

# 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!

#### Steel Cut Oats 8

fresh berries, dried fruit, brown sugar, cream

#### Eggs 6

scrambled or hard boiled

#### Almond Quinoa Porridge 8

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 9

egg, bacon, pepperjack, english muffin

#### Morning Bagel 9

egg, cheese, bacon, everything bagel

#### Whole Quiche 45

(serves 8-10 guests)  
gruyère, mushrooms, spinach  
roasted tomato salsa

#### Whole Frittata 40

(serves 8-10 guests)  
ham, bacon, onions, peppers, mushrooms  
chihuahua cheese

### Fresh Pastries 6

assorted croissants  
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

Cinnamon Roll 7

### 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 20/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

# 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 sauce  
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 4

marinara sauce

### Guacamole 4

tortilla chips

### Pimento Cheese 4

lavash cracker, celery

### Traditional Hummus 5

pita bread, carrots, celery, cucumber, radish

### Shrimp Ceviche 6

avocado, tortilla chips

### Blackened Cauliflower 4

Moroccan yogurt

### Truffle Mac and Cheese 6

### Seasonal Soup 4

chef's selection

## 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

### Crudit  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 crudit   
(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**

**Chocolate Dipped Strawberries 28**

**Lemon Filled Bombolini 32**

**Churros with Mexican Hot Fudge Sauce 28**

**Brownies 36**

cream cheese frosting or chocolate fudge drizzle

**Cookies 32**

chocolate chip  
double dark chocolate cherry  
peanut butter  
lemon lavender

**Cupcakes 36**

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**

caramel, berries, cream

**Cheesecake 65**

chocolate or new york

**6" or 8" Custom Cake 40/65**

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 for a three hour event. Any additional labor hours will be charged at \$50 per hour, per associate. 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**

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!

HEARTH  
and  
HILL



urban  
HILL