

## ***Our Menu***

*We welcome your menu customization. We offer three event packages, in addition to a la carte. Prices will vary according to choices. Here on the mountain our food is handcrafted by gourmet chefs and made from the freshest and finest ingredients.*

*As a special service to you, when your date is reserved and menus chosen, a complimentary main dish tasting for two is scheduled.*

## ***Our Catering Service***

*You may choose from:*

*1 Buffet Style*

*2 Family style*

*3 Serving and carving stations*

*4 Sit down dinner*

*Our food is artfully presented to delight you and your guests.*

*Dessert options include: assortment platters or:*

*Cheesecake*

*Hand-dipped truffles*

*Tiramisu*

*Fruit-filled puff pastries*

*Join us on the mountain.*

*[www.kirkridge.org](http://www.kirkridge.org)*

*610-588-0249*

## ***Other Special Services***

*Our event planner is able to direct you to a variety of local services for your special day, such as: clergy/officiant services; musicians and or DJ; florists; photography and videography, massage; wedding cake/bakery.*

*Once you have chosen your celebration date, and know that our special mountaintop experience is exactly what you are looking for, please call Stacey Hotchkin at 610-588-0249 or email [staceyh@kirkirdge.org](mailto:staceyh@kirkirdge.org).*

*Stacey will arrange a personalized meeting with you and our event planner.*

*Since Customer Service is our number one priority, we want to assure you we welcome your calls or emails with questions or concerns. Staff will be on hand at all times before and during your event to assure a stress free day.*

### ***Event Package #1***

#### ***Appetizer choices: (Choose 4)***

*Hummus*

*Baba ghanoush or beet dip w/crackers or pita chips,*

*Skewered fruit cubes*

*Mini meatballs*

*Tea sandwiches*

*Cheese puffs*

*Mini quiches (crab, ham & cheese, spinach or asparagus leek)*

*Sesame chicken chunks*

*Bruschetta*

*Tossed salad, warm bread and coffee/tea service included.*

#### ***Entrée choices: (Choose one)***

*Chicken marsala, piccata or parmesan*

*Baked fish w/sauce (pesto dijon, dill, or balsamic butter)*

*Herb crusted pork loin w/ spiced pears*

*Roasted turkey with gravy*

*London broil*

*Butternut squash ravioli*

*Stuffed shells in marinara sauce*

**Side choices: (Choose two)**

*Roasted vegetable medley or butternut squash*

*Glazed or buttered baby carrots*

*Green bean almondine*

*Corn casserole*

*Rice pilaf*

*Penna ala vodka sauce*

*Vegetarian pasta primavera*

*Cavatelli with broccoli and garlic sauce*

*Mashed potatoes*

*Roasted red potatoes*

***Buffet style, per person \$39.95***

*Does not include dessert or wedding cake.*

*Bar service and alcoholic beverages are the responsibility of the customer.*

*Tax and gratuity are not included. \$2 corking fee per bottle.*

*\* Other fees may apply as we customize your menu.*

***10% DISCOUNT ON MEALS IN THE MONTHS OF DEC., JAN., AND FEB.***

***Event Package #2***

**Appetizer choices: (Choose 6)**

*Stuffed mushroom with crab meat or blue cheese*

*Skewered mini mozzarella balls roasted red peppers & grape tomato*

*Mushroom strudel bites*

*Bacon wrapped water chestnuts*

*Soy-citrus bay scallops w/ snow peas on a stick*

*Phyllo cups with Boursin cheese, shrimp and scallions*

*Skewered beef or chicken*

*Vietnamese spring rolls*

*Mini Quiches (crab, ham & cheese, spinach or asparagus leek)*

*Sesame chicken chunks, or crudités with spinach dip*

*Tossed salad, warm bread and coffee/tea service included.*

**Entrée choices: (Choose two)**

*Prime rib of beef au jus*

*Beef Stroganoff/egg noodles*

*Chicken Piccata, marsala or Cordon Bleu*

*Stuffed chicken breast with spinach and feta*

*Seafood stuffed flounder*

*Salmon with a choice of sauces*

*Shrimp Carouso w/fettuccine*

*Cherry glazed ham*

*Herb crusted pork tenderloin w/spiced pears*

*Eggplant walnut pie or stuffed eggplant*

**Side choices: (Choose three)**

*Spinach artichoke casserole*

*Roasted vegetable medley or butternut squash*

*Glazed or buttered baby carrots*

*Green bean almondine*

*Broccoli and cheddar casserole*

*Wild rice pilaf*

*Couscous with baby peas*

*Roasted red potatoes*

***Buffet style, per person \$49.95***

*Does not include dessert or wedding cake.*

*Bar service and alcoholic beverages are the responsibility of the customer.*

*Tax and gratuity are not included. \$2 corking fee per bottle.*

*\* Other fees may apply as we customize your menu.*

***10% DISCOUNT ON MEALS IN THE MONTHS OF DEC., JAN., AND FEB.***

***Event Package #3***

***Appetizer choices: (Choose 8)***

*Baked brie*

*Stuffed mushroom with crab meat or blue cheese*

*Skewered mini mozzarella balls roasted red peppers & grape tomato*

*Mushroom strudel bites*

*Bacon wrapped water chestnuts*

*Soy-citrus scallops w/snow peas on a stick*

*Phyllo cups with Boursin cheese, shrimp and scallions*

*Skewered beef or chicken*

*Vietnamese spring rolls*

*Mini quiches (crab, ham & cheese, spinach or asparagus leek)*

*Crab dip and crackers*

*Sesame chicken chunks, shrimp cocktail*

*Phyllo knishes*

*Crab and avocado mousse with a chive creme fraiche sauce Oysters on the half shell (2 per person)*

*Tossed salad, warm bread and coffee/tea service included.*

**Entrée choices: (Choose three)**

*Asian spiced duck breast w/ginger chili sauce*

*Filet of beef au jus*

*Filet of Beef Stroganoff w/egg noodles*

*Chicken breast w/apple-orange cognac and cream sauce.*

*Seafood stuffed flounder*

*Alaskan salmon in a puff pastry*

*Crab cakes or seafood cakes*

*Veal Piccata*

*Herb crusted pork tenderloin w/spiced pears*

*Eggplant walnut pie or stuffed eggplant*

*Portabella stuffed with crabmeat*

*Crab Imperial*

*Wild mushroom crepes w/pecan-cranberry sauce*

**Side choices: (Choose three)**

*Asian mixed vegetables in sauce*

*Spicy cold noodles in peanut sauce*

*Mushroom strudel*

*Spinach artichoke casserole*

*Soufflés of vegetables cauliflower, broccoli & sweet potatoes*

*Glazed or buttered baby carrots*

*Green bean almondine*

*Wild rice pilaf*

*Quinoa*

*Roasted red potatoes*

***Buffet style, per person \$69.95***

*Does not include dessert or wedding cake.*

*Bar service and alcoholic beverages are the responsibility of the customer.*

*Tax and gratuity are not included. \$2 corking fee per bottle.*

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*10% DISCOUNT ON MEALS IN THE MONTHS OF DEC., JAN., AND FEB.*

***KIRKRIDGE BUILDING AND LODGING EVENT RATES:***

<i>Celebration Day</i>	<i>Celebration Fee</i>	<i>Lodging</i>
<i>Monday through Thursday</i>	<i>\$500</i>	<i>Extra</i>
<i>Friday, Saturday or Sunday</i>	<i>\$1,700</i>	<i>Includes 1 nights lodging</i>
<i>11/16-3/31 or 7/1-9/14</i>		
<i>Friday, Saturday or Sunday</i>	<i>\$2,800</i>	<i>Includes 2 nights lodging</i>

4/1-6/30 or 9/15-11/15

Plus add 6% tax

Food service and rentals etc. are extra

### **CATERING SERVICE FEES**

Self serve buffet style service fee is included in per person price.

Menu customization fee \$100

Family style table service \$300

Sit down dinner for up to 60 people \$500

61-99 \$650

100-150 \$800

Carving Station Offerings are beef, chicken, turkey, ham.

Service fee per station \$100 plus market price

Dessert options per person \$2-8

### **LATE FEE**

If your party is late, and your meal cannot be served at the pre-arranged time, a penalty will be applied to your bill. After a grace period of 15 minutes beyond the scheduled serving time, there will be a \$50 charge for each additional 15 minutes of delay.

Please note: Should you choose to hold a ceremony here and not take advantage of our catering service, there is a kitchen fee of \$1200

### **RECOMMENDED ENHANCEMENT FEES**

Event Planner \$200 or \$40/hour if over 8 hours

Gratuity 18%

Please contact Stacey Hotchkin, 610-588-0249 or e-mail [staceyh@kirkridge.org](mailto:staceyh@kirkridge.org).