

# 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 egg whites

### 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, mushroom, spinach  
roasted tomato salsa

### Whole Frittata 40

(serves 8-10 guests)  
ham, bacon, onion, peppers, potato  
chihuahua cheese

## Fresh Pastries 6

assorted croissants  
danishes, scones, muffins

## Small Bites & Snacks

Granola Bar 4.5

Trail Mix 12

Fruit Cup 7

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

## Potatoes

### Grilled Vegetable Hash 5

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

### Hash Browns 4

ketchup, hot sauce

### Roasted Breakfast Potatoes 3

montreal spice, sweet peppers, onion  
ketchup, hot sauce

## Breakfast Packages

(10 guests minimum - priced per person)

### **Vegetarian 23**

frittata, Hill's Kitchen granola bars  
seasonal muffin, mixed fruit, honey yogurt dip

### **Continental 22**

croissants, jams, individual yogurts  
house-made granola, mixed fruit

### **Southwestern 27**

mexican chilaquiles, chorizo, refried beans  
tajin breakfast potatoes, pico de gallo, guacamole, sour cream  
mixed fruit

### **Signature Breakfast 25**

french toast, whipped cream, maple syrup  
oatmeal, honey yogurt, mixed fruit  
scrambled eggs, bacon, sausage, ketchup, hot sauce

## Breakfast Stations

(10 guests minimum - priced per person)

### **Omelet Station 24**

eggs, egg whites, peppers, onion, mushroom, ham  
bacon, cheddar, spinach, scallions

*chef required*

### **Avocado Toast Station 18**

smoked salmon, tomato, goat cheese, arugula, lemon zest  
everything spice whole grain bread

### **Smoked Salmon Platter 22**

capers, chopped eggs, red onion, heirloom tomato  
bagels, cream cheese

# Sandwiches and Platters

(10 guests minimum - priced per person)

\*Item available for platters only

## **Boxed Lunch 20/person**

served with a cookie and choice of  
pasta salad or potato chips

whole fruit **3** | bottled water **4**

## **Platters 12/sandwich**

### **Choice of:**

#### **Smoked Turkey Club**

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

#### **Italian Sub +2**

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

#### **Roast Beef**

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

#### **BLTA**

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

#### **Asian Chicken Wrap**

roasted chicken breast, cabbage, cilantro, pickled vegetables  
sesame-ginger vinaigrette, spinach tortilla

#### **Chicken Caesar Wrap**

romaine, crouton, kohlrabi, parmesan

#### **Chicken Salad Wrap**

lettuce, tomato, cucumber, spinach tortilla

#### **Tuna Salad Wrap**

lettuce, tomato, cucumber, spinach tortilla

#### **Veggie Wrap**

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

#### **Steak Sandwich\***

new york sirloin, arugula, provolone, pickled onions, horseradish  
cream french loaf

#### **Chicken Sandwich\***

pesto, caramelized onion, sun-dried tomato  
pepper jack, ciabatta

#### **BBQ Pulled Pork\***

slaw, soft bun

## Salads

(10 guests minimum - priced per person)

### Caesar 6

romaine, kohlrabi, crouton, parmesan

### Mixed Greens 6

carrot, radish, cucumber, tomato

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

### Endive and Arugula 7

apple, watercress, candied pecan, bleu cheese  
champagne vinaigrette

### Greek 8

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

### Wedge 9

bacon, tomato, bleu cheese, buttermilk herb dressing

### Spinach Frisée 9

*spring/summer:* orange, strawberry, candied walnuts, chèvre  
champagne vinaigrette

*fall/winter:* roasted yam, beet, blue cheese, maple-sage vinaigrette

### Burrata 13

focaccia croutons, sweet basil, balsamic reduction  
\*available for plated meals only

### Heirloom Tomato 12

mozzarella, red onion, pepperoncini, citrus vinaigrette

### Refuel 8

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

### Soba Noodle 11

edamame, shredded carrot, red onion, bell pepper  
ginger 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

### Quinoa and Grilled Vegetable 8

broccoli, cauliflower, mushroom, corn  
herb coconut dressing

# Buffet Offerings

(10 guests minimum - priced per person)

## Fajitas 29

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

*Add* shrimp 12

## Golden Dragon 30

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

## Tex-Mex 34

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

## Summer BBQ 35

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

## From The Grill 35

beef burger, grilled chicken, wagyu hot dogs  
lettuce, tomato, onion, cheddar, pepper jack  
soft bun, potato chips, sliced watermelon  
pineapple, coleslaw

## Sunday Supper 36

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

## Make Your Own Protein Bowl 28

grilled chicken, brown rice, black beans  
roasted yam, celery, bell peppers, diced onion  
spinach, edamame, ginger or peanut dressing  
naan bread

## Italian Night 33

cheese tortellini, alfredo sauce  
penne pasta, bolognese  
heirloom tomato, fresh mozzarella, basil  
garlic knots, parmesan

*Add* grilled chicken 6 *Add* chicken parmesan 7

*Add* italian sausage 5

(sauces can be served on the side upon request)

## Moroccan Chicken 36

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

## Mixed Grill 40

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

## Cedar Plank Salmon 37

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

## Fresh Catch 45

pistachio crusted seasonal fish  
lemon cream sauce, cilantro-lime rice  
grilled asparagus, garlic roasted peppers  
wedge salad, dinner rolls

## Prime Time 52

new york strip steak, atlantic salmon  
chimichurri sauce, smashed parmesan potatoes  
grilled asparagus, dinner rolls

## Chef Experiences

(additional chef fee of \$100 per hour, minimum of 2 hours)

### Chef Alvaro's Pig Roast 29

flour and corn tortillas  
roasted tomato salsa, tomatillo salsa, spicy arbol salsa

### Tostada Station 48

beef barbacoa, chicken tinga, vegetable fajita  
black beans, spanish rice, cilantro, chopped onion  
pickled onion, lime, radish, crema  
roasted tomato salsa, tomatillo salsa  
spicy arbol salsa

### Street Taco Station 48

*Select three:* shrimp, steak, barbacoa, chicken tinga, fajita veggies  
refried beans, spanish rice, cilantro, chopped onion, pickled onion  
lime, radish, crema  
roasted tomato salsa, tomatillo salsa, spicy arbol salsa

## Appetizers

(minimum two dozen - priced per dozen)

### Sliders

#### Grilled Chicken 48

avocado, pepper jack  
bacon-onion jam

#### Hawaiian Pulled Pork 42

slaw, pickled onion

#### 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

### Skewers

#### Achiote Marinated Chicken 36

tomatillo salsa

#### Beef Tataki 42

chimichurri sauce, pickled radish

#### Chili Lime Shrimp 42

chipotle, cilantro

#### Pork Belly 48

figs, balsamic reduction

#### Antipasto 38

mozzarella, calabrese, artichoke heart, tomato  
balsamic glaze

# Appetizers

(minimum two dozen - priced per dozen)

## Bacon Wrapped Shrimp 60

### Shrimp Cocktail 60

bloody mary cocktail sauce

### Coconut Shrimp 60

sweet chili mango sauce

### Crab Cakes 48

remoulade

### Mini Tostada Cups 60

white fish ceviche, mango, habanero, avocado

### Tuna Tartare Tacos 36

avocado, spicy aioli, sesame

### Short Rib Puffed Pastry 48

horseradish cream

### Swedish Meatballs 36

shiitake cream

### Chicken Tinga Tacos 26

radish, lettuce, lime crema

### Chicken and Waffles 28

hot jalapeño jam

### Pimento Prosciutto Wrapped Dates 36

### Stuffed Mushrooms 28

falafel *or* italian sausage, pepperjack cheese,  
chiptole aioli

### Stuffed Sweet Pepper 32

chorizo, chihuahua cheese, smoked pepper aioli

### Bite-Size Quiches 36

ham and gruyère *or* spinach and feta

## Deviled Eggs 30

bacon, chive, avocado

## Hummus Bites 24

cucumber, hummus, cherry tomato

## Mac and Cheese Bites 30

## Tomato Soup Shooters 36

mini grilled cheese

## Watermelon Gazpacho Shooters 24

## Bruschetta

### Pepper Steak 36

arugula, horseradish aioli, crostini

### Artichoke 24

mozzarella, garbanzo beans, currant  
basil pesto

### Beet 24

fines herbs, everything spice, chevre

### Strawberry 24

chèvre, fennel, honey lavender, ginger  
basil, brioche

### Caprese 28

tomato jam, mozzarella cheese, baby basil



## Dips and Snacks

(10 guests minimum - priced per person)

### Charred Onion 4

potato chips, vegetables

### Smoked Salmon 5

salmon roe, egg, potato chips

### Tex-Mex Queso 4

tortilla chips

### Spinach Artichoke 5

garlic bread

### Cheddar Biscuits 4

honey butter, cracked black pepper

### Garlic Knots 4

marinara sauce

### House-Made Focaccia 7

olive oil, balsamic

### Guacamole 4

tortilla chips

### Pimento Cheese 4

lavash cracker, celery

### Traditional Hummus 5

pita bread, carrots, celery, cucumber, radish

### White Fish Ceviche 8

avocado, tortilla chips

### Blackened Cauliflower 4

moroccan yogurt

### Truffle Mac and Cheese 6

### Seasonal Soup 4

chef's selection

### 7 Layer Dip 7

tortilla chips, yam chips

### Buffalo Chicken Dip 6

tortilla chips

## Late Night Snacks

### Pepperoni Pizza 22

### Cheese Pizza 20

### Chicken Wings 24

bbq, buffalo  
celery, carrots, ranch, blue cheese

## Platters

(10 guests minimum - priced per person)

### Charcuterie 26

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

### Domestic Cheese Board 20

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

### Grazing Board 18

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

### Crudité 12

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

### Mediterranean Platter 14

marinated feta, tomatoes, cucumbers  
artichoke hearts, olives  
pita bread, hummus, tzatziki

### Raw Bar MP

oysters, snow crab claw  
tuna poke

## Lunch & Dinner - Plated

(10 guests minimum - priced per person)

### Protein

#### Roasted Smoked Chicken 30

creamy polenta, roasted brussels sprouts

#### Duck Breast 44

herb smashed fingerling potatoes  
sautéed spinach, strawberry mostarda

#### Halibut 38

vegetable lemon-rice, asparagus

#### Cedar Plank Salmon 34

grilled broccolini, herbed fingerling potatoes  
tomato chutney

#### Pan Seared Trout 30

avocado cream, tomato and chive orzo  
grilled asparagus, corn relish

#### Grilled Pork Chop 38

smoked pepper sauce, sautéed broccolini  
heirloom cherry tomatoes  
yukon golden potatoes

#### Beef Short Rib 50

garlic mashed potatoes, heirloom carrots, pan jus

#### New York Strip Steak 52

potatoes au gratin, asparagus  
cippolini onion, tomato chimichurri

#### Bison Strip Loin 64

cheddar mashed potatoes, seasonal vegetables  
au poivre

#### Pepper Crusted Prime Filet 64

potatoes au gratin, sautéed spinach  
bordelaise

### Vegetarian

#### Grilled Vegetable Strudel 26

romesco, chèvre

#### Stuffed Portobello 28

quinoa, seasonal vegetables  
pepper coulis

#### Cheese Tortellini 28

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

#### Grilled Broccoli & Lentils 26

avocado, pepitas, chive vinaigrette

#### Mushroom Ragout 28

roasted vegetable sofrito  
heirloom grits, fines herbs

## Dessert - Plated

(10 guests minimum - priced per person)

#### Basque Cheesecake 12

seasonal fruit, vanilla chantilly

#### Chocolate Torte 12

vanilla raspberry sauce  
vanilla ice cream

#### Key Lime Tart 12

vanilla meringue, graham crust  
toasted coconut

#### Banana Crème Brûlée Tart 12

cocoa sable, coffee ice cream

#### Date Cake à la mode 12

bourbon caramel, salted caramel ice cream  
candied pecan

# Lunch & Dinner - à la Carte

(10 guests minimum - priced per person)

## Proteins

(8 oz portion per person)

**Smoked Turkey Breast 20**  
orange-cranberry marmalade

**Bone-In Pork Rack 24**  
apple-plum chutney

**Cedar Plank Salmon 25**  
tomato chutney

**Riverence Trout 36**  
almond crusted

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

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

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

**Grilled Chicken Breast 18**  
chimichurri

**Roasted Leg of Lamb 32**  
orange-pistachio relish

**Sweet & Spicy Halibut 36**  
red pepper flakes, honey, soy

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

## 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

# Desserts

## Mini Desserts & Sweets

(minimum 2 dozen - priced per dozen)

Key Lime Lime Tart 36

Lemon Bars 36

Peanut Butter Squares 36

Chocolate Dipped Strawberries 36

Seasonal Fruit Fritters 36

Brownies 36

Blondies 36

Cookies 32

chocolate chip  
seasonal  
triple chocolate

Cupcakes 42

vanilla with vanilla frosting  
red velvet with brown butter cream cheese  
chocolate with cookies 'n cream frosting

Mini Cream Puffs 32

chocolate peanut butter filling

Mini Eclairs 32

seasonal fruit filling

Dessert Shooters 36

(priced per dozen)

Chocolate S'mores

Butterscotch Crème Caramel

Seasonal Fruit Panna Cotta

Tiramisu

Strawberry Shortcake

## Chef's Sweet Station 10

(priced per person-50 guest minimum)

Ice Cream Sandwich

rainbow sprinkles, chocolate sprinkles  
m&m

Ice Cream Sundae Bar

sugar and waffle cones, oreo, m&m  
chocolate, caramel, rainbow sprinkles

Crêpe Station

bananas foster, chery garcia, merry berry

Funnel Cake Station

rainbow sprinkles, oreo, m&ms, chocolate  
caramel, whipped cream

## À la Carte

Seasonal Bread Pudding

half pan (serves 12-24) 65  
full pan (serves 24-48) 120

Seasonal Fruit Crisp

half pan (serves 12-24) 65  
full pan (serves 24-48) 120  
add ice cream 7

10" Cheesecake 65

chocolate or new york

12" Cherry or Apple Pie 65

6" or 8" Custom Cake 40/65

## *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.

### **Event Minimum**

Full service events require a \$1,750 food and beverage minimum per each event.

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

### **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 \$300 per associate scheduled to work your event. 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**

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).

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

Hill's Kitchen 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 early 2025. 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!

