Celebrate your day with a celebration of flavors. Whatever you can imagine, our food and beverage experts are happy to create a menu that reflects your wishes. Make your special day as tasty as it is beautiful.

The Hotel at Kirkwood Center offers a lavish group menu tasting each winter for its wedding clients. The tasting is complimentary for the bride and groom and up to four additional guests. You will have the opportunity to taste a large variety of entrées, hors d’oeuvres, desserts and wedding cakes. Your event coordinator will notify you of the next available group tasting.
Hors d’oeuvres

Your choice of hors d’oeuvres helps set the stage for your reception. Your guests will be amazed by our creative and distinctive choices; mix and match to create the perfect combination. The number of hors d’oeuvres you need depends upon the length of your cocktail hour, the time of day and if a meal also will be served following the cocktail hour. Talk to your event coordinator about your options.
Hot
$50 per hour per chef attendant

Loaded Smashed Potatoes $6
with bacon, chives and sour cream

Wild Mushroom Risotto $8
with rosemary and shrimp

Creamy Polenta $8
with braised beef tips in red wine sauce

Macaroni and Cheese $7
with meatloaf

Truffled Mashed Potatoes $8
with chicken in cognac cream

Cold

Thai Beef Salad $8
with bibb lettuce, beef, cilantro, cucumbers and green onion

Grilled Curried Chicken Salad $8
with herb focaccia

Spinach and Berry Salad $7
Seasonal
with onion-poppy seed dressing and toasted almonds

Passed Hors d’oeuvres
Priced per 50 pieces
$50 per hour per server fee

Prosciutto, Melon and Basil Skewer $150
with balsamic reduction

Tomato Bruschetta $85

Smoked Salmon Cheesecake $185

Oysters on A Half-shell Cost based on market
with traditional accompaniments

BLT Tarts $110
with arugula, bacon, tomato, phyllo

Apple Salad in Curry Tart $150

Southwestern Chicken $100
on tortilla chips

Beef Sirloin Crostini $180
with Boursin cheese and roasted vegetables

Raspberry, Brie and Phyllo Rolls $165
Display Hors d’oeuvres

Hot
Priced per 50 pieces

Raspberry and Brie $165
in phyllo

Meatballs $115
Swedish or bbq

Spinach and Artichoke Dip $135
served with flatbread

Lamb Skewers $180
with tzatziki sauce

Mushroom Stuffed Tarts $105
with mozzarella

Black Bean and Banana Empanadas $120

Italian Sausage Stuffed Mushrooms $120

Bacon-wrapped Scallops $200

Cold
Priced per person based on one hour of service

Vegetable Crudités $5
served with chef’s choice of dips

Domestic Cheese Display $5
served with crackers

Fruit Display $5

Antipasto Display $6
featuring grilled vegetables, nuts, cheeses and cured meats

Seafood Tower Cost based on market
with traditional accompaniments

Cured Meat and Imported Cheese Display $11
You can elect to have an open bar, a limited selection of wine and beer, or a cash bar. Your event coordinator will advise you on the costs and inclusions for each.

There are many variables that will impact your alcohol budget. That said, and very generally, here are a few assumptions:

- Anticipate two drinks per guest, per hour. This average tapers slightly as the evening progresses.

- Women are primarily wine drinkers.

If you plan to host a champagne toast, assume one bottle of champagne can fill 5 – 10 glasses depending on the size of the pour.
Beer, Wine & Spirits
$150 bartender fee per bar

Package Bar
Includes premium brand liquors, domestic bottled beer, specialty beer, house selection of wines, Coke products and bottled water
Priced per hour

First Hour $13 per person
Second Hour $9 per person

Each Additional Hour $6 per person
Upgrade to Super Premium $2 per person

Host Bar
Priced per drink

Domestic Beer $4.50
Specialty Beer $5.50
Premium Mixed Drinks $6.50

Super Premium Mixed Drinks $8
House Wine $26/bottle
Soda $3
Bottled Water $3

Cash Bar

Domestic Beer $4.50
Specialty Beer $5.50
Premium Mixed Drinks $7.50

Super Premium Mixed Drinks $8.50
House Wine $7.50
Soda $3
Bottled Water $3

Kegs

Domestic Beer $375
Import Beer $450
## Beer & Spirits

### Domestic Beer
- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra
- Coors Light
- O’Doul’s

### Specialty Beer
- Stella Artois
- Corona
- Guinness
- Goose Island
- Millstream Pale Ale

### Premium Brand Spirits
- Absolut Vodka
- Bacardi Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila
- Seagram’s 7 Blended Whiskey
- Tanqueray Gin
- J&B Rare Scotch
- Amaretto di Amore
- Malibu Rum
- Jim Beam

### Super Premium Brand Spirits
- Grey Goose Vodka
- 1800 Tequila
- Maker’s Mark Bourbon
- Bombay Sapphire Gin
- Dewar’s Scotch
- Amaretto di Saronno
- Kahlúa
- Baileys
- Crown Royal
- Jack Daniel’s
## Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ForestVille Pinot Grigio, California</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>ForestVille Chardonnay, California</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>ForestVille Riesling, California</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>Bellafina Prosecco</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>ForestVille Pinot Noir, California</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>ForestVille Cabernet Sauvignon, California</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>Cupcake Vineyards Moscato D'Asti</td>
<td>$26/bottle</td>
</tr>
<tr>
<td>Non-alcoholic Sparkling Grape Juice</td>
<td>$14/bottle</td>
</tr>
</tbody>
</table>
Your wedding is one-of-a-kind, and your menu should be, too. Customize your dinner to bring out your special personality and theme. We offer an array of uniquely delicious items presented so beautifully they are truly works of art. Our experienced banquet professionals take being leaders in the industry to heart. Expect your dinner to be more than you even imagined.

Entrées
Plated Dinner
Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected

Select a soup or salad for all guests

Soup

Mulligatawny
Lobster Bisque
Butternut Bisque

Potato Medley Chowder
Broccoli and Cheese Soup
Baked French Onion Soup

Salad

Classic
mixed greens with vegetable garnishes
and choice of dressings

Arugula
Additional cost of $2 per person
arugula salad with bacon, goat cheese,
salted pecans and white fig balsamic vinaigrette

Wedge
Additional cost of $2 per person
head lettuce with bleu cheese, bacon and tomato

Caesar
romaine lettuce, tomato, croutons,
parmesan cheese and Caesar dressing

Mixed Greens
sweet and savory, with fresh berries,
almonds and onion-poppy seed dressing
Plated Dinner

Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected

**Entrées**

$3 per person for multiple entrée selections

**Seafood & Fish**

Butter Poached Halibut $43
potato-parsnip brandade, orange fennel slaw

Seared Alaskan Salmon $38
chive mashed potatoes, shallot vermouth beurre blanc

Seared Scallops $42
mashed cauliflower, citrus beurre blanc

Shrimp Scampi $37
roasted garlic, angel hair pasta

**Beef**

Balsamic Flank Steak $36
cheddar mashed potatoes, sweet onion glaze

Seared Beef Tenderloin $47
bleu cheese mashed potatoes, red onion marmalade, red wine reduction

Grilled Sirloin $37
fried horseradish potato gratin, wild mushroom demi-glace

Braised Beef Short Rib $41
Boursin cheese mashed potatoes, rich beef jus reduction

**Pork**

Grilled Pork Loin $28
roasted root vegetables, fruit salsa

Cuban Marinated Pork Tenderloin $29
braised yucca, caramelized onions, demi-glace

Spinach Feta Apple Pork Loin $30
roasted red potatoes, pan jus

Grilled Iowa Ribeye $32
honey chipotle, classic au gratin potatoes
Plated Dinner

Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected

Entrées
$3 per person for multiple entrée selections

Poultry
Herb-crusted Chicken $27
creamy parmesan scalloped potatoes, sun-dried tomato alfredo sauce

Grilled Mediterranean Chicken $27
fusilli caponata, tomato basil sauce

Florentine Stuffed Chicken Breast $28
roasted fingerling potatoes, chicken thyme jus

Vegetable Stuffed Chicken Breast $28
rice pilaf, tomato basil cream sauce

Dynamic Duos

Seared Rack of Lamb and Sea Scallops $60
artichoke puree, orange ginger sauce

Grilled Beef Tenderloin and Crab Cake $49
root vegetable hash, Madeira hollandaise

Roasted Beef Sirloin and Herb-crusted Chicken $41
root vegetable hash, Madeira hollandaise

Pan-fried Chicken Breast and Herb-grilled Salmon $40
wild rice pilaf, tarragon cream sauce

Seared Beef Sirloin and Crab Stuffed Shrimp $43
sweet potato succotash, béarnaise sauce

Vegetarian

Vegetable Risotto $27
wild mushrooms, spinach, roasted tomatoes, parmesan cream

Caprese Pasta $25
tomatoes, fresh mozzarella, basil, linguine pasta

Asian Quinoa Stir Fry $27
fresh seasonal vegetables
Buffet Dinner
50 person minimum
Choose from one of our three buffets or customize one for your reception
Coffee, tea and roll service included

Classic  $37

House Salad
mixed greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing and red wine vinaigrette

Fresh Green Bean and Tomato Salad

Seared Chicken Breast
with braised leeks, chicken thyme jus

Grilled Pork Loin
with cream mustard sauce

Roasted Fingerling Potatoes

Fresh Seasonal Vegetables

Mediterranean  $39

Romaine Lettuce Salad
fresh vegetable garnishes, croutons, red wine vinaigrette, creamy garlic dressing and Caesar dressing

Caprese Salad
fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

Rosemary Marinated Pork Tenderloin
with honey djion sauce

Carved Beef Baron
with red onion marmalade

Basil Pesto Mashed Potatoes

Fresh Seasonal Vegetables

French  $64

Bagatelle Salad
(de minimis)
fresh lettuce, carrots, mushrooms, asparagus, light vinaigrette dressing

Wedge Salad
fresh head lettuce, bleu cheese, premium bacon, tomato, bleu cheese dressing

French Onion Soup

French Basted Beef Tenderloin

Crab Stuffed Shrimp

Potato Dauphinoise

Fresh Seasonal Vegetables

Customize one of our buffets and serve your guests family-style for a more intimate event
Additional cost of $5 per person
Wedding Buffet
50 person minimum

Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two or three entrées can be selected
Children 11 years and under $17

Select a soup or salad for all guests

Soup
Additional cost of $5 per person for two soup or salad selections

Chicken Noodle
Broccoli Cheese
Tomato Basil
French Onion

Chicken Tortilla
Cream of Potato
Mulligatawny
Corn Chowder

Salad
Additional cost of $5 per person for two soup or salad selections

Mixed Greens
with vegetable garnishes and choice of dressing

Caesar Salad
with romaine, tomato, croutons, parmesan and Caesar dressing

Mixed Greens
Seasonal
with fresh berries, almonds and poppy seed dressing

Wedge Salad
Additional cost of $2 per person
with head lettuce, blue cheese, bacon, tomato
Wedding Buffet
50 person minimum
Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two or three entrées can be selected
Children 11 years and under $17

Select a side salad for all guests

Side Salad
Additional cost of $5 per person for two side salad selections

Fresh Green Bean and Tomato Salad
Broccoli Salad
Roasted Corn Salad
Rice Noodle Salad

Caprese Salad
fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

Pasta Salad
Housemade Potato Salad

Select a vegetable for all guests

Vegetables

Broccoli with Curled Carrots
Green Beans with Red Pepper

Sweet and Salty Corn
Grilled Seasonal Medley
Wedding Buffet
50 person minimum

Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two or three entrées can be selected
Children 11 years and under $17

Select two or three entrées for all guests

Entrées

Two Entrées $38
Three Entrées $44

- Herb-crusted Chicken with sundried tomato alfredo sauce
- Pesto Pasta with grilled seasonal vegetables
- Grilled Mediterranean Chicken with tomato and basil sauce
- Honey Cilantro Lime Chicken Breast with jus
- Balsamic Marinated Flank Steak with sweet onion glaze
- Rosemary Marinated Pork Tenderloin with honey dijon sauce
- Grilled Beef Sirloin with wild mushroom demi glaze
- Baked Tilapia with lemon, shallot, dill sauce
- Vegetarian Napoleon with mushrooms, spinach, tomato in cream sauce

Baron of Beef $325
Optional enhancement
Three week pre-order required
Serves up to 70
Junior Plated Entrées
Designed for children ages 3 – 11
Please choose one option for all junior guests

Classic Corn Dog $14
served with macaroni and cheese, and fruit cup

Hamburger $14
topped with cheese, served with traditional accompaniments, french fries and fruit cup

Chicken Tenders $14
served with macaroni and cheese, and fruit cup

Select one starch for all guests

Starch

Roasted Red Pepper Rice Pilaf
Garlic Mashed Potatoes
Roasted Fingerling Potatoes

Mashed Potato Parsnip Brandade
Roasted Root Vegetable
Creamy Parmesan Scalloped Potatoes

Wedding Buffet
50 person minimum
Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, coffee and tea service
A maximum of two or three entrées can be selected
Children 11 years and under $17

Select one starch for all guests

Starch

Roasted Red Pepper Rice Pilaf
Garlic Mashed Potatoes
Roasted Fingerling Potatoes

Mashed Potato Parsnip Brandade
Roasted Root Vegetable
Creamy Parmesan Scalloped Potatoes

Junior Plated Entrées
Designed for children ages 3 – 11
Please choose one option for all junior guests

Rotini $12
with marinara sauce,
served with baked cheese bread and fruit cup

Hamburger $14
topped with cheese, served with traditional accompaniments, french fries and fruit cup

Chicken Tenders $14
served with macaroni and cheese, and fruit cup
We have a very talented team of pastry professionals who can design and build your perfect wedding cake.

The cost of your cake will depend on a variety of factors. We recommend you schedule a private consultation with one of our pastry professionals, who will build an accurate estimate for you.
Traditional Wedding Cakes   Starting at $4
	Priced per person
	Custom flavors available by request
	Consult your pastry professional for design options
	Cake cutting fee of $1.50 per person applies to cakes, cupcakes or other dessert items from another supplier

Chocolate Cake
with chocolate swiss meringue icing

Lemon Cake
with lemon swiss meringue icing

White Velvet Cake
with vanilla swiss meringue icing

Red Velvet Cake
with cream cheese icing

Carrot Cake
with cream cheese icing

Marble Cake
with vanilla swiss meringue icing

Premium Wedding Cakes   Starting at $4.25
	Priced per person
	Custom flavors available by request
	Cake cutting fee of $1.50 per person applies to cakes, cupcakes or other dessert items from another supplier

Vanilla Bean Cake
with raspberry mousse and lemon curd

Spice Cake
with caramel mousse and pear compote

Hazelnut Cake
with chocolate ganache and hazelnut mousse

Coconut Cake
with passion fruit curd and passion fruit mousse

Custom Monogramming
Custom chocolate monogramming available for your wedding cake, plated desserts and chocolates

Three-dimensional Sculpted Cakes
Let our pastry professionals turn your dreams into cake reality... 3D sculpted cakes make the perfect groom’s cake

Photo Cakes and Cookies
Personalize your wedding desserts by incorporating a photo of the couple on a cake or cookie
Consult your pastry professional for design options
**Sweet Treats**

**Flambé Stations**  $10

*Priced per person based on one hour of service*

*Extra charge per each additional item*

Choice of crêpes Suzettes, Bananas Foster or pineapple flambé

**Chocolate Fountain**  $6

*Priced per person based on one hour of service*

*Minimum of 150 people*

Served with strawberries, pineapple, pound cake, puffed rice treats, marshmallows and cream puffs

**French Macaroon Tower**  $8

*Priced per person*

*Minimum of 100 people*

**Dessert Martinis**  $8

*Priced per person based on one hour of service*

Key Lime Pie
Chocolate Raspberry Mousse
Lemon Fraîche

*With fresh fruits*

**Sweets Table**  $10

*Priced per person based on one hour of service*

*Minimum of 100 people*

Pick four sweet treats to display at your reception

*Extra charge per each additional item*

Mini Vanilla Crème Brûlée
French Macaroons
Assorted Cupcake Parfaits
Caramel Chocolate Tarts
Seasonal Dessert Shooters
Cream Puffs
Chocolate Dipped Strawberries
Grasshopper Crème De Menthe
Godiva French Silk Mousse
Tiramisu
Maybe after dancing the night away you need a late night snack. Or perhaps you’re looking for an elegant yet comfortable atmosphere to open gifts – why not add a delicious treat? We have what no one else in the area does: thoughtful extras that make your special day truly one-of-a-kind.

Additional embellishments
Late Night Snacks

**Buffalo or BBQ Chicken Wings**  $125
*Priced per 50 pieces*
with ranch or bleu cheese dressing

**Chicken Strips**  $120
*Priced per 50 pieces*
with honey mustard dressing

**Sliders**  $145
*Priced per 50 pieces*
as assortment of ham, turkey, roast beef
with lettuce, tomato, mayonnaise, mustard and bbq sauces

**Salsa Bar**  $6
*Priced per person*
includes pico de gallo, salsa, sour cream, corn salsa, tortilla chips and guacamole

**Swedish or BBQ Meatballs**  $115
*Priced per 50 pieces*

**Mozzarella Sticks**  $110
*Priced per 50 pieces*
with marinara sauce

**French Fry Bar**  $5
*Priced per person*
includes fries, cheese sauce, bacon bits, jalapeño peppers and ranch dressing

**Potato Chip Bar**  $5
*Priced per person*
includes chips, french onion dip, ranch dip and chef's choice dip
Late Night Snacks

Pizza
$3 per extra topping
Party cut includes 16 slices and serves 5 – 7
Traditional cut includes 8 slices and serves 3 – 4

Cheese $20
Single Topping $22
Pepperoni
Sausage

Specialty $26

Vegetable
Supreme
BBQ Chicken
Mozzarella and Basil
Chicken, Bacon and Artichoke
Buffalo Chicken
Bacon Cheeseburger
Meat Lover’s
Gift Opening Brunch

Celebration Brunch  $15
Priced per person

Fruit Platter
Assorted Breads and Pastries
Chef's Choice Frittata

Mimosa or Bloody Mary Bar  $11
Priced per person and based on adult guarantee

Brunch Enhancements
Priced per choice

Choice of 1  $5
Choice of 2  $8
Choice of 3  $10

Fruit and Yogurt Parfait
Ham and Cheese Strata
French Toast
with berries and mascarpone cream
Ham, Bacon or Sausage
Omelet Station
$50 per hour per chef attendant

Milk, Orange, Apple and Cranberry Juices
Coffee and Tea Service

Biscuits and Gravy
Potato and Chive Cake
Breakfast Sandwich
on croissant or English muffin
Scrambled Eggs