

HILL'S kitchen

— PARK CITY, UTAH —

Full Service Catering

(435) 200-8840 • events@hearth-hill.com • 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 7

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 11

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

Veggie Breakfast Burrito 11

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

Morning Muffin 8

egg, bacon, pepperjack, english muffin

Morning Bagel 9

egg, cheese, bacon, everything bagel

Whole Quiche 40

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

Fresh Pastries 6

assorted croissants
cinnamon rolls, danishes
scones, muffins

Small Bites & Snacks

Granola Bar 4.5

Trail Mix 12

Fruit Cup 4

Protein Ball 3.5

Yogurt Parfait 4

Overnight Oats 5

Breakfast Proteins 6

Choice of Two

Bacon

Ham

Chicken Apple Sausage

Turkey Bacon

Pork Sausage Link

Potatoes

Grilled Vegetable Hash 5

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 23

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

Continental 22

scrambled eggs, sausage links, mixed fruit
roasted breakfast potatoes, fruit preserves
assorted bagels, cream cheese, butter

Southwestern 27

mexican chilaquiles, grilled sausage chorizo
mixed fruit, cheddar cornbread muffin
pico de gallo, guacamole, sour cream
refried beans, tajin breakfast potatoes

Grand Continental 25

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

Sandwiches and Platters

(10 guests minimum - priced per person)

Boxed Lunch 18/person

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

Italian Sub +2

genoa, prosciutto, ham, capicola, provolone, red onion
shredded lettuce, tomato, mayo, red wine vinegar, baguette

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

Grilled Portobello

zucchini, peppers, caramelized onions, basil pesto, focaccia

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

Tuna Salad Wrap

lettuce, tomato, cucumber, spinach tortilla

Chicken Salad Wrap

lettuce, tomato, cucumber, spinach tortilla

(*Item available for platters only)

Family Style Salads

(10 guests minimum - priced per person)

Caesar 6

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 8

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

Wedge 9

bacon, tomato, blue cheese, buttermilk herb dressing

Spinach Frisée 9

orange, strawberry, walnuts, chevre
champagne vinaigrette

Heirloom Tomato 12

mozzarella, red onion, pepperoncini, citrus vinaigrette

Refuel 8

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 6

caramelized onion, mustard aioli, scallion, egg, dill

Three Bean 6

roasted corn, tomato, apple, cider dressing, herbs

Strawberry Orange 10

local greens, roasted walnuts, goat cheese, vanilla vinaigrette

Family Style Themes

(10 guests minimum - priced per person)

Fajitas 29

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 12

Backyard BBQ 38

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, soba noodle salad
peanut lime dressing

Tex-Mex 34

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 32

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

Steakhouse 48

strip loin, roasted broccolini, roasted mushrooms
caesar salad, dinner rolls, baked potato
bacon, cheddar, butter, sour cream

Summer BBQ 35

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

Sunday Supper 34

whole smoked lemon-rosemary chicken
cheddar grits, spinach frisée salad
roasted asparagus, mashed potatoes and gravy
dinner rolls, spinach artichoke dip, garlic bread

Italian Night 29

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

Add grilled chicken 6

Add italian sausage 5

(sauces can be served on the side upon request)

Moroccan Chicken 36

za'atar spiced airline chicken
preserved lemon couscous, grilled na'an
squash fritters, cucumber-feta salad
hummus, garlic roasted baby carrots

Mixed Grill 38

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

Cedar Plank Salmon 37

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
strawberry orange 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 48

horseradish cream

Prosciutto Wrapped Dates 36

pimento cheese

Swedish Meatballs 36

shiitake cream

Falafel 28

moroccan yogurt

Vegan Meatballs 24

bbq glaze, kidney bean, pecan, cilantro sesame

Crab Cakes 48

remoulade

Tuna Tartare Tacos 36

avocado, spicy aioli, sesame

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

Caprese Bruschetta 28

tomato jam, mozzarella cheese, baby basil

Chicken Tinga Tacos 26

radish, lettuce, lime crema

Soup Shooters 24

chef's selection

Prosciutto Wrapped Asparagus 40

sabayon

Stuffed Mushrooms 28

falafel or italian sausage

Skewers

Achiote Marinated Chicken Skewers 36

tomatillo salsa

Beef Tataki Skewers 42

chimichurri sauce, pickled radish

Chili Lime Shrimp Skewers 42

chipotle, cilantro

Caprese Skewers 34

fresh mozzarella, cherry tomato
basil, balsamic

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

Lobster Roll 75

mini croissant

Dips and Snacks

(10 guests minimum - priced per person)

Charred Onion 4

potato chips, vegetables

Smoked Trout 5

trout roe, egg, potato chips

Tex-Mex Queso 4

tortilla chips

Spinach Artichoke 5

garlic bread, tortilla chips

Cheddar Biscuits 4

honey butter, cracked black pepper

Garlic Knots 3

marinara sauce

Guacamole 4

tortilla chips

Pimento Cheese 4

lavash cracker, celery

Traditional Hummus 5

pita bread, carrots, celery, cucumber, radish

Shrimp Ceviche 5

avocado, tortilla chips

Blackened Cauliflower 4

Moroccan yogurt

Truffle Mac and Cheese 5

Platters

(10 guests minimum - priced per person)

Charcuterie 21

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 29

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

Shrimp Cocktail 10

cocktail sauce, remoulade

Domestic Cheese Board 19.5

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 14

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

Lunch & Dinner - à la Carte

(10 guests minimum - priced per person)

Proteins

(8 oz portion per person)

Smoked Turkey Breast 20
orange-cranberry marmalade

Mustard Crusted Pork Loin 23
apple-plum chutney

Cedar Plank Salmon 25
tomato chutney

Bone-In Pork Rack 24
apple-plum chutney

Roasted Prime Rib 43
au jus, smoked tomato horseradish cream

Riverence Trout 36
almond crusted

Beef Tenderloin 50
whole grain mustard, demi-glace

Grilled Flank Steak 25
house-made steak sauce

Roasted Leg of Lamb 32
orange-pistachio relish

Grilled Chicken Breast 18
chimichurri

Vegetables 5

Grilled Broccolini
Za'atar Spiced Heirloom Carrots
Seasonal Squash Succotash
Roasted Brussels Sprouts
Lemon Zested Green Beans
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
Roasted Yams

Lunch & Dinner - Plated

(10 guests minimum - priced per person)

Salad

(please choose one)

Spinach Frisée, Mixed Greens, Caesar

Protein

Whole Smoked Chicken 34

creamy polenta and roasted brussels sprouts

Fresh Whole Fish 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

Stuffed Portobello 32

quinoa, seasonal vegetables
pepper coulis

Cheese Tortellini 32

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

Grilled Broccoli & Lentils 30

avocado, pepitas, chive vinaigrette

Mushroom Ragout 32

roasted vegetable soffrito
heirloom grits, fines herbs

Dessert - Plated

(10 guests minimum - priced per person)

Cheesecake 10

seasonal fruit

Lemon Bar 10

cashew cinder toffee
raspberry, whipped cream

Chocolate Decadence 10

hot fudge, almond cherry,
vanilla ice cream

Summer Chef Experiences

Good 'ol Fashioned BBQ 28

desert mountain beef cheese burgers
veggie burgers (upon request)
lettuce, tomato, red onion, pickles
potato salad
house made chips

summer greens (tomato, cucumber, vinaigrette)

Add grilled chicken sandwich

(tomato, spinach, avocado, pepper jack, bacon onion jam, hot pepper aioli, ciabatta) 6

Add assorted cookies and brownies 3

Chef Alvaro's Pig Roast 48

(additional \$300 chef fee for extended on-site time)

whole roasted pig for pork carnitas
grilled seasonal veggies
corn and flour tortillas

three Salsas: avocado, arbol and green
cabbage, lime, queso fresco

grilled pineapple

three-bean salad

mexican style rice

Add caramel flan 8

The Ultimate BBQ 40

tri tip beef

pulled pork (carolina gold sauce)

hamburger buns

grilled seasonal veggies

cole slaw

sliced watermelon

Add slices of pie 6

Prime Time 52

new york strip steak

atlantic salmon

chimichurri sauce

smashed parmesan potatoes

grilled asparagus

summer salad (corn, tomato, cucumber, radish, avocado, vinaigrette)

Add oreo cheesecake 8

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. We have a 2% culinary fee that goes 100% to our hard working kitchen crew.

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. The upscale-casual, family friendly eatery instantly became a popular local gathering spot and perennial award winner.

The key to this success is a commitment to "Inspire our associates, thrill our guests, and enrich our community." 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, a fine-dining restaurant in the burgeoning Post District of Salt Lake City. The next concept will be Hearth and Hill Sugarhouse, expected 2024. 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!