

# HILL'S kitchen

— PARK CITY, UTAH —

Full Service Catering

(435) 200-8840 • [events@hearth-hill.com](mailto:events@hearth-hill.com) • [hills-kitchen.com](http://hills-kitchen.com)

1153 Center Drive • Park City, UT 84098

## Breakfast - à la Carte

(10 guests minimum - priced per person)

### Hot and Ready!

#### Vegetable Frittata 8

spinach, peppers, mushrooms

#### Ham and Bacon Frittata 9

onions, peppers, mushrooms, chihuahua cheese

#### Steel Cut Oats 6

fresh berries, dried fruit, brown sugar, cream

#### Eggs 5

scrambled or hard boiled

#### Almond Quinoa Porridge 7

fresh berries, dried fruit, brown sugar  
coconut cream

#### Breakfast Burrito 10

scrambled egg, chorizo verde, potato  
cheese, salsa, flour tortilla

#### Veggie Breakfast Burrito 10

scrambled egg, onion, sweet peppers, potato  
cheese, salsa, flour tortilla

#### Morning Muffin 8

egg, bacon, pepperjack, english muffin

#### Whole Quiche 40

gruyère, mushrooms, spinach  
roasted tomato salsa  
(serves 10-12 guests)

### Fresh Pastries 5

assorted croissants  
cinnamon rolls, danishes  
scones, muffins

### Small Bites & Snacks

Granola Bar  
Trail Mix  
Fruit Cup  
Protein Ball  
Yogurt Parfait  
Overnight Oats

### Breakfast Proteins 6

Bacon  
Ham  
Chicken Apple Sausage  
Turkey Bacon

### Potatoes

#### Grilled Vegetable Hash 4

yam, yukon potato, onions  
sweet peppers, pico de gallo

#### Hash Browns 4

housemade ketchup

#### Roasted Breakfast Potatoes 3

montreal spice, sweet peppers, onions

## Breakfast Packages

(10 guests minimum - priced per person)

### Vegetarian 20

frittata, Hill's Kitchen granola bars  
blueberry muffin, melon and berries  
honey, yogurt dip

### Continental 18

scrambled eggs, sausage links  
mixed fruit, roasted breakfast potatoes  
fruit preserves

### Southwestern 25

mexican chilaquiles, chicken enchiladas  
mixed fruit, cheddar cornbread muffin  
pico de gallo, guacamole, sour cream, bacon  
tajin breakfast potatoes

### Grand Continental 25

fresh-cut fruit, honey yogurt, hot oatmeal  
scrambled eggs, bacon, sausage link  
french toast

# *Sandwiches and Platters*

(10 guests minimum - priced per person)

## **Boxed Lunch 18**

comes with cookie and choice of  
pasta salad or potato chips

## **Platters 12/person**

choice of 2 per platter;  
halved & individually wrapped

### **Choice of:**

#### **Smoked Turkey Club**

bacon, lettuce, tomato, basil aioli  
7-grain bread

#### **Roast Beef**

roasted ribeye, lettuce, tomato  
red onion, horseradish aioli, rye bread

#### **Chicken Caesar Wrap**

romaine, crouton, kohlrabi, parmesan

#### **Veggie Wrap**

hummus, asparagus, broccoli, edamame  
carrot, cucumber, kale, cabbage  
bean sprouts, ginger sesame dressing

#### **BLTA**

bacon, lettuce, tomato, avocado  
basil aioli, 7 grain bread

#### **Turkey Bacon Croissant**

tomato, lettuce, provolone, avocado aioli

#### **Focaccia Chicken**

pesto, caramelized onions, sundried tomato  
pepper jack

#### **BBQ Pulled Pork**

slaw, soft bun

# Family Style Salads

(10 guests minimum - priced per person)

## Caesar 5

romaine, kohlrabi, croutons, parmesan

## Mixed Greens 6

carrot, radish, cucumber, tomato

**choice of:** ranch dressing, pomegranate vinaigrette  
balsamic vinaigrette

## Grilled Vegetable 8

broccoli, cauliflower, mushrooms, quinoa, corn  
herb coconut dressing

## Greek 7

romaine, cucumber, tomato, red onion  
pepperoncini, olive, feta

## Wedge 9

bacon, tomato, blue cheese, buttermilk herb dressing

## Spinach Frisée 8

orange, strawberry, walnuts, chevre  
champagne vinaigrette

## Heirloom Tomato 11

mozzarella, red onion, pepperoncini, citrus vinaigrette

## Refuel 7

almond, apple, beet, cranberry, brown rice, kale, yam, spinach  
pomegranate vinaigrette

## Pasta 8

broccoli, tomato, onion, bell pepper, calabrese salami  
black olives, red wine basil vinaigrette

## Potato 5

caramelized onion, mustard aioli, scallion, egg, dill

## Three Bean 6

roasted corn, tomato, apple, cider dressing, herbs

# Family Style Themes

(10 guests minimum - priced per person)

## Fajitas 28

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

*Add:* shrimp 15

## Backyard BBQ 36

grilled chicken, smoked baby back ribs  
coleslaw, corn on the cob, deviled eggs  
potato salad, cornbread muffin  
baked mac and cheese

## Golden Dragon 30

orange chicken, flank steak with broccoli cashew  
veggie fried rice, pork gyoza  
shrimp shumai, soba noodle salad  
peanut lime dressing

## Tex-Mex 32

mole short rib, cilantro rice  
street corn and black bean salad  
corn and jalapeño fritters, queso dip  
guacamole, tortilla chips, radish, limes, tortillas

## Tuna Poke Party 30

sushi rice, salted cucumber, avocado  
edamame, radish, kimchi, mango, cashew  
tajin, furikake, ponzu, sweet soy

## Steakhouse 48

strip loin, roasted broccolini  
roasted mushrooms, baked potato  
caesar salad, dinner rolls

## Summer BBQ 35

beef brisket, achiote marinated chicken  
potato salad, corn on the cob, coleslaw  
cheddar biscuits, honey butter

## Sunday Supper 32

whole smoked chicken, cheddar grits  
spinach frisée salad, roasted asparagus  
mashed potatoes and gravy, dinner rolls  
spinach artichoke dip

## Italian Night 28

cheese tortellini alfredo  
penne pasta with bolognese  
heirloom tomato and fresh mozzarella  
garlic knots, parmesan

## Moroccan Chicken 28

za'atar spiced chicken breast  
garlic roasted baby carrots  
preserved lemon couscous  
grilled na'an, squash fritters

## Mixed Grill 35

chipotle garlic shrimp, smoked chicken  
korean style short rib, coleslaw  
cornbread with honey butter  
corn on the cob, potato salad

## Cedar Plank Salmon 35

mascarpone dill sauce  
roasted fingerling potatoes  
avocado tomato salad  
roasted broccolini, dinner rolls

## Fresh Catch 45

pistachio crusted seasonal fish  
lemon cream sauce, cilantro lime rice  
grilled asparagus with garlic roasted peppers  
tomato and cucumber salad  
dinner rolls

# Finger Foods

(minimum two dozen - priced per dozen)

## Deviled Eggs 24

bacon, chive

## Bacon Wrapped Shrimp 60

white bean purée

## Bite-Size Quiches 36

ham and gruyère or spinach and feta

## Crab Stuffed Peppers 45

herb bread crumb

## Shrimp Lettuce Cups 45

peanut, cilantro, chili

## Short Rib Puffed Pastry 50

horseradish cream

## Prosciutto Wrapped Dates 34

pimento cheese

## Swedish Meatballs 38

shiitake cream

## Falafel 30

moroccan yogurt

## Vegan Meatballs 24

bbq glaze, kidney bean, pecan, cilantro sesame

## Beef Tataki Skewers 40

chimichurri sauce, pickled radish

## Bruschetta

### Artichoke Bruschetta 24

mozzarella, white bean, basil pesto

### Beet Bruschetta 24

fines herbs, everything spice, chevre

### Strawberry Bruschetta 24

chevre, fennel, ginger, basil, brioche

## Crab Cakes 45

remoulade

## Tuna Tartare Tacos 32

avocado, spicy aioli, sesame

## Chicken Tinga Tacos 26

radish, lettuce, lime crema

## Soup Shooters 24

watermelon gazpacho or yellow tomato

## Chili Lime Shrimp Skewer 42

chipotle, cilantro

## Caprese Skewer 35

fresh mozzarella, cherry tomato  
basil, balsamic

## Prosciutto Wrapped Asparagus 44

sabayon

## Stuffed Mushrooms 28

falafel or italian sausage

## Sliders

### Grilled Chicken 48

avocado, pepper jack  
bacon onion jam

### Hawaiian Pulled Pork 42

slaw, pickled onion

### Traditional Wagyu Beef 60

american cheese, pickle, HH ketchup

### BBQ Wagyu Beef 65

caramelized onion, cheddar  
bourbon bbq, crispy onion

### Blackened Salmon 65

fennel apple slaw, garlic aioli

## Dips and Snacks

(10 guests minimum - priced per person)

### Charred Onion 3

potato chips, vegetables

### Smoked Trout 3.5

trout roe, egg, potato chips

### Tex-Mex Queso 3

tortilla chips

### Spinach Artichoke 4

garlic bread, tortilla chips

### Cheddar Biscuits 4

honey butter, cracked black pepper

### Garlic Knots 3

marinara sauce

### Guacamole 4

tortilla chips

### Pimento Cheese 3

lavash cracker, celery

### Traditional Hummus 4

pita bread, carrots, celery, cucumber, radish

### Shrimp Ceviche 4.5

avocado, tortilla chips

### Blackened Cauliflower 3

Moroccan yogurt

### Truffle Mac and Cheese 5

## Platters

(10 guests minimum - priced per person)

### Charcuterie 19.5

calabrese, wild boar, prosciutto  
pc creamery brie, gold creek farms cheddar  
gold creek farms truffle cheddar, mimolette  
snow queen ash rind goat cheese  
lavash cracker, mustard, almond, pickles  
house-made preserves

### Seafood 32.5

shrimp cocktail, smoked salmon  
crab salad, snow crab claws, smoked trout dip  
cocktail sauce, chive cream cheese  
crostini, lettuce cups, old bay potato chips  
tomatillo salsa

### Domestic Cheese Board 21

pc creamery brie, gold creek farms cheddar  
snow queen ash rind goat cheese  
lavash crackers, berries, nuts, almond  
pickles, house-made preserves  
mustard, honeycomb

### Crudité 12

grilled cauliflower, broccoli  
watermelon radish, celery, cucumber  
asparagus, pickled carrot, yam chips  
hummus, herb yogurt

### Grazing Board 9

chef's selection of charcuterie, cheeses, and crudité  
(50 guests minimum)

# Lunch & Dinner - à la Carte

(10 guests minimum - priced per person)

## Proteins

**Smoked Turkey Breast 18**  
orange-cranberry marmalade

**Cedar Plank Salmon 25**  
tomato chutney

**Roasted Prime Rib 43**  
au jus, smoked tomato horseradish cream

**Beef Tenderloin 50**  
whole grain mustard, demi-glace

**Roasted Leg of Lamb 30**  
orange-pistachio relish

**Mustard Crusted Pork Loin 23**  
apple-plum chutney

**Riverence Trout 36**  
almond crusted

**Grilled Flank Steak 25**  
house-made steak sauce

**Grilled Chicken Breast 18**  
chimichurri

## Vegetables 4

Grilled Broccolini & Caulini  
Za'atar Spiced Heirloom Carrots  
Seasonal Squash Succotash  
Roasted Brussels Sprouts  
Green Bean Casserole  
Caesar Cauliflower  
Grilled Asparagus  
Broccoli

## Starches 6

Lemon Rice  
Spanish Rice  
Roasted Garlic Mashed Potatoes  
Cheddar Mashed Potatoes  
Garlic & Herb Toasted Couscous  
Roasted Red Potatoes  
Herb Roasted Fingerling Potatoes  
Potatoes Au Gratin 9  
Egg Fried Rice  
Yukon Potatoes  
Polenta

## Lunch & Dinner - Plated

(10 guests minimum - priced per person)

### Salad

(please choose one)

Spinach Frisée, Mixed Greens, Caesar

### Protein

#### Whole Smoked Chicken 32

creamy polenta and roasted brussels sprouts

#### Chinese Snapper 42

vegetable lemon-rice, asparagus

#### Cedar Plank Salmon 38

grilled broccolini, herbed fingerling potatoes  
tomato chutney

#### Beef Short Rib 54

garlic mashed potatoes, heirloom carrots, pan jus

#### New York Strip Steak 56

potatoes au gratin, asparagus  
cippolini onion, tomato chimichurri

#### Duck Breast 48

herb smashed fingerling potatoes  
citrus spinach strawberry moustarda

#### Bison Strip Loin 68

cheddar mashed potatoes, seasonal vegetables  
au poivre

#### Pepper Crusted Prime Filet 74

potatoes au gratin, sautéed spinach  
mango chutney

### Vegetarian

#### Grilled Vegetable Strudel 30

romesco, chèvre

#### Portobello & Lentils 32

quinoa, seasonal vegetables

#### Cheese Tortellini 30

broccoli floret, leek, basil, tomato confit  
alfredo sauce, breadcrumb

#### Grilled Broccoli & Lentils 31

avocado, pepitas, chive vinaigrette

#### Mushroom Ragout 33

roasted vegetable soffrito  
heirloom grits, fines herbs

## Dessert - Plated

(10 guests minimum - priced per person)

#### Sticky Toffee Pudding 10

pecan, rum toffee sauce  
vanilla ice cream

#### Lemon Bar 10

cashew cinder toffee  
raspberry, whipped cream

#### Brownie Sundae 10

hot fudge, almond  
cherry, vanilla ice cream

## Sweets

(minimum 2 dozen - priced per dozen)

**Coconut Lime Bars 36**

**Lemon Bars 36**

**Peanut Butter Squares 28** (gf)

**Chocolate Dipped Strawberries 28** (v) (gf)

**Lemon Filled Bombolini 32** (v)

**Churros with Mexican Hot Fudge Sauce 28**

**Brownies 36** (gf)

cream cheese frosting or chocolate fudge drizzle

**Cookies 32** (gf)

chocolate chip  
double dark chocolate cherry  
peanut butter  
lemon lavender

**Cupcakes 36** (gf)

vanilla with vanilla frosting  
strawberry with lemon frosting  
chocolate with cookies n' cream frosting

**Mini Cream Puffs 32**

chocolate cream filling

**Mini Eclairs 30**

lime leaf pastry cream filling

### À la Carte

**Flan 50** (gf)

caramel, berries, cream

**Cheesecake 65** (gf)

chocolate or new york

**6" or 8" Custom Cake 40/65** (gf)



Inquire about optional Gluten Free or Vegan preparation

## *Fees and Charges*

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.

### **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 Diamond Event Rentals, who we can assist you in connecting with to ensure all of your event equipment needs are set-up.

We can also work with our linen provider, Model Linen to see if they have the right table and napkin linens to fit your needs. We will provide a linen estimate for your approval, prior to ordering.

### **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 \$250 per associate scheduled to work your event. In addition, there is a 3% fee that goes to the event manager who books, coordinates and executes your event.

### **Production Fee**

5% of a subtotal \$5,000 or less or 8% of a subtotal \$5,001 and more. 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.

## *Terms and Conditions*

**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.**

A guaranteed number of guests is due 10 days prior to the event.

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).

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

Hearth and Hill 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

## Heritage

Brooks Kirchheimer, Park City restaurateur, has had the restaurant bug ever since Santa answered his wish as a youngster of a cash register for his pretend diner, with his sisters as guests. Nothing like siblings to teach the art of customer service!

Fast forward, and after a Restaurant Management degree at the University of Denver and a decade managing at the renowned Montage in Beverly Hills and Deer Valley, Zoom in Park City, and Merriman's in Maui, Brooks was eager to open his own restaurant.

Partnering with his parents, Brooks opened Hearth and Hill in 2018, with his former Zoom chef, Jordan Harvey, as Executive Chef. The upscale-casual, family friendly eatery instantly became a popular local gathering spot and perennial award winner.

Key to this success is a commitment to "Inspire our associates, thrill our guests, and enrich our community." Delivering on this commitment was particularly important during the pandemic. As Brooks said, "The pandemic underscored the desire of people to enjoy the company of friends and family, and the vitality that such gatherings inject into the community. If a meal at one of our places can serve that purpose, that's very gratifying."

After three years, expansion beckoned, with new concepts and locations that complement the original: Hill's Kitchen, café & catering, in Park City, and Urban Hill (October 2022), a fine-dining restaurant, and a second Hearth and Hill (Spring 2023), both in Salt Lake City. Just like the first Hearth and Hill, they feature inviting environments and Dream Teams of restaurant talent.

Leave Room for Dessert Eateries, the name that encompasses the four establishments, was an easy choice, given the Kirchheimer Family's sweet tooth!



**urban**  
HILL

Coming Soon to Salt Lake City!