

HILL'S
kitchen
— PARK CITY, UTAH —
Café & Catering

HILL'S on the go

Catering Ready In One Hour

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

1153 Center Drive • Park City, UT 84098



Know What You Want?
Order Online!



Breakfast

7:00 am - 11:00 am
available for 10-30 guests, priced per guest

Hot and Ready

Oatmeal 8

fresh berries, dried fruit, brown sugar, cream

Eggs 6

scrambled or egg whites

Breakfast Burrito 11

scrambled eggs, chorizo verde, potato, chihuahua cheese, flour tortilla

Veggie Burrito 11

scrambled eggs, potato, sweet peppers, spinach, mushroom, onion, chihuahua cheese, flour tortilla

Morning Muffin 11

egg, bacon, pepper jack cheese, english muffin

Morning Bagel 11

egg, bacon, pepper jack cheese, everything or plain bagel

Roasted Breakfast Potatoes 4

montreal spice, sweet peppers, onion

Sausage Links 3.5

Turkey Bacon 3.5

Bacon 3.5

Cold Items

Assorted Fresh Pastries 6

scones, muffins, almond croissants

Granola Bar 4.5

Fruit Cup 4

Protein Ball 3.5

Overnight Oats 5



Afternoon

11:00 am - 4:00 pm
available for 10-30 guests

Hors d'Oeuvres

priced per dozen, 1 dozen minimum

Deviled Eggs 24
bacon, chive

Bacon Wrapped Shrimp 60
white bean purée

Artichoke Bruschetta 24
mozzarella, white bean, basil pesto

Wagyu Beef Sliders 60
american cheese, pickle, ketchup

Grilled Chicken Sliders 48
avocado, pepper jack, bacon-onion jam

Beef Tataki Skewer 42
chimichurri, pickled radish

Chicken Achiote Skewer 36
tomatillo salsa

Caprese Skewer 38
fresh mozzarella, cherry tomato, basil, balsamic

Dips and Snacks

10 guests minimum, priced per person

Guacamole 4
tortilla chips

Traditional Hummus 5
pita bread, carrots, celery, cucumber, radish

Truffle Mac and Cheese 6
gruyère, chive

Seasonal Soup 4
chef's selection

Cheddar Biscuits 4
honey butter, cracked pepper



Meat, Cheese, and Vegetable Platters 21

10 guests minimum, priced per person

Charcuterie

chef's selection of three meats, three cheeses, home-made focaccia, crackers, mustard, pickles, jam

Crudité

seasonal vegetables, yam chips, hummus, herbed yogurt

Sandwich Platter 12

minimum of five sandwiches per platter
select up to three options

Smoked Turkey Club

bacon, provolone, 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, spinach tortilla

Veggie Wrap

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

BLTA

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

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, or balsamic vinaigrette

Refuel 8

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

Pasta 8

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

Potato 6

caramelized onion, mustard aioli, scallion, egg, dill



Boxed Lunch 20

(chips, cookie, napkin, silverware and sandwich)
minimum 6 boxed lunches
select up to three types of sandwiches

Smoked Turkey Club

bacon, provolone, 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, spinach tortilla

Veggie Wrap

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

BLTA

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

Hot Meals

10 guests minimum, priced per person

Steak and Chicken Fajitas 29

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

Chicken Enchiladas 24

black beans, spanish rice, chihuahua cheese, salsa verde, salsa rojo

Italian Night 29

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

Sweets

Chef's Selection of Assorted Cookies 32

Lemon Bars 36

Peanut Butter Squares 28

Key Lime Tarts 32

Whole Basque Cheesecake 65

Brownies or Blondies (GF) 36

Chocolate Decadence Tart 32



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.

Disposable Items

Chafing Dish with Sternos **20**

Plastic 10" Plate **1**

Plastic 8" Plate **0.75**

EcoChoice Compostable 10" Leaf Plate **0.75**

EcoChoice Compostable 6" Leaf Plate **0.75**

16 oz Cup **0.50**

Pre-Rolled White Linen-Feel Napkin
and Black Disposable Cutlery **1**

Plastic Wrapped Napkin and Cutlery **0.50**

Service Charge

A service charge of 12% service charge will be added to catering orders. This charge goes towards our culinary team that produces your event, as well as our event manager.

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.

