



HILL'S kitchen

CATERING MENU



park city, ut | 435.200.8840 | events@hearth-hill.com
hills-kitchen.com





3	BREAKFAST	15	CHEF EXPERIENCES
5	LUNCH	16	STATIONS
7	SMALL BITES	18	PLATED DINNER
9	GRAZING	21	DESSERTS
10	HORS D'OEUVRES	23	FEES & TERMS
13	BUFFET		



vegan



vegetarian



dairy free



MORNING SNACKS

priced per person

BAKERY CASE 6

assorted croissants, danishes, scones, muffins, jams

BABY'S BAGELS 6

dill cream cheese, seasonal house smears, sweet cream butter

SMALL BITES

GRANOLA BAR 4.5 TRAIL MIX 9 SEASONAL FRUIT CUP 6
 PROTEIN BALL 4.5 YOGURT PARFAIT 7 OVERNIGHT OATS 6
 CINNAMON ROLL 7 CHIA PUDDING 7 WHOLE FRUIT 5

BAKED

serves 8-10 people

WHOLE QUICHE 45

meat: ham, swiss, cheddar, roasted mushrooms, onions, peppers
vegetarian: spinach, sun-dried tomatoes, feta, swiss

WHOLE FRITTATA 45

meat: ham, swiss, cheddar, roasted mushrooms, onions, peppers
vegetarian: potato, spinach, sun-dried tomatoes, feta, swiss

SIDES

priced per person

PROTEINS 6

hill's bacon | ham | chicken apple sausage | turkey bacon
 herb sausage

POTATOES 6

SWEET POTATO HASH V DF

sweet potatoes, red onion, peppers, jalapeno, kale, green onion

HASH BROWNS V DF

tajín spice, ketchup, hot sauce

POTATO BRAVAS VEG

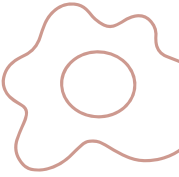
chili spiced roasted pepper & tomato sauce, creamy garlic aioli,
 fresh herbs

ROASTED BREAKFAST POTATOES V DF

sweet peppers & onions, rosemary thyme spice seasoning,
 ketchup & hot sauce

EGGS 7

scrambled | hard boiled | egg whites



ENTRÉES

priced per person

ALMOND QUINOA PORRIDGE 8 VEG DF

fresh berries, dried fruit, toasted seed crunch, utah honey

BREAKFAST BURRITO 12

egg, chorizo, peppers & onions, potato, chihuahua cheese, flour tortilla, salsa

VEGGIE BREAKFAST BURRITO 12 VEG

egg, spinach, mushroom, peppers & onions, potato, chihuahua cheese, flour tortilla, salsa

MORNING MUFFIN 9

egg, sausage, extra sharp cheddar cheese, english muffin

BREAKFAST BAGEL 10

egg, bacon, extra sharp cheddar cheese, everything bagel

BREAKFAST STATIONS

priced per person

OMELETTE STATION 25

chef required

eggs, bacon, ham, sausage, peppers, onions, mushrooms, tomatoes, asparagus, arugula, spinach, cheddar cheese, swiss cheese, goat cheese

JUICE BAR 14 VEG DF

choice of three: mean green juice | turmeric juice | orange juice
we got the beets juice | unicorn juice | pineapple-grapefruit juice

PACKAGES

priced per person

CONTINENTAL BREAKFAST 24

seasonal sliced fruits & berries, yogurt, granola
selection of freshly-baked pastries & muffins,
baby's bagels with cream cheese and seasonal house smears

HILL TOP BREAKFAST 27

scrambled eggs, applewood smoked bacon,
breakfast potatoes, mixed fruit, honey-yogurt

HK PREMIUM BREAKFAST 29

scrambled eggs, apple wood smoked bacon, herbed sausage,
maple syrup, french toast & berry compote, breakfast potatoes,
steel-cut oats, honey-yogurt, mixed fruit

CALIFORNIA DREAMING 28

avocado toast: hard boiled eggs, smoked salmon,
rustic sourdough, watermelon radish, vine-ripened tomatoes,
arugula, lemon goat cheese, everything spice,
seasonal fruit & berries, honey yogurt & house-made granola

SOUTHWESTERN 27

chilaquiles, salsa verde, egg, chorizo, queso fresco,
refried beans, sweet potato hash, pico de gallo, guacamole,
tajin sliced fruit



SANDWICHES

SMOKED TURKEY BLT

applewood smoked bacon, green leaf lettuce, red onion, basil pesto aioli, 7 grain bread

ROASTED RIBEYE

alpine swiss, caramelized onion, arugula, rosemary aioli, rye bread

CREMINELLI SALAMI'S

sharp provolone, romaine lettuce, red onion, italian aioli

BLTA

applewood smoked bacon, lettuce, heirloom tomato, avocado, lemon aioli, sourdough bread

MEDITERRANEAN TUNA SALAD

cucumber-mint slaw, red onion, arugula, whole wheat

CALIFORNIA AVOCADO PITA VEG

curry roasted cauliflower, green onion, crispy chickpeas, crispy kale, goat cheese dressing

ASIAN CHICKEN WRAP

watercress, crispy wontons, sesame-ginger dressing, spinach wrap

GRILLED CHICKEN CAESAR WRAP

romaine lettuce, herb croutons, parmesan

ROASTED GARDEN VEGETABLE WRAP VEG GF

seasonal roasted vegetables, spinach, sunflower seeds, herb aioli, sundried tomato wrap

LOADED CHICKPEA SALAD WRAP V GF

roasted heirloom vegetables, kale & spinach, zataar spiced cashew, avocado curry aioli

MEDITERRANEAN CHICKEN PITA

feta, red onion, heirloom tomato, romaine, roasted red pepper hummus, tzatziki

BOXED LUNCH 21

priced per person | choice of 3 sandwiches

choice of: sandwich, choice of salad
potato chips, cookie

salad choices: mediterranean pasta salad
three potato salad, quinoa tabbouleh

PLATTER 12 /sandwich

assortment of 3 sandwiches



SALADS

10 guest minimum | priced per person

CAESAR 6 

romaine lettuce, herb croutons, shaved parmesan

GREEK 6 

romaine lettuce, cucumber, tomato, red onion, olives, feta, balsamic vinaigrette

WEDGE 8

bacon, heirloom tomato, blue cheese, buttermilk dressing

FARMERS CHOP 6 

red leaf greens, roasted squash & beets, goat cheese, toasted almonds, lemon herb vinaigrette

ANCIENT GRAINS 9  

farro, red quinoa, black barley, kale, crunchy vegetables, spicy vinaigrette, garden herbs

HEIRLOOM TOMATO CAPRESE 8 

fresh mozzarella, basil, arugula, white balsamic vinaigrette

THREE POTATO 6

yams, red bliss, yukon potatoes, bacon, egg, red onion, celery, apple dijon vinaigrette

MEDITERRANEAN PASTA SALAD 6 

gemelli pasta, sun-dried tomato, olives, cucumber, red onion, feta, basil pistou

GRILLED SHRIMP SOUTHWEST 10

red leaf lettuce, roasted corn, pinto beans, avocado, red onion, creamy jalapeño dressing

QUINOA TABBOULEH 6 

heirloom tomatoes, cucumber, green onion, mint, parsley dressing

VIETNAMESE NOODLE 10

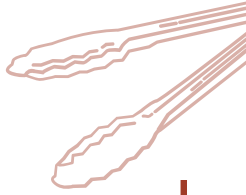
marinated beef, bean thread noodles, napa cabbage, carrot, cilantro, nuoc cham dressing

CRUNCHY ASIAN CHICKEN 9  

butter lettuce, romaine, carrot, cilantro, almond, wonton crisps, thai peanut sauce

REFUEL 10  

mixed greens, brown rice, almond, apple, beet, raisins, yam, pomegranate vinaigrette



SAVORY

10 guest minimum | priced per person

FLAVORED POPCORN 4 
sea salt, caramel | white cheddar | jalapeño bbq

HOUSEMADE CHIPS 4  
bbq | sea salt vinegar | zataar

SOFT PRETZELS BITES 8 
house mustard dip

CORN BREAD 6 
roasted pisailla butter

GARLIC KNOTS 6 
marinara sauce

HOUSE-MADE FOCACCIA 6 
balsamic drizzle

CHEDDAR BISCUITS 6 
honey butter

CRUDITÉ 10 
herb dip packs

HUMMUS 10  
grilled naan

SWEET

priced per dozen

CRÈME BRÛLÉE TARTS 36
choice of: ube, vanilla or key lime

CHOCOLATE PEANUT BUTTER SQUARES 36

CHURROS 38
hot fudge

CHOCOLATE STRAWBERRIES 32

BROWNIES 32

BLONDIES 32

ASSORTED COOKIES 32



SLIDERS

priced per dozen | minimum order of 2 dozen

VEGETABLE CURRY 42 VEG

tzatziki sauce, grilled naan

BBQ WILD MUSHROOM 44 VEG

drake family farm chèvre, brioche bun

JAMAICAN JERK CHICKEN 48 DF

pineapple slaw, brioche bun

WAGYU BEEF 60

extra sharp cheddar, caramelized onion, sourdough roll

BLACKED BARRAMUNDI 60 DF

cucumber & radish, jalapeño remoulade, roll

SEARED TUNA 72 DF

jicama slaw, sriracha aioli, ciabatta

LOBSTER & CRAB SALAD 75

lemon herb dressing, mini croissant

PULLED PORK 48 DF

carolina bbq, red onion apple, slaw, mini biscuit

DUCK CONFIT 52 DF

frisée, peppered blackberry jam, herb focaccia

BRAISED SHORT RIB 54

gruyère, tobacco onion crisp, shepherd roll

SOUP AND CHILI

10 guest minimum | priced per person

HEARTY VEGETABLE 7 V DF

squash, tomato, lentils

WHITE BEAN CHICKEN CHILI 8 DF

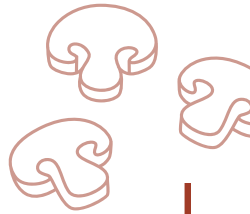
pulled chicken, queso fresco, micro cilantro

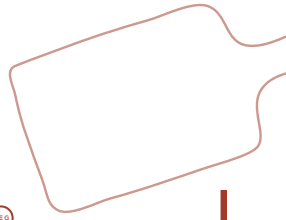
VEGETABLE CHILI 8 V DF

seasonal vegetable, black beans, edamame

HUNTERS CHILI 8 DF

elk, bison, boar, chili spice





BOARDS

10 guest minimum | priced per person

GRAZING 21

curated selection of fresh fruit and vegetables, gourmet cheeses and premium cured meats, toasted nuts, pickled vegetables, assorted dips and artisan crackers

FRUIT PLATTER 12 V GF

vibrant seasonal display of melons, citrus, grapes, berries & tropical delights

UTAH LOCAL 34

refined display of utah's local creameries and cured meats, seasonal preserves, honey, mustards, seasonal fruits, toasted nuts, crisp local breads and house focaccia

DOMESTIC CHEESE 28

exquisite selection of regional cheeses, seasonal preserves, honey, mustard, seasonal fruit, crisp local breads, house focaccia

SEASONAL FARM STAND CRUDITE 18 VEG

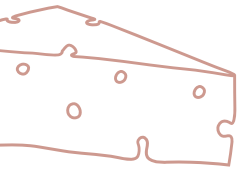
baby carrots, roasted tri-color cauliflower, broccolini, heirloom tomatoes, radishes, cucumber, asparagus, house chips, housemade dips & hummus

MEDITERRANEAN 18 VEG

assortment of roasted artichoke and sun-dried tomatoes, grilled vegetables, marinated olives, feta, tomatoes, cucumber, yogurt dips, hummus, grilled naan

BAKED BRIE 18 VEG

domestic brie wrapped in puff pastry, house jams, braised apples, dried fruits, honey, toasted nuts



MEAT

priced per piece

MINI SHORT RIB WELLINGTON 5

pickled mustard, horseradish cream, petite greens

BEEF TATAKI SKEWERS 4.5 

ponzu glaze, citrus, green onion chutney

BLACK AND BLUE TARTARE 6 

crispy caper, shallot, chive, rosemary aioli, toast

KUROBUTA PORK & APPLE 4 

apple brine pork, ginger apple chutney, savory tartlett

MOROCCAN LAMB SKEWER 4

curry, apricot, tzatziki, mint

CHICKEN SCHNITZEL 3 

lingonberry jam, lemon herb gremolata

NASHVILLE HOT CHICKEN 3.5

pickled cucumber & cabbage, hot honey, lemon aioli

SMOKED TURKEY BISCUIT 3

red eye gravy, truffle whipped potato, fried haricot vert

POLISH SAUSAGE IN A BLANKET 4.5

everything seasoning, mustard sauce

THAI CHICKEN LETTUCE CUP 3.5 

pickled fresno, mint, basil, butter lettuce

CHICKEN TINGA TACO 4

pickled onion, avocado crema, cilantro

BRAISED JERK CHICKEN 4.5 

pineapple carrot slaw, citrus aioli, brioche

WILD GAME MEATBALL 4.5 

elk, bison, huckleberry mustard, petite greens

LOLLIPOP BBQ CHICKEN 4 

everything seasoning, mustard sauce

BEEF EMPANADA 4

cheddar cheese, chimichurri, petite greens



FISH

priced per piece

LOBSTER - CRAB CUP 6 
sweet pea, blistered peppadew aioli, citrus pearls

NOVA SALMON BLINI 4.5
caviar, preserved lemon, crème fraîche

SHRIMP LUMPIA 3.5 
jicama slaw & sweet chili glaze


TUNA POKE RICE 5 
avocado, shiso, wasabi aioli, sesame rice crisp

AHI TUNA TACO 5.5 
mango avocado salsa, cilantro, corn tortilla

CRISPY FISH & CHIP 4.5
cod, potatoes, caper dill crème fraîche, chive

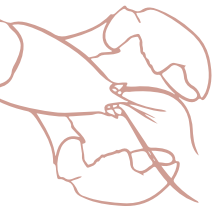
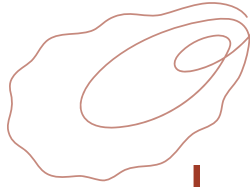
UTAH SMOKED TROUT DEVILED EGGS 3.5
crispy prosciutto, chive, smoked paprika

SASHIMI OF HAMACHI 5
radish salad, chive, rice cake

OYSTERS 5 
blood orange aspic, lemon zest, shallot

SMOKED SALMON CREPES 4
cream cheese, chive

SPICY CRAB ROLL 4.5 
sriracha, sesame, cucumber, firesticks





VEGGIE

priced per piece

- COMPRESSED PEAR SALAD** 4 
pistachio rosemary crumble, utah honey, brie, focaccia crostini
- MINI TWICE BAKED POTATO** 4.5 
crème fraîche, chives, toasted macadamia nut
- SEASONAL RATATOUILLE** 3.5  
smoked tomato preserve, sun-dried tomato tart, micro salad
- COAL ROASTED BEET TARTARE** 4 
whipped brie, petite greens, spice granola, white balsamic glaze
- STRAWBERRY BRUSCHETTA** 4 
smoked feta, fennel, basil, brioche
- SUMMER GAZPACHO** 4  
heirloom summer squash, zesty tomato broth, lemon
- SEASONAL HEIRLOOM VEGETABLE SHORTCAKE** 4.5 
whipped goat cheese, chive, sweet shortcake
- TOMATO SOUP SHOOTERS** 3.5 
mini extra sharp cheddar grilled cheese

- GOLD CREEK SMOKED CHEDDAR CHEESE BITE** 3.5 
scallion relish, pretzel

- CARROT & MACADAMIA NUT HUMMUS** 4  
seeded crisp, cucumber, heirloom tomato

- MINI QUICHE** 3.5 
spinach, sun-dried tomato, feta

- HEIRLOOM CAPRESE SKEWER** 3.5  
baby tomato, celiegin, white balsamic, basil

- TERRINE OF ASPARAGUS** 4 
goat cheese purée, lavender, chive

- BRAISED WILD MUSHROOM** 4.5 
white truffle emulsion, potato skin, fine herbs

- GOUGÈRE** 3 
gruyère, black lava salt



BUFFET OFFERINGS

10 guest minimum | priced per person

FAJITAS 34

salad:

grilled elote salad with cilantro lime vinaigrette

main:

flank steak, chicken, black beans, cilantro lime rice, peppers, onions, shredded lettuce, flour and corn tortillas, sour cream, queso fresco, pico de gallo, guacamole, salsa verde

TEX MEX 36

salad:

tajin, fruit & jicama salad
fire-roasted southwest salad, creamy jalapeño dressing

main:

mole short rib and chicken enchiladas, mexican rice, chips, roasted salsa, green salsa

sides:

roasted street corn, blistered peppers and onions

PAN ASIAN 36 DF

salad:

vietnamese noodle salad, nuoc cham dressing
sesame pickled cucumber ginger salad

main choose two:

mongolian beef & broccoli | thai red curry shrimp
chicken and cashew stir fry | scheszwan vegetable stir fry

sides:

stir fry vegetables, jasmine fried rice

MOUNTAIN TOWN BBQ 37

salad:

heirloom tomato salad, lemon herb vinaigrette

main choose two:

smoked beef tri tip, mountain berry gastrique
roasted achiote chicken, anaheim pepper salsa verde
corn bread roasted trout, creamy lemon dill sauce

sides:

heirloom squash succotash, three potato salad

ITALIAN NIGHT 35

salad:

caesar salad | grilled vegetable salad with balsamic drizzle

main choose two:

chicken picatta | italian meatballs, marinara
roasted artichoke and wild mushrooms
seared seabass, lemon sauce **add 5**

sides:

tri-color tortellini and basil pesto cream sauce or
gemelli pasta with diablo sauce,
garlic knots, parmesan

PACIFIC RIM 39 DF

salad:

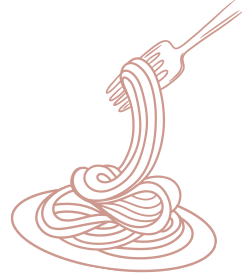
edamame, avocado & black bean salad,

main choose two:

huli huli chicken | miso glazed salmon | kalua chopped pork

sides:

cucumber mint slaw, pineapple okinawa sweet potato salad



BUFFET OFFERINGS

10 guest minimum | priced per person

MEDITERRANEAN 36

salad:

tabbouleh couscous salad, parsley dressing,
cucumber heirloom tomato feta salad

main choose two:

lamb tagine | zaatar spiced airline chicken | roasted sea bass

sides:

vadouvan spiced carrots, cauliflower, and chickpeas,
naan, lemon yogurt sauce

FROM THE GRILL 29

main:

beef burger, grilled chicken, assorted sausages,
peppers & onions, beef chili, lettuce, tomato, red onion, cheddar,
swiss, soft bun

sides:

potato chips, sliced watermelon, coleslaw

SOUTHERN COMFORT 35

salad:

wedge salad - bacon, heirloom tomato,
blue cheese, buttermilk dressing

main:

crispy fried chicken, red eye gravy | seafood jambalaya
chopped pork shoulder, carolina bbq

sides:

baked mac & cheese, roasted brussels sprouts

SUNDAY SUPPER 37

salad:

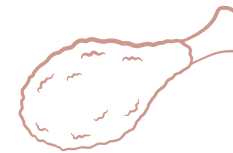
farmers chop salad, lemon herb vinaigrette

main choose two:

new york strip loin, au jus | herb crusted airline chicken
seared atlantic salmon, dijonaisse

sides:

red bliss smashed potatoes, grilled asparagus, dinner rolls



CARVING STATIONS

chef attendant fee required

JUNIPER SMOKED BISON 750

house rolls, blackberry aigre-doux, herb pistou
50-65 guests

ROASTED PRIME RIB 575

house rolls, au jus, horseradish cream
25-30 guest

BEEF TENDERLOIN 625

house rolls, bearnaise, sauce bordelaise
15-20 guests

BISON PRIME RIB 650

house rolls, cippolini mostardo, chimichurri
20-25 guests

ROSEMARY LAMB LEG 625

naan, english mint sauce, lemon yogurt sauce
45-60 guests

UTAH BIG BIRD CHICKEN 250

honey biscuits, herb chicken jus, roasted pepper pistou
10-20 guests

ROASTED SALMON 350

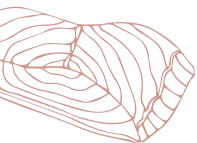
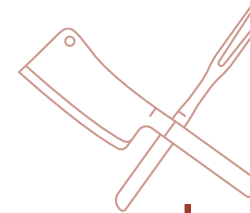
toasted baguette, dill-lemon, lemon-yogurt sauce,
red onion pepper relish
15-20 guests

TOGARASHI SEA BASS 425

sesame buns, ponzu sauce, pickled vegetable slaw
20-25 guests

CHEF'S PIG ROAST 525

flour and corn tortillas, roasted tomato salas, tomatillo salsa
40-65 guests



STATIONS

priced per person | chef attendant fee required for action station

PERSONAL POT PIE BAR 38

hill's kitchen classic herb chicken pot pie
 lamb shepherd's pie
 root vegetables, mashed parsnip, grated horseradish
 buttered chicken pot pie
 roasted cauliflower & broccoli
 vegetable & pinto bean chili
 chihuahua cheese & puff pastry

MAC & CHEESE DELIGHT 31

crispy pancetta, rosemary pork shoulder,
 chicken apple sausage, alpine cheese sauce,
 sriracha sharp cheddar, sweet peas, wild mushroom,
 root spinach, grilled asparagus, roasted tri-color cauliflower,
 chili crisp, hot cheeto & frito lay crunch, pine nut gremolata,
 cavatappi and gemelli pasta

PACIFIC RIM DIM SUM 38

vegetable lo mein, chinese pork fried rice
 fried shrimp lumpia, crispy pork belly skewers
 vegetable basil spring rolls, beef bao buns
 chicken pot stickers
 hoisin sauce, green onion shoyu, sweet chili sauce, sriracha

STREET TRUCK TACOS 36

choose two: achiote chicken, cilantro lime shrimp,
 adobo chopped pork, beef barbacoa
 fajita peppers, mushrooms, mexican rice, cilantro, pickled onion,
 lime, radish, crema, roasted salsa, tomatillo salsa,
 mango habanero salsa, corn & flour tortillas

HERITAGE GRAIN BOWL BAR 32

roasted vadouvan chicken, chili lime shrimp, balsamic shoyu tofu
 quinoa, wild rice, barley, forbidden rice, freekah,
 seasonal heirloom vegetables, avocado, sweet potato and squash
 sweet kale, spinach, arugula, tortilla crisps, sesame peanut crunch
 goldcreek feta, drake family farms chèvre,
 lemon vinaigrette, maple vinaigrette, creamy jalapeño dressing

PUB FARE 34

charcoal roasted bratwurst
 swiss cheese, dutch chow chow, pretzel bun
 kielbasa pig in a blanket
 everything spice & mustard sauce
 spinach, bacon & cheese stuffed pretzels
 assorted pretzel bites jars
 alpine beer cheese, stout caraway mustard sauce, hot honey dipping sauce





STATIONS

priced per person | stations can be action stations with chef fee

HILL'S KITCHEN FARM STAND 28

seasonal

summer melon salad cups, white balsamic vinaigrette
assorted heirloom tomatoes and summer vegetables
pesto, pistou, salts, oils, vinegars
yuzu martini fruit cup, utah honey
stone fruit parfaits, mint and yogurt
golden melon gazpacho shooters, tajín crema

SUSHI STATION 62

assorted sushi rolls
nigiri & sashimi
edamame, seaweed salad, cucumber salad
wonton chips
shoyu, ponzu, spicy mayo, spicy wasabi, pickled wasabi

POKE & RAW BAR 68

west and east coast oysters
mignonette, lemon, cocktail, tabasco
shrimp & mahi mahi ceviche
tortilla cup, cilantro, scallion, pineapple, fresno, poblano chili crema
ahi tuna poke
wakame, yamagobo, edamame, mango, grapefruit ponzu, togarashi aioli
salmon poke
salmon roe, chili, citrus pearls, scallions, smoked sea salt, sushi rice
hamachi poke
chili spiced, cucumber mint slaw, ginger relish, tostada,
crab, louie fresno, bok choy, avocado mousse, tobiko
kewpie mayonnaise, sesame rice cake
crab louie
bok choy, avocado, mousse, tobiko, sesame rice cake
edamame salad
sesame ginger pickled cucumber



SALADS

priced per person

LITTLE GEM 7 

shaved heirloom vegetables, drake family farm chèvre, raspberry vinaigrette

FARMERS CHOP 8 

red leaf greens, roasted squash, beets, goat cheese, toasted almonds, lemon herb vinaigrette

HEIRLOOM TOMATO AND ARUGULA 10 

gold creek feta, toasted pinenuts, creamy parsley dressing

HEIRLOOM APPLE AND ROOT SPINACH 8 

frisée, toasted macadamia nuts, woodland blue cheese, blueberries, champagne vinaigrette

KALE SALAD 8  

pomegranate, sweet potato, shallot, toasted pepitas, pomegranate vinaigrette

BUTTER LETTUCE 10  

apple, orange, endive, golden raisins, white balsamic vinaigrette

NICOISE 10

romaine, fingerling crisps, cured egg yolk, watermelon radish, creamy dill dressing

CAESAR 7 

shaved parmesan, toasted sesame bread crumbs, caesar dressing

FRISÉE AND ENDIVE 10 

poached pear, creamy blue cheese, toasted almonds, shaved onion, pear cider vinaigrette

SECOND COURSE

priced per person

SEARED SCALLOP 14

yuzu sweet potato purée, jalapeño macadamia nut relish

JUMBO LUMP CRAB SALAD 12

charred peppadew, petite watercress, compressed apple, lemon, ginger miso vinaigrette

LOBSTER BISQUE 12

truffle chantilly, chive

CREAM OF TOMATO 9 

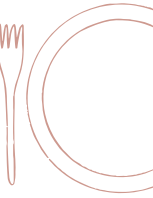
basil, balsamic

ROASTED PORK BELLY 9

maple-bourbon sauce, corn bread crumble, petite greens

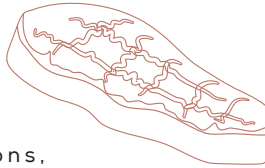
WILD MUSHROOM RISOTTO 10 

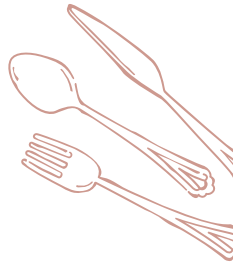
roasted celeriac purée, truffle oil, pistachio gremolata



MAIN

priced per person

SEARED HALIBUT 38boniate purée, haricot verts, citrus fennel salad
citrus beurre blanc**SEARED UTAH TROUT 36**creamy poblano polenta, blistered shishito,
tomato relish, roasted corn purée**SEARED SEA BASS 45**okinawa sweet potato purée, charred bok choy,
jalapeno macadamia nut relish**ORA KING SALMON 34**sweet potato hash, vadouvan spice cauliflower,
heirloom tomato chutney**BEEF SHORT RIBS 52**chive mashed potatoes, honey-glazed heirloom carrots,
espresso demi-glace**PEPPERCORN CRUSTED PRIME FILET 64**potato fondant, braised wild mushrooms, petite greens,
sauce bordelaise**HERITAGE CHICKEN 36**herbed freekah risotto, grilled jumbo asparagus,
cipollini onion, thyme jus**MUSCOVY DUCKBREAST 44**duck confit corn bread stuffing, delicata squash,
rainbow chard, smoked cherry gastrique**LAMB LOIN 56**pomegranate, roasted butternut squash, shallot,
toasted pepitas, pomegranate vinaigrette**GRILLED MANHATTAN STRIP LOIN 54**white cheddar polenta, caramelized cipollini onions,
roasted brussels sprouts, sauce choron**HANGER STEAK 42**toasted potatoes, charred broccolini,
roasted zucchini chimichurri**HERB ROASTED BISON TENDERLOIN 62**brown butter new potatoes, petite root vegetables,
blistered peppadew chimichurri**ROASTED SQUASH CORNUCOPIA 32** VEGroasted acorn squash, warm farro-quinoa russian kale,
smoked gold creek feta, pistachio pomegranate gremolata**ROASTED VEGETABLE STACK 30** VEGcreamy guajillo polenta, cashew cream,
roasted sweet pepper chutney,
toasted cashew & frisée salad**SAFFRON RISOTTO 30** VEGroasted cauliflower, roasted acorn squash,
warm farro-russian kale, smoked gold creek feta,
pistachio pomegranate gremolata**ROASTED VEGETABLE STRUDEL 30** VEGseasonal heirloom vegetables, spanish romesco,
drake family farms chevre, almond & himalayan salt crust**SWEET PEA AND CIPPOLINI 32** VEGwild mushroom, ravioli sage brown butter,
toasted pistachio



À LA CARTE

priced per person

MAINS

ORA KING SALMON 29

ROASTED NEW YORK
STRIP LOIN 36

BEEF TENDERLOIN 50

RACK OF LAMB 50

HANGER STEAK 32

RIVERENCE TROUT 30

GRILLED FLANK
STEAK 32

AIRLINE CHICKEN
BREAST 29

SEARED SEA BASS 35

VEGETABLES 6

GRILLED BROCCOLINI

HONEY-GLAZED HEIRLOOM
CARROTS

SEASONAL SQUASH
SUCCOTASH

CURRY ROASTED
CAULIFLOWER

GRILLED JUMBO
ASPARAGUS

ROASTED BROCCOLI

MAPLE-CHILI ROASTED
BRUSSELS SPROUTS

ROASTED ROOT
VEGETABLES

ROASTED SEASONAL
SQUASH

STARCHES 7

CILANTRO LIME RICE

MEXICAN RICE

ROASTED GARLIC MASHED
POTATOES

GARLIC & HERB
COUSCOUS

HERB ROASTED FINGERLING
POTATOES

POTATOES AU GRATIN

CHINESE SAUSAGE
FRIED RICE

CREAMY POLENTA

WHITE CHEDDAR GRITS

ALPINE MAC AND CHEESE



MINI DESSERTS

minimum 2 dozen - priced per dozen

CRÈME BRÛLÉE TARTS 36

choice of: ube, vanilla, key lime

CHOCOLATE PEANUT
BUTTER SQUARES 36

CHURROS 39

hot fudge

CHOCOLATE STRAWBERRIES 39

BROWNIES 36

BLONDIES 36

MINI ÉCLAIRS

choice of: dark chocolate, vanilla, pistachio, fruit

COOKIES 38

CUPCAKES 42

choice of: vanilla, chocolate, red velvet

ASSORTED MACARONS 30

CANNOLI TRIO 42

DESSERT SHOOTERS 39

minimum 2 dozen - priced per dozen

CHOCOLATE S'MORES

STRAWBERRY SHORTCAKE

BUTTERSCOTCH CRÈME CARAMEL

SEASONAL PANNA COTTA

MATCHA STRAWBERRY

COOKIES AND CREAM

MANGO GRAHAM

CONFECTIONS 16 /box

requires 10 day notice | 5oz or 1 dozen truffles

TOFFEE

BARK

HONEYCOMB

TRUFFLES



PLATED DESSERTS

priced per person, 10 guest minimum

BASQUE CHEESECAKE 12

seasonal fruit, vanilla chantilly

CHOCOLATE TORTE 12

vanilla raspberry sauce, vanilla ice cream

BANANA CRÈME BRÛLÉE TART 12

cocoa sable, coffee ice cream

KEY LIME TART 12

vanilla meringue, graham crust, toasted coconut

DATE CAKE À LA MODE 12

bourbon caramel, salted caramel ice cream, candied pecan

STATIONS

priced per person, 50 guest minimum

ICE CREAM SUNDAE BAR 10

sugar and waffle cones, oreo, m&m, chocolate, caramel, rainbow sprinkles

CREPES 10

bananas foster, cherry garcia, merry berry, chocolate, caramel, whipped cream

STRAWBERRY SHORTCAKE 10

buttermilk biscuits, vanilla roasted strawberries, vanilla chantilly

CHURROS 10

hot fudge, dulce de leche, whipped cream

ICE CREAM SANDWICH 10

cookies, white or dark chocolate dip, sprinkles

A LA CARTE

SEASONAL BREAD PUDDING

half pan 65 full pan 120
serves 12-24 serves 24-48

add ice cream: vanilla or chocolate 10

SEASONAL FRUIT CRISP

half pan 65 full pan 120
serves 12-24 serves 24-48 10

add ice cream: vanilla or chocolate

BURNT BASQUE CHEESECAKE 65

citrus, seasonal

CUSTOM CAKE

6in, 8in, or 10in 45, 65, 85

custom design 25



THANK YOU!

thank you for selecting hill's kitchen for your catering needs! we are committed to "Inspiring our associates, thrilling our guests, and enriching our community." to help ensure we thrill you, please don't hesitate to ask us about any special requests or questions regarding the below items.

EVENT MINIMUM

full service events require a \$1,750 food and beverage minimum per each event.

RENTALS

We are able to provide in-house rental options for plates, silverware, linen and glassware for events 50 guests and under. For all larger events, we are proud to partner with local vendors, who we can assist you in connecting with to ensure all of your event equipment needs are set-up.

SERVICE TEAM UNIFORM

all of our service team will arrive at your event in black pants and black shirts unless otherwise directed by the client. if the requested uniform is unique, and requires one-time purchases, the client may be charged.

SERVICE CHARGE

there will be a 20% service charge on all full-service events. this service charge goes 100% to our service staff. the minimum service charge for all events is \$300 per associate scheduled to work your event. in addition, there is a 5% fee that goes to the event manager who books, coordinates and executes your event. we have a 2% culinary fee that goes 100% to our hard working kitchen crew.

PRODUCTION FEE

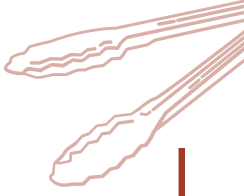
the production fee goes to cover all behind the scene aspects of your event including vehicles, insurance, fuel, equipment and more.

STATE TAX

all menu items are subject to a tax of 8.45%. tax-exempt groups must provide their tax-exempt number in writing prior to the event.



THE MENU ITEMS AND PRICES LISTED ARE SUBJECT TO CHANGE.
WE WILL PROVIDE PLENTY OF NOTICE IF A PRICE CHANGES AFTER A CONTRACT
IS SIGNED.



you will be charged for the guaranteed number given or, the actual number in attendance, whichever is greater.

based on your agreement, you will be billed for a minimum of guests.

a deposit of 50% of food and beverage minimum is due upon contract execution, at which point your reservation will be confirmed. note that half of this deposit is non-refundable. the other half is refundable only if the event is cancelled at least 60 days prior to the event.

if your event runs past the allotted time, you may be subject to a price increase (for our extra staff pay).

hill's kitchen is happy to accommodate any dietary restrictions and allergies in the event that these restrictions are disclosed at the time of booking. hill's kitchen is not responsible for any non-disclosed restrictions.

hill's kitchen or its associates will not be held responsible for any personal injury or property loss.
credit card payments are subject to a 3.5% processing fee. timely payment by check is not subject to a processing fee.

payment will be due at the end of the event unless other arrangements have been made in advance and agreed to in writing.

MARKET CONDITIONS CLAUSE

due to current market conditions, pricing may change based on our vendors' or other cost fluctuations. we will provide prompt notice to you if that should occur.

CHECKS CAN BE MADE OUT TO

Hill's Kitchen
Attn: Events Department
1153 Center Drive Suite G160
Park City, UT 84098

