

HILL'S kitchen

— PARK CITY, UTAH —

Pick Up and Drop Off
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!

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

Breakfast Proteins 7

Choice of Two

Bacon

Ham

Chicken Apple Sausage

Turkey Bacon

Pork Sausage Link

Potatoes

Grilled Vegetable Hash 6

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

Hash Browns 5

housemade ketchup

Roasted Breakfast Potatoes 4

montreal spice, sweet peppers, onions

Breakfast Packages

(10 guests minimum - priced per person)

Vegetarian 24

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

Continental 23

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

Southwestern 28

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

Grand Continental 26

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 13/person

choice of 2 per platter;
halved & individually wrapped

Choice of:

Smoked Turkey Club

bacon, provolone, 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 7

romaine, kohlrabi, croutons, parmesan

Mixed Greens 7

carrot, radish, cucumber, tomato

Choice of ranch dressing, pomegranate vinaigrette
balsamic vinaigrette

Grilled Vegetable 9

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

Greek 9

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

Wedge 10

bacon, tomato, blue cheese, buttermilk herb dressing

Spinach Frisée 10

orange, strawberry, walnuts, chevre
champagne vinaigrette

Heirloom Tomato 13

mozzarella, red onion, pepperoncini, citrus vinaigrette

Refuel 9

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

Pasta 9

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

Potato 7

caramelized onion, mustard aioli, scallion, egg, dill

Three Bean 7

roasted corn, tomato, apple, cider dressing, herbs

Family Style Themes

(10 guests minimum - priced per person)

Fajitas 30

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 32

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 36

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

Sunday Supper 35

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 30

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 25

bacon, chive

Bacon Wrapped Shrimp 60

white bean purée

Bite-Size Quiches 38

ham and gruyère *or* spinach and feta

Crab Stuffed Peppers 46

herb bread crumb

Shrimp Lettuce Cups 46

peanut, cilantro, chili

Short Rib Puffed Pastry 48

horseradish cream

Prosciutto Wrapped Dates 38

pimento cheese

Swedish Meatballs 36

shiitake cream

Falafel 30

moroccan yogurt

Vegan Meatballs 26

bbq glaze, kidney bean, pecan, cilantro sesame

Crab Cakes 48

remoulade

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

Tuna Tartare Tacos 38

avocado, spicy aioli, sesame

Chicken Tinga Tacos 28

radish, lettuce, lime crema

Prosciutto Wrapped Asparagus 40

sabayon

Stuffed Mushrooms 28

falafel or italian sausage

Skewers

Achiote Marinated Chicken 36

tomatillo salsa

Beef Tataki 42

chimichurri sauce, pickled radish

Chili Lime Shrimp 44

chipotle, cilantro

Caprese 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

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
(25 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

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.

Delivery Fee

Kimball Junction **25**

Park City **75**

Heber **75**

Salt Lake City **100+**

(Other destinations can be discussed)

\$500 Food Minimum Required on Delivery Orders

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 18% will be included for all drop-off orders, and a 12% service charge will be added to pick-up 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.

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!



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HILL