.

KIRBY HOUSE CATERING MANAGER

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KIRBY HOUSE APPETIZERS

priced per person

Tomato Bruschetta 2.50
grilled bread, hummus, feta,
olive tapenade, tomatoes

Two Napkin Garlic Bread 2.50
lathered in butter, olive oil
& garlic three ways

Angel Hair Onion Rings 2.50
flash fried, aioli trio

Kirby Meatballs 2.50
classic beef & pork,
italian seasonings, marinara

Baked Spinach & Artichoke Dip
grilled pita points

Chipotle Hummus 2.50
fresh carrots, tomatoes,
celery, flat bread

Crudités 2.50
seasonal vegetables,
chili buttermilk ranch dip

Blue Crab Gratin 3.50
crab meat, three cheeses, crostinis

Shrimp Cocktail 3.50
jumbo shrimp, classic cocktail sauce

Coconut Shrimp 3.50
orange horseradish dipping sauce

***Grilled Chicken &
Monterey Jack Quesadilla*** 3.50

Forest Mushrooms 3.50
brandy cream, crostinis

Cheese Platter 3.50
assorted fresh cheeses,
gourmet crackers

Fruit Platter 3.50
assorted fresh fruits

KIRBY HOUSE PLATED DINNER MENU

bread service and herbed olive oil are included with all packages

A personalized menu will be printed for your event. After your guests are seated, each guest may choose their entrée from the list of five pre-selected options. Cost per person is the same regardless of the entrée chosen.

Please allow 30 minutes between entrée order & entrée arrival for kitchen coordination.

SALADS

Choice of one: 2.95 per person

Choice of two: 3.95 per person

Spinach Salad

baby spinach, candied walnuts, dried cherries, bermuda onions, pancetta, claret, gorgonzola, port-shallot vinaigrette

Kirby House Salad

crisp lettuce, tomatoes, cucumbers, cheddar cheese, choice of dressing

Classic Caesar Salad

romaine, fresh parmesan, croutons, homemade caesar dressing

Arugula & Apple Salad

honey crisp apples, arugula, bermuda onions, goat cheese, toasted pecans, citron-shallot vinaigrette

MENU #1 — 15.95 per person

Chicken Cavatappi

chicken, broccoli, red peppers, fresh basil, parmesan cream sauce

Four Cheese Gemelli

cheddar, monterey jack, asiago, gorgonzola, caramelized onions, tomatoes, smoky bacon, gemelli pasta

Chicken Cappelini

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

Parmesan Chicken

parmesan crusted breast of chicken, lemon-basil butter, artichokes, fresh asparagus, roma tomatoes, rice pilaf

Herb Roasted Turkey

orange cranberry chutney, roasted potato trio, seasonal vegetables

MENU #2 — 18.95 per person

Paella

saffron rice, shrimp, sausage, chicken, vegetables

Four Cheese Ravioli

ricotta salata, marinara sauce

Tilapia Picatta

pan-fried whitefish, lemon-caper butter, rice pilaf, seasonal vegetables

Slow Roasted Prime Rib

horseradish cream sauce, garlic smashed potatoes, seasonal vegetables

Roasted Pork Loin

maple glazed, orange-cranberry chutney, potato trio, seasonal vegetables

MENU #3 — 21.95 per person

Shrimp Capellini

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

Grilled Salmon

soy-ginger glaze, rice pilaf, julienne vegetables

14 oz. Ribeye

herb butter, garlic smashed potatoes, seasonal vegetables

Parmesan Crusted Chicken

parmesan crusted breast of chicken, lemon-basil butter, artichokes, fresh asparagus, roma tomatoes, rice pilaf

Grilled Baby Lamb Chops

red wine demi-glaze, garlic smashed potatoes, seasonal vegetables

MENU #4 — \$24.95 per person

Moroccan Rubbed Tuna

pan seared, pineapple rice, seasonal vegetables

Veal Marsala

pan seared, tomatoes, artichokes, spinach, marsala sauce, garlic smashed potatoes

Slow Roasted Prime Rib

horseradish cream sauce, garlic smashed potatoes, seasonal vegetables

8 oz. Filet

brushed with herb butter, garlic smashed potatoes, seasonal vegetables

Halibut

pan seared, spinach, white beans

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

Choice of one

Grilled Portabella Risotto

asparagus, roasted peppers, fresh herbs, arborio rice, parmesan cheese

Grilled Vegetable Manicotti

grilled vegetables, cheese stuffed manicotti, marinara sauce

Four Cheese Gemelli

cheddar, monterey jack, asiago, gorgonzola, caramelized onions, tomatoes, gemelli pasta

* prepared to order: 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

KIRBY HOUSE BUFFET DINNER MENU

*20 person minimum for all menus. All pricing is per person unless otherwise noted.
Choice of one entrée: 15.95 pp • Choice of two entrées: 18.95 pp • Choice of three entrées: 21.95 pp
All selections include choice of two sides, bread and herbed olive oil.*

SALADS

Choice of one salad: add 2.50 per person
Choice of two salads: add 3.50 per person

Spinach Salad

baby spinach, candied walnuts,
dried cherries, bermuda onions,
pancetta, claret, gorgonzola,
port shallot vinaigrette

Kirby House Salad

crisp lettuce, tomatoes, cucumbers,
cheddar cheese, choice of dressing

Classic Caesar Salad

romaine, fresh parmesan, croutons,
homemade caesar dressing

Arugula & Apple Salad

honey crisp apple, arugula,
bermuda onions, goat cheese,
toasted pecans, citron shallot vinaigrette

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

Choose one:

Grilled Portabella Risotto

asparagus, roasted peppers,
fresh herbs, arborio rice,
parmesan cheese

Grilled Vegetable Manicotti

grilled vegetables,
cheese stuffed manicotti,
marinara sauce

Four Cheese Gemelli

cheddar, monterey jack, asiago,
gorgonzola, caramelized onions,
tomatoes, gemelli pasta

ENTREES

Chicken Cavatappi

chicken, broccoli, red peppers,
fresh basil, parmesan cream sauce

Chicken Cappelini

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

Parmesan Chicken

parmesan crusted breast of chicken,
lemon-basil butter, artichokes,
fresh asparagus, roma tomatoes

Herb Roasted Turkey

orange cranberry chutney

Roasted Pork Loin

maple glazed, orange cranberry chutney

Cedar Roasted Salmon

mango salsa

Paella

saffron rice, shrimp, sausage,
chicken, vegetables

Four Cheese Ravioli

ricotta salata, marinara sauce

Tilapia Picatta

pan-fried whitefish, lemon-caper butter

*Prime Rib**

cooked to medium rare,
natural au jus, horseradish cream

*5 oz. Petite Filet**

herb butter

SIDES

Roasted Garlic Smashed Potatoes

Roasted Potato Trio

Rice Pilaf

Broccoli Milanese

Steamed Asparagus

Seasonal Vegetables

Braised Beans

* prepared to order
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

KIRBY HOUSE DESSERTS
All pricing is per person unless otherwise noted

Seasonal Petite Desserts

2.00 per person

Seasonal Full Size Desserts

includes coffee service

5.00 per person

HOSTED BAR

must be 21 years of age to be served

<i>Liquor</i>	<i>Well</i>	<i>Call Brands</i>	<i>Premium Brands</i>
Whisky	House	Seagrams 7	Crown Royal
Bourbon	House	Jim Beam	Marker's Mark
Gin	House	Gordon's	Tangeray
Rum	House	Bacardi	Mt. Gay
Vodka	House	Absolut	Grey Goose
Scotch	House	Cutty Sark	Dewar's
Tequilla	House	Jose Cuervo Gold	Cuervo 1800

Cordials Kahlua • Drambuie • Grand Marnier • Baileys • Frangelico • B & B

House Wines Chardonnay • Cabernet Sauvignon • Merlot • White Zinfandel • Piesporter

Bottled Beer Domestic 3.50 • Imported or Special Order TBD

Half Barrel Keg Beer Domestic 250.00 - 375.00 • Imported & Special Order TBD

ADDITIONAL

Non-Alcoholic Punch	35.00 / bowl
Alcoholic Sparkling Punch	75.00 / bowl
Sparkling Wine For Toasts	3.00 / glass
Premium Sparkling Wine For Toasts	5.00 / glass
Non-Alcoholic Sparkling Juice For Toasts	2.00 / glass
Soft Drinks	2.00 / glass
Coffee	2.00 / glass
Hot Tea	2.00 / glass
Lemonade	2.00 / glass
Hot Beverage Bar	2.00 / person
<i>includes hot spiced cider, hot chocolate and coffee</i>	

CASH BAR

guests pay for their own beverages