

KIRBY'S

PRIVATE  DINING

Thank you for considering Kirby's for your upcoming events. If you have any questions, please do not hesitate to contact us at any time.

Victorian charm and elegant ambiance surround you at Kirby's. An ideal location for social functions as well as corporate entertaining; Kirby's is dedicated to helping you plan the perfect event. You are encouraged to consult directly with Chef Scott Schymik to design a menu befitting the occasion.

Whether your needs include a business meeting for 10, an elaborate reception for 220, or a catered event to a specified location, rest assured that Kirby's will meet your exacting standards. So bring your next event to Kirby's and enjoy the magnificent atmosphere, excellent service and celebrated cuisine that is rapidly earning a reputation for elegance in dining.

We appreciate your business.

Kirby's Private Dining • 1119 Parrett Street • Evansville, IN 47713
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GENERAL INFORMATION AND POLICIES

Food For Your Event

Kirby's Private Dining is happy to create any type of menu or service that you may desire. Among the possibilities are hors d'oeuvres, buffet, or sit-down service. Menu suggestions can be found on the following pages. These suggestions are a small part of our menu possibilities. Our Chef, Scott Schymik, can also customize any type of menu for your event. Please note that due to market fluctuations, prices listed herein are subject to change.

Bar Service

We are fully licensed to handle all of your alcoholic beverage requirements. The Indiana State Liquor regulations do not allow you to bring in your own alcoholic beverages into any public facility. We offer you a choice of several different options for bar service. Options are found on the following pages.

Room Rental

The Grand Ballroom-\$350.00 room rental fee (Capacity 220). These fees include: tables, chairs, linens, china, silverware, glassware, set-up and clean-up of facility.

Taxes, Gratuity, & other Charges

The state of IN requires that we add a 7% sales tax and 1% local food and beverage tax to all invoices. A gratuity of 20% is also added to your invoice to cover all services provided by our staff. A 10% delivery charge will be added for any parties that we cater to an outside location. An additional 10% charge is added if we provide all china, silverware, glassware, etc...

Payment Policy

If you decide to have an event at Kirby's, you will be asked for a \$500.00 deposit. It is non-refundable, but it can be transferred to a different available date within one year of booked date. The balance will be due in full upon completion of service, and your deposit is credited towards your final bill. Payments may be made with personal check or cash. Visa, MasterCard, American Express and Discover are also accepted. All corporate events will be invoiced & must be paid in full within 10 business days. If you have any questions on the payment policy you may contact us at any time.

Interested.....Come Tour Our Facility

We welcome the opportunity to show you our fine facility, and what we have to offer here at Kirby's. Just give us a call at any time to make an appointment.



SALADS

Salads, starters, and soups are priced individually after their description.

These prices are for sit-down menus. Buffet prices are listed below in parenthesis.

Kirby's House Salad- with a mix of fresh greens, cucumber, tomatoes, & radishes, the chef creates a beautiful salad. Served with Kirby's ranch dressing. 4.5 (*Buffet – 3*)

Greek Salad- a mix of greens garnished with black olives, red onions, Roma tomatoes and feta cheese, tossed in our house balsamic vinaigrette. 5.5 (*Buffet – 4*)

Caesar Salad- crisp romaine lettuce, garlic croutons and freshly grated parmesan. Served tossed in the chef's own family recipe Caesar dressing. 6 (*Buffet – 4*)

Bibb Lettuce Wedge- fresh lettuce wedge with sliced apricots, dried cranberries, and cubed Jarlsberg cheese. Served with Kirby's own poppy seed vinaigrette. 6

Seasonal Salad- a mix of fresh greens with seasonal fruits, nuts and Raspberry Vinaigrette. 5 (*Buffet – 4*)

Italian Salad- thinly sliced Romaine lettuce with black olives, red onions, cucumbers, pepperoncinis, & Genoa salami tossed in Kirby's house italian dressing. 5.5 (*Buffet – 4*)

Kentucky Bleu Salad- Cucumber cup filled with thinly sliced Romaine lettuce, tossed with Maytag bleu cheese vinegar dressing. Topped with walnuts, raspberries, orange segments & crumbled Maytag bleu cheese. 6.5 (*Buffet – 5*)

Roasted Beet Salad- Light spring mix with house roasted red and golden beets with goat cheese and balsamic reduction. 6.5 (*Sit down only*)



SOUPS

Crab Bisque- an award winning presentation, this delicately creamy bisque features lump crab meats and a splash of Brandy. Acclaimed by our guests as the finest they've ever tasted. 6

Onion Soup Soubise- this recipe was discovered by former owner and master chef, Horst Galow, during his travels through the south of France. Using white onions in a rich crème base, this is a perfect selection when your guests expect something exciting. 5

Nantucket Clam Chowder- A creamy New England tradition loaded with cubed potatoes, quahogs, celery and onions. Rich and creamy served with oyster crackers. 6

Baked Garlic Soup- tender flowers of garlic are simmered in a clear broth and served with a Gruyere cheese crouton. 5

French Onion Soup- a classic, this velvety and smooth soup is full of onions sautéed in butter and reduced with a wonderful sage and rosemary flavored beef broth. Topped with an aged provolone cheese crouton. 6

Soup of the Monastery- chicken broth combined with tomatoes, cubed proscuitto, sautéed cauliflower and shaved parmesan. 5

Shrimp Gumbo- shrimp and vegetables in a complete New Orleans fashion. 7

Cream of Wild Mushroom Soup- morels, crimini, wood ear, oyster and shittake mushrooms. 7



SIT-DOWN DINNER MENU ENTREES

Sit-down dinner entrees include a vegetable selection and a starch selection to be determined.

Sit-down dinner entrees are priced individually after their description.

*All of our poultry sit down options are created using a boned, supreme breast of chicken butchered in house. The 'Drummy' bone of the wing is left attached for presentation.

POULTRY

Boneless Breast of Chicken Bruschetta – our newest specialty. Our select bone in chicken breast stuffed with tomato, feta and basil. Topped with sauce veloute and smooth tomato red wine reduction accents. 28

Boneless Breast of Chicken Claudinus- a Kirby's creation of bread crumbs, red peppers and artichokes stuffed inside a bone-in chicken breast served on a puff pastry triangle and topped with sauce veloute. 27

Boneless Breast of Chicken Forrestier- created for the United Nations in Geneva, Switzerland. The breast is stuffed with a special blend of herbs, spices, shitake and Portobello mushrooms wrapped in a puffed pastry. A special white wine sauce is served under the pastry shell. 29

Chicken Tessinoise- the supreme is pan fried to color and sprinkled with parmesan cheese. A slice of fresh tomato and freshly chopped oregano are added and this is topped with a slice of Swiss cheese and baked to a finish. Served with a smooth marinara sauce. 24

Grilled Chicken Breast- bone-in chicken breast with your choice of 1 of 3 sauces: mango salsa, dijon cream, or tomato herbs and parmesan. 20

Boneless Breast of Chicken Imperial- the breast is baked to perfection then served in a tomato cream sauce laced with mushrooms and garlic. Topped with freshly chopped parsley. 22



PORK

Roast Loin of Pork Madagascar- the loin is slowly roasted, cut into medallions and served over a bed of linguini, topped with Kirby's own creamy Madagascar peppercorn sauce. 19

Roast Loin of Caribbean Pork- the loin is marinated in a unique blend of tomatoes and herbs and spices from the islands. The loin is then roasted slowly and cut into medallions and topped with black beans and sliced red bell peppers. 20

Ginger Marinated Pork Tenderloin – the tenderloin is marinated for 8 hours in our new, fresh ginger soy sauce. Browned to seal in the flavor then baked and sliced into rounds. Topped with ginger soy reduction. 22

Herb & Garlic Roast Loin of Pork with Honey Mustard Sauce – Kirby's special honey mustard sauce is spooned over medallions of herb & garlic crusted pork loin. 23.50

Austrian Stuffed Pork- the loin is butterflied and stuffed with a combination of breadcrumbs, whole carrots, herbs and spices then slowly roasted to retain tenderness and flavor. Served with a traditional beer sauce. 25

Pork Wellington- one of our most popular and beautiful entrees. The loin is butterflied and layered with ham, mushrooms and asparagus and wrapped in a puff pastry shell, then baked until golden brown. Served with a sage cream sauce. 27

BEEF

NY Strip- 10 oz cut of sirloin, seasoned & grilled to desired temperature. Accompaniments discussed upon request. 28

Standing Prime Rib- marinated for 24 hours in a select red wine with cracked black pepper and fresh rosemary. It is baked slowly until desired temperature and sliced. Served with Kirby's fresh horseradish sauce. 26

Chateaubriand- this trimmed beef tenderloin is marinated in red wine, garlic and fresh rosemary. Slowly roasted to desired temperature and then flash baked to produce a charred outer layer. Sliced thin and served with Kirby's own Béarnaise sauce or a shitake mushroom burgundy sauce. 34



Filet Mignon- beef tenderloin steak wrapped in smoked bacon. Grilled to desired temperature and served atop a crouton. Side sauces upon request.

4 oz Filet – 25

7 oz Filet- 31

****WARNING**** any consumption of raw or undercooked animal products could result in serious illness.

SEAFOOD

Grilled North Atlantic Salmon- the fresh salmon is sliced, then grilled and topped with the chef's own light hollandaise. 25

Red Snapper- pan seared red snapper served with a mushroom and tomato ragu. 27

Trout en Papillote – 2 trout filets steam in a parchment 'bag' with fresh spinach, dill, lemon & white wine. 29

Seafood Newburg- fresh shrimp, scallops, lobster and crayfish sautéed and cooked with button mushrooms, onions, cream and a splash of Brandy. Served in a puff pastry case with freshly chopped parsley. 32

Chilean Sea Bass- Floured, pan seared in olive oil, and baked to golden perfection. Drizzled with a spicy tomato creole sauce. 30

Lobster Thermidor- two full lobster tails filled with lump lobster meat and mushrooms in a Thermidor sauce. Topped with fresh grated Gruyere cheese and baked until golden . 40

***Since our seafood is flown in fresh from the east coast we are able to offer most any type of seafood you may request for your party. Subject to seasonal availability. We require advance notice for these special requests.*

COMBINATION ENTREES

Mediterranean Grill – Black angus Choice USDA center cut beef sirloin steak skewers with button mushrooms, tomatoes, & red onion. Lemon pesto marinated chicken breast skewers with yellow & green peppers, white onion, & button mushrooms. One of each skewer served with a jubilee of vegetables and Mediterranean cous cous. 28

Land and Sea- 4 oz Petite Filet and Red Snapper Filet. 37

****More offerings available upon request.****



DELUXE BUFFET

Our service begins with a salad or soup selection with prices quoted on the salads and starters page. You can choose to have this served to the guests at their tables or on the buffet. Kirby's staff will invite one table at a time to visit the buffet. For your buffet, we ask that you select two or more entrees from our buffet menu suggestions below. **Add your chosen entrée selections together to determine the per person price (see sample menu below).** We offer an elaborate medley of seasonal vegetables and many starch options which will be determined upon selection of your entrees, at no extra charge. Dessert options are on the following pages, and are priced separately.

*Sample Menu @ \$30.00/person:

Caesar Salad - \$4.00
Chicken Flamenca - \$11.00
Standing Prime Rib - \$15.00
Medley of Vegetables
Basmati Rice
Rolls with Butter

BUFFET MENU SUGGESTIONS

POULTRY

Parthenon Chicken- Each piece of chicken is lightly floured and pan fried to seal in the natural juices. It is baked to finish and blanketed with lemon butter, capers and sautéed artichoke hearts. 11

Chicken Bonne Femme- the breast is baked and covered in a light champagne sauce laced with shitake mushrooms, herbs and spices. 10

Chicken Flamenca - the boneless breast is roasted. The sauce consists of red and green peppers, plum tomatoes, pearl onions and black olives. 11

Chicken Imperial- a tender chicken breast covered in a rich tomato cream sauce, laced with mushrooms. 9

Brazilian Chicken- the breast is coated with coconut and bread crumbs, sautéed to a golden brown then baked and served with a sweet and spicy mango sauce. 14

Chicken Marsala- breast of chicken is floured and pan seared; served with sweet marsala wine sauce. 10



Chicken Parmigiani- the breast is breaded with a mixture of breadcrumbs, herbs and parmesan cheese, quickly pan fried to color and baked to finish. Served with lemons, fried parsley and a smooth marinara. 14

Chicken Provençal- the breast of chicken is baked to perfection then covered in a rich tomato, black olive and garlic sauce. 8

Chicken Tessinoise- the breast is pan fried to color and sprinkled with Parmesan cheese, topped with a slice of tomato, oregano and Swiss cheese then baked to a finish. Served with a smooth marinara. 12

PORK

Roast Pork Loin with Cider & Chunky Applesauce- The pork loin is marinated in apple cider and spices. Sliced and topped with a homemade chunky applesauce. 11

Roast Loin of Caribbean Pork- the loin is marinated in a unique blend of tomatoes, herbs and spices from the islands. The loin is then slowly roasted and cut into medallions and topped with sautéed black beans and red bell peppers. 10

Roast Loin of Pork Madagascar- the pork loin is slowly roasted, cut into medallions and served topped with the Madagascar peppercorn sauce. 10

Escalopini of Pork- breaded, pan fried to color, and then oven baked. Topped with lemon wedges. 12

Austrian Stuffed Pork- the loin is butter flied and stuffed with a combination of breadcrumbs, whole carrots, herbs and spices slowly roasted to retain tenderness and flavor. Served with our traditional German beer sauce. 13



BEEF

We serve only the finest Black Angus beef available.

Standing Prime Rib- marinated for 24 hours in a select red wine, cracked black pepper, and fresh rosemary. It is baked slowly until desired temperature. Served with Kirby's horseradish sauce. 15

Sirloin of Beef Marchand De Vin- the whole strip sirloin is marinated in wine, garlic and special seasonings. It is then roasted and served with our Bordeaux shitake mushroom sauce. 16

Chateaubriand- the trimmed beef tenderloin is marinated in red wine, garlic and fresh rosemary. Slowly roasted to desired temperature and then flash baked to produce a charred outer layer. Served with Kirby's own Béarnaise sauce or a shitake mushroom burgundy sauce. 19

**All of the beef selections are presented beautifully on the buffet, and carved for you by our staff.

SEAFOOD

Ocean Whitefish Creole- the cod filet is floured and sautéed for color and flavor. Quickly flash baked until required temperature and served with Creole (garlic, tomatoes and hot peppers) sauce. 12

Haddock Meuniere- fresh haddock is oven baked and served with the meuniere sauce consisting of scallops, shrimp, capers, lemon butter and freshly chopped parsley. 14

Grilled Salmon- salmon filet grilled with sauce hollandaise. 12

Shrimp Scampi- fresh peeled and deveined shrimp sautéed in garlic and butter. Deglazed with a dry chardonnay and topped with freshly chopped parsley. 16

Cod Colorado- Floured, pan seared Cod with red pepper, lemon and wilted spinach. 13

*Since our seafood is flown in from the east coast, we are able to offer most any type of seafood you may request for your event. Subject to seasonal availability. We do require advance notice for special requests.



PASTA

Baked ziti- penne pasta mixed with a house made meat filled spaghetti sauce and topped with a combination of mozzarella and parmesan cheeses. Baked to a golden perfection. 8

Fettuccine Alfredo- fettuccine noodles tossed with our house made alfredo sauce and sprinkled with fresh parsley. 5 (Add diced grilled chicken - 2)

Meatballs Marinara- our meatballs are a perfect combination of Italian sausage, ground beef, herbs and spices. Blanketed in our house made fresh tomato marinara sauce with linguini noodles on the side. 8

Baked Chicken Penne Florentine- diced, sautéed chicken and penne pasta tossed with garlic, onions, mushrooms, spinach, feta cheese, and cream sauce. Topped with parmesan cheese and baked until bubbly golden brown on top. 9



KIRBY'S HORS D'OEUVRES

**To create your own unique assortment of hors d'oeuvres,
select any combination of the following items.**

Hot

Stuffed Mushrooms (Sausage 3, Bleu Cheese 4, or Mediterranean 4)

Puffed Pastry Snaps (sausage and spinach/feta cheese) 3

Marinated Chicken on Skewers 4

BBQ Meatballs 3

Pork Loin-carved for you by our staff served with bread and piccalilli 4

Brie with Chutney and Bacon in a Fresh Bread Bowl 2

Boulet Creole 2

Chiva Chi Chi 3

Mediterranean Quiche 3

Pasaladier (Greek style pizza) 3

Stilton Mushrooms 2

Braised Beef Tips in Madagascar Peppercorn Sauce 7

Sautéed Scallops in Garlic Sauce 5

Tenderloin of Beef-carved for you by our staff served with sliced rolls and Kirby's hot mustard 10

Cold

International Cheese Board 4.5

Smoked Fish Platter (Chef's Choice of items) 4

Marinated Vegetables (mushrooms, artichokes and olives) 2

Cheese ball and Crudités 2

Tropical Fruit Display 4

Kirby's Pepper Cheese 1

Asparagus and Parma Ham 4 (only for parties with less than 50 guests)

Decorated Whole Poached Salmon 6 (only for parties with 50 or more guests)

Jumbo Shrimp Cocktail 6

Giant Alaskan Crab Presentation 8.5

Deluxe Seafood Display (lobster presentation and crab legs) 10

Hummus and Pita Chips 2

Spinach and Artichoke Dip in Bread Bowl 3

Fresh Vegetable Display with Ranch Dipping Sauce 2

Salmon and Cream Cheese with Dill Canape 2

You may also consult with the Chef for anything that is not suggested above.



DESSERTS

Our Desserts are priced per person

Crème Brulee- a light egg custard with a caramel outer and your choice of pumpkin, vanilla, lemon, peppermint or chocolate. 4

Mousse- a light cream flavored with chocolate or strawberry. 3

English Trifle- flavored raspberry gelatin which sets with pound cake in the glass. A light and creamy pudding is piped onto the gelatin. Served with a strawberry on top. 4

New York Style Cheesecake- strawberry sauce is spooned over the top with whipped cream and coconut decoration. 5

Pots Ala Crème Chocolat- a delightfully light and simple dessert. Light chocolate custard served with raspberries and blueberries. 5

Parfaits- a light, semi-frozen cream dessert. Many flavors available: Mint, Mandarin, and Hazelnut. 4

African Eyes- a Kirby's exclusive. Bananas flambéed topped with French vanilla ice cream. It is then drizzled with chocolate and topped off with whipped cream and served with a lady finger. 5

Bread Pudding- a favorite for the holidays, or anytime. Crusty French bread pudding with a hint of vanilla whiskey sauce to complete this dessert. 4

Tiramisu- espresso flavored ladyfingers with mascarpone filling, topped with cocoa powder. 4

Baked Apple Nest- baked apple stuffed with raisins, pecans and brown sugar on a bed of puff pastry drizzled with caramel. 5

Dessert Tarts (Blueberry, Raspberry & Apple)- lightly buttered puff pastry with sliced fruit and vanilla sauce. 4

Carmelized Pineapple Barbados- carmelized sliced pineapple with an orange brandy sauce served with vanilla ice cream. 5



BEVERAGE SERVICE

Kirby's Private Dining has full liquor liability insurance. Each bartender is individually licensed.

We offer any bar option on a per consumption basis for any time period requested. Prices for this are based on **INDIVIDUAL DRINK PRICES**.

Cash bars are available for any event based on **INDIVIDUAL DRINK PRICES**.

INDIVIDUAL DRINK PRICES:

Sodas	\$1.00
Beer	\$4.00
House Wines-glass	\$5.00
Cocktails	\$6.00

BAR PACKAGES:

4 HOUR PACKAGE- Beer, Wine and Sodas	\$18.00 per person
Full Bar	\$24.00 per person
3 HOUR PACKAGE- Beer, Wine & Sodas	\$16.00 per person
Full Bar	\$21.00 per person
2 HOUR PACKAGE- Beer, Wine and Sodas	\$12.00 per person
Full Bar	\$16.50 per person
1 HOUR PACKAGE- Beer, Wine and Sodas	\$7.00 per person
Full Bar	\$10.00 per person

*Bar packages longer than 4 hours are available. Ask about pricing!

*All packages will include our house wines.

*All packages include the following beers: Budweiser, Bud Light, Miller Lite, Amstel Light, Heineken, Corona, Michelob Ultra.

**Other specialty beers requested may result in a price change.

Wine service during the meal is available at \$25.00/bottle. We currently offer BV Coastal wines. All open bottles are charged to the client & may be recorked for the client to take out of our facility at the conclusion of the event.

Unlimited Iced Tea, Water & Coffee are served with all meals @ \$2.00/person.