



KILKARNEY HILLS

Banquet Facility Menu

HORS D'OEUVRES

Priced for 50 people

*FINAL QUANTITIES BASED OFF FULL HEAD COUNT.

COLD PLATTERS

VEGETABLE TRAY 130

FRUIT TRAY 140

WISCONSIN CHEESE CURD PLATTER 150

Mounds of flavored fresh
Ellsworth cheese curds

SHRIMP COCKTAIL 150

BUILD YOUR OWN SLIDERS 160

MEAT AND CHEESE TRAY 155
with crackers

DOMESTIC CHEESE TRAY 140
with crackers

ANTIPASTO PLATTER 125

CHILLED SIDE OF SALMON 140
Basil or smoked

GARDEN SPINACH DIP + MINI NAAN 95

SALAMI CORONETS 100

CAPRESE SKEWERS* 110

PROSCIUTTO-WRAPPED ASPARAGUS* 125

HUMMUS + OLIVE TAPENADE 95
w/ assorted breads + crackers

SPOTTED COW CHEESE SPREAD 95
Served with assorted crackers
+ soft naan bread

CHARCUTERIE BOARD 195

An eye-appealing arrangement of meats, cheeses,
crackers, breads, spreads, and nuts.

CANAPÉ ASSORTMENT* 125
Garlic toasts and cucumber slices topped with
complementary flavored cream cheese and fresh
garnishes

PINWHEELS * 110

Tortillas stuffed with meats veggies yummy
sauces and cheese. Rolled, sliced and that's
how they got their name.

HOT BITES

BUFFALO CHICKEN DIP 125
served with crackers

CREAMY SPINACH ARTICHOKE DIP 145
Served with mini naan bread

BACON WRAPPED
STUFFED JALAPEÑOS 145
Fresh jalapeños stuffed with chicken,
onion, & cream cheese,
wrapped with smoky bacon slices

MEATBALLS 100
Your choice of rich Swedish gravy
or smoky BBQ sauce

CAROLINA PULLED PORK SLIDERS 110

BLUE FETA CHEESE STUFFED
MUSHROOM CAPS 110

ITALIAN SAUSAGE STUFFED
MUSHROOMS 115
Zesty Italian sausage topped with
Parmesan cheese

ROASTED VEGGIE STUFFED
MUSHROOMS 110
Roasted medley of fresh veggies topped
with balsamic reduction

SOFT BAVARIAN PRETZEL STICKS 100
Served with Rush River cheese dipping sauce

PORK SKEWERS 140
Glazed in a sweet chili sauce

TERIYAKI CHICKEN SKEWERS 150

BUFFALO CHICKEN SKEWERS 150
Grilled and coated in buffalo sauce topped
with blue cheese crumbles and
ranch dipping sauce.

SWEET CHILI CHICKEN WINGS 125

BUFFALO CHICKEN WINGS 125

HONEY MUSTARD BONELESS WINGS 125

BBQ BONELESS WINGS 125

*Appetizers are served at a stationed buffet. *Butler service is available at an additional charge.*

PRICES AS OF JANUARY 2026

PLATED ENTRÉES

Plated meals include Caesar salad, vegetable, starch and are served with warm rolls and butter. Many items can be prepared gluten free with advance notice. Our food is prepared in a kitchen where nuts may be used. Price listed is per plate. If two entrées are desired, add 3.00 per plate. (GF) = GLUTEN FREE

HERB CRUSTED PORK LOIN 25

Herb crusted pork loin with a savory pork gravy, accompanied with a cranberry wild rice stuffing.

CHAMPAGNE CHICKEN 27

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy champagne sauce.

PORK MARSALA 26

Roast pork loin with mushrooms and Marsala sauce.

SLICED ROAST BEEF 30

Tender sliced beef smothered in homemade beef gravy.

BASIL LEMON CHICKEN 26 (GF)

Grilled chicken breast covered in a zesty lemon glaze.

COD FLORENTINE WITH MORNAY SAUCE 29

Italian style baked cod topped with spinach sauté, crispy Parmesan topping, and drizzled with Mornay Sauce.

BEEF TENDERLOIN MEDALLIONS MARKET VALUE

with a wild mushroom demi glaze.

TROPICAL CHICKEN 28 (GF)

Grilled chicken breast topped with tropical mango salsa.

BRUSCHETTA CHICKEN 27 (GF)

Italian grilled chicken breast with fresh basil and tomato, topped with feta cheese and drizzled with a balsamic reduction.

GRILLED SIRLOIN 40 (GF)

Six-ounce sirloin topped with sun-dried tomato basil steak butter.

CANADIAN WALLEYE 36

Fresh Canadian Walleye served either broiled or almond-crusting.

PESTO CREAM SALMON 33

Six-ounce fillet of baked salmon with pesto cream sauce.

PRIME RIB MARKET VALUE (GF)

Slow-roasted, ten-ounce piece of prime rib with sea salt and twelve pepper crusting.

NY STRIP MARKET VALUE (GF)

Ten-ounce grilled center-cut strip steak.

FILET MIGNON MARKET VALUE (GF)

Grilled six-ounce fillet with a rosemary – Merlot reduction.

Salad:

-Caesar Salad

-Mediterranean Green Salad
Add \$2.00

-Mixed Green Salad with
Parmesan Peppercorn dressing
Add \$2.00

-Kilkarney Salad Add \$3.00
Field greens w/figs, feta, seasonal berries,
candied walnuts & raspberry vinaigrette

*FAMILY STYLE SALAD & ROLLS
\$4.00 PER TABLE

Starch:

Parsley Buttered Baby Red Potatoes
Garlic Mashed Red Potatoes
Garlic + Herb Mashed Potatoes
Roasted Red Pepper Mashed Potatoes
Au Grain Potatoes Add \$1.00
Cheesy Hash Browns Add \$1.00
Baked Potato
Wild Rice Blend
Cranberry Wild Rice Stuffing

Vegetable:

Glazed Baby Carrots
Buttered Corn
Whole Green Beans
Chef's Choice
Seasonal Vegetable Medley – Add \$1.50
Basil Carrots

COMBO PLATES

Plated meals include Caesar salad, vegetable, starch and are served with warm rolls and butter.

CHAMPAGNE CHICKEN & SIRLOIN 48

WALLEYE & SIRLOIN 57

CHAMPAGNE CHICKEN & WALLEYE 40

CUSTOM COMBO

Combine your own two favorites on one plate
Price will be based off your choices.

KILKARNEY BUFFET

Served with salad, vegetable, and starch of your choice with warm rolls and butter.
Additional choices subject to an additional fee.

ENTRÉES

1 entree 25/ person
2 entrées 27/ person
3 entrées 29 person

BRUSCHETTA CHICKEN (GF)	PINEAPPLE GLAZED HAM (GF)
BASIL LEMON CHICKEN (GF)	CHICKEN MARSALA
ROAST TURKEY BREAST WITH GRAVY	BAKED CALIFORNIA GARLIC CHICKEN (GF)
COD FLORENTINE + 3.00	PORK MARSALA
CHAMPAGNE CHICKEN	GRILLED SIRLOIN (GF) WITH TOMATO BASIL BUTTER + 10.00
LASAGNA	CHEF CARVED PRIME RIB + 10.00 (GF) 75.00 CARVING FEE
VEGETABLE LASAGNA	WALLEYE – BROILED (GF) OR FRIED + 4.00
HERB CRUSTED PORK LOIN WITH SAVORY PORK GRAVY	BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM DEMI GLAZE +10.00
SLICED ROAST BEEF WITH GRAVY +\$3.00	

ONE CHOICE FROM EACH SECTION INCLUDED. IF YOU WOULD LIKE TWO, ADD 1.50 PER PERSON

SALADS

MIXED GREEN SALAD
WITH PARMESAN
PEPPERCORN DRESSING

ITALIAN PASTA SALAD

CREAMY COLESLAW (GF)

PARMESAN BROCCOLI
PENNE SALAD

CLASSIC POTATO SALAD (GF)

CAESAR SALAD

FRESH FRUIT (GF)

MEDITERRANEAN
GREEN SALAD (GF)

STARCHES

GARLIC BUTTERED (GF)
RED POTATOES

GARLIC + HERB (GF)
MASHED POTATOES

BAKED POTATO (GF)

ROASTED RED PEPPER (GF)
MASHED POTATOES

WILD RICE BLEND (GF)

CRANBERRY WILD RICE
STUFFING

IRISH MASHED POTATOES (GF)

AU GRATIN POTATOES
(ADD 1.00 PER PERSON)

CHEESY HASH BROWNS
(ADD 1.00 PER PERSON)

VEGETABLES

**All vegetables are GF*

GLAZED BABY CARROTS

BUTTERED CORN

WHOLE GREEN BEANS

CHEF'S CHOICE

FRESH SEASONAL
VEGETABLE MELODY
(ADD 3.00 PER PERSON)

BASIL CARROTS

SPECIALTY BUFFETS

price shown per person

ITALIAN BUFFET 25

Lasagna, Penne Noodles with Marinara and Alfredo sauce, your choice of Meatballs, Italian Sausage, or Grilled Chicken. Choose two meat items for \$1.00 extra. Caesar Salad or Italian Pasta Salad, Warm Bread, and Butter

MEXICAN BUFFET 24

Pan style pork burritos, Taco Bar: spicy beef and chipotle chicken, lettuce, tomato, cheese, jalapeños, sour cream, salsa, Mexican Rice, Cold Mexican Salad, Guacamole, Chips, Salsa and Con Queso.

CAROLINA BARBECUE BUFFET 24

BBQ Pulled Pork, California Baked Chicken, Coleslaw, Baked Beans, Bi-Color Corn, Garlic Baby Red Potatoes, Warm Bread and Butter.

HORS D'OEUVRES BUFFETS

FAVORITES

26 per person

CHICKEN WINGS
MEATBALLS
SPINACH ARTICHOKE DIP
CHEESE + CRACKERS
VEGGIE TRAY
FRUIT TRAY
PINWHEELS

HEARTY

29 PER PERSON

BRUSCHETTA
TERIYAKI CHICKEN SKEWERS
ITALIAN STUFFED MUSHROOMS
BUFFALO CHICKEN DIP
WISCONSIN CHEESE CURD PLATTER
PINWHEELS
FRUIT TRAY
CHILLED BASIL SALMON
VEGGIE TRAY

BEVERAGES

Alcoholic Beverage

MIXED HOUSE	5.50
MIXED PREMIUM	7.00
MIXED EXTRA PREMIUM	8.00
SELTZERS High Noon, Carbliss, White Claw	6.50
PREMIUM BEER CAN	5.50
GLASS OF WINE	8.00

Wine and Champagne

		PER BOTTLE	PER CASE
ALBERTONI HOUSE WHITE	CHARDONAY, WHITE ZIN, PINOT GRIGIO, MOSCATO	28	308
ALBERTONI HOUSE RED	MERLOT, CABERNET	28	308
MARTINI ASTI SPUMANTE		38	-----
HOUSE CHAMPAGNE		29	329

Keg Beer

1/2 BARREL DOMESTIC BEER 16 GALLON	MICH GOLDEN LIGHT, COORS LIGHT, MILLER LITE, BUSCH LIGHT	400
1/2 BARREL PREMIUM BEER 16 GALLON	SPOTTED COW, RUSH RIVER, LEINENKUGELS VARIETIES, SUMMIT	475

Beverage Packages

Includes Coffee & Soda

PER PERSON

UNLIMITED TAP BEER, WINE, SELTZERS or UNLIMITED TAP BEER, WINE, HOUSE LIQUOR	26
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Non-Alcoholic Selections

INFUSED WATER STATION 100
-strawberry + mint -citrus trio
-lemon + basil -berry basil

UNLIMITED SODA 250
NON-ALCOHOLIC CHAMPAGNE 25 / BOTTLE
HOT CHOCOLATE 25 / GALLON
MILK 15 / GALLON

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DESSERTS

CREATE YOUR OWN DESSERT BUFFET

Pick 2 6.00 || Pick 3 7.00 || Pick 4 8.00

price per person
CHOCOLATE CAKE

CARROT CAKE

RED VELVET CAKE

VANILLA CHEESECAKE

MINI COOKIES & BROWNIES BITES

STRAWBERRY SHORTCAKE

WARM CARAMEL APPLE CRISP (GF)

WARM MAPLE PECAN BREAD PUDDING

HOMEMADE CHEESECAKE

OTHER SELECTIONS

**CHOCOLATE COVERED
STRAWBERRIES 1.50 EACH (GF)**

ASSORTED COOKIES 14 PER DOZEN

**ASSORTED COOKIES AND
BROWNIES 3.50 PER PERSON**

**DESSERT SHOOTERS
4.00 EACH**

FLAVORS:

**STRAWBERRY SHORTCAKE
LEMON BLUE BERRY*
GRASSHOPPER*
BAILEYS*
OREO**

**can be made gluten free by request*

**ASSORTED MINI DESSERTS
5.50 PER PERSON**

**CHOCOLATE COVERED STRAWBERRIES
CHEESE CAKE BITES
MINI COOKIES
BROWNIE BITES**

**MAKES A GREAT CENTERPIECE
OR DESSERT BUFFET!**

HOMEMADE CHEESECAKES

VANILLA

Graham Cracker Crust
with Vanilla Cheesecake

BLUEBERRY

Graham Cracker Crust topped
with Fresh Blueberries and a
Blueberry – Lemon Drizzle

OREO

Oreo Crust, Cookies & Cream
Cheesecake Topped with Oreo
Crumbles and Ganache

CHOCOLATE COVERED CHERRY

Oreo Crust, Cherry Cheesecake
Topped with Cherries and Ganache

IRISH MINT

Oreo Crust, Irish Mint Cheesecake
(CreamDe Mint) Topped with
Andes Candies & Ganache

STRAWBERRY

Graham Cracker Crust,
Strawberry Cheesecake Topped with
Fresh Strawberries

CARAMEL APPLE

Graham Cracker Crust, Caramel
Apple Cheesecake Topped with
Crispy Toppings & Caramel Drizzle

PLATED 7.00/PERSON (LIMIT 2 CHOICES)

CHEESECAKE BUFFET 6.50/PERSON (LIMIT 3 CHOICES)

UNLIMITED COFFEE

GUEST COUNT	STATION	ON TABLE
<150 GUESTS	150	225
150+ GUESTS	225	295

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LATE NIGHT SNACKS

**priced 50 people*

CRANBERRY ALMOND CHICKEN
SALAD MINI CROISSANTS 110

TURKEY AND PROVOLONE
SLIDERS 85

HAM AND SWISS SLIDERS 85

ITALIAN SUB SANDWICH BITES 120

NACHO BAR 150

BAKED POTATO BAR 125

CHIPS AND SALSA 75

PUB STYLE SNACK MIX 85

SEASONED PRETZELS AND CHIPS 75

KILKARNEY CRAFTED PIZZA

**SAUSAGE, PEPPERONI,
CHEESE (12 INCH)**

16 EACH

CHILDREN'S MENU

Please choose one option

Kids eat off your buffet 16

KIDS BUFFET:

Chicken Fingers, French Fries, fruit
and Macaroni & Cheese 21

(20 KID MINIMUM)

Plated Options:

Includes fruit cup + condiments

Chicken Fingers & French Fries 17

Hot Dog & Macaroni and Cheese 17

Mini Corn Dogs & French Fries 17

Food prices are not guaranteed until 60 days prior to your event. Please confirm prices with us at this time.

We are required by law to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. According to the State of Wisconsin Health Department, we cannot allow leftover food to leave the premises after any event. Please notify the Event Coordinator prior to the event of any special dietary restrictions. Prices do not include the 20% Service Fee or the 5.5% WI Sales Tax.