



KINFORK
BBQ & TAP

PRIVATE DINING

847.610.3958
EVENTS@KINFORKRESTAURANT.COM

BITES

Oak-Smoked Chicken Wings minimum 25 pieces.....\$1.50

With your choice of sauce: Garlic Buffalo, Sriracha Buffalo, Bourbon BBQ, Spicy BBQ, Chili Maple, Dry Rub

Quesadilla Bites minimum 30 pieces, one protein choice per order.....\$1.50

Pepper jack, cheddar, queso fresco, sour cream, fire-roasted salsa

Add chicken.....\$.25

Add pulled pork.....\$.25

Add brisket.....\$.50

Hush Puppies minimum 25 pieces.....\$1.25

Fire-grilled jalapeño, cheddar cheese, jalapeño-lime dipping sauce

Smoked Andouille Link Bites minimum 20 pieces.....\$2.50

Cajun sausage bites

Mini Burger Sliders minimum 15 pieces.....\$2.50

Add cheddar cheese.....\$.25

Mini Pulled Pork Sliders minimum 15 pieces.....\$2.50

12-hour smoked pulled pork with Homemade Bourbon BBQ sauce

Mini Brisket Sliders minimum 15 pieces.....\$2.75

Sliced beef brisket with Homemade Bourbon BBQ sauce

Honey Butter Cornbread 8 slices per round.....\$18

CARVING STATIONS (25-30 servings)

Smoked Prime Rib.....\$500

Whole prime rib (15lb avg.)

Roasted Leg of Lamb.....\$450

2 legs of lamb (8lb avg.)

Smoked Ham.....\$400

1 ham (15lb avg.)

SHAREABLES

Hummus & Pita.....\$40

Homemade red pepper hummus, toasted pita, fresh vegetables, buttermilk ranch

Brussels Sprouts.....Half Pan \$35 Full Pan.....\$65

Pulled Pork Nachos.....\$50

Homemade chips, 3-cheese blend, black beans and corn, cheddar-jalapeño cheese sauce, sour cream, grilled jalapeños, fire-roasted salsa, BBQ pulled pork

Cheese Curds Platter.....\$50

Wisconsin white cheddar, beer-battered, chili aioli

Fresh Seasonal Fruit Platter.....\$50

Seasonal Raw Vegetable Platter.....\$35

Served with Buttermilk Ranch

Fresh Bruschetta.....\$50

Tomato garlic, basil, balsamic, toasted points

Homemade Salsa & Guacamole.....\$35

Corn tortilla chips

Assorted Cheese & Crackers.....\$55

BUFFET PACKAGES

KIDS AT THE PLAYGROUND (ages 12 & under).....\$12

Entree choose 1

Mini Sliders

Mini hamburgers

Add cheddar cheese.....\$25

Chicken Tenders

Side of Homemade Bourbon BBQ sauce,
ketchup or honey mustard

Side choose 1

Fresh Seasonal Fruit Platter • Homemade BBQ Chips • Tater Tots

Dessert

Sundae Bar

One serving cup per person,
unlimited soft-serve ice cream with toppings

THE PIC-KIN-IC BASKET.....\$19

Entree choose 2

12 Hour Pulled Pork Sandwich

Slow-smoked pulled pork, Parker House buns on side

Pulled BBQ Chicken Sandwich

Smoked chicken thighs, Parker House buns on side

Black Bean Burger

Homemade black bean patty with sides of chipotle mayo,
guacamole, lettuce, tomato, red onion, whole wheat bun

Salad

Mediterranean Salad

Arcadian blend greens, kalamata olives,
feta, tomatoes, cucumbers, balsamic vinaigrette

Side choose 2

Homemade BBQ Chips • Tater Tots • Honey Butter Cornbread

Brussels Sprouts • Jalapeño-Lime Cole Slaw • Sautéed Broccolini

BUFFET PACKAGES

THE HOOTENANNY.....\$24

Salad

Spring Green Salad

Arcadian blend greens, bleu cheese, dry cranberries,
fresh cut apple, toasted walnuts, shallot-honey vinaigrette

Entree choose 2

Nashville Hot Chicken

Hand-breaded fried chicken tossed in homemade
Nashville hot sauce, side of homemade pickles

Southern Meatloaf

Made with ground beef and smoked
Andouille sausage, beef gravy

Oak-Smoked Chicken Wings

With your choice of sauce: Garlic Buffalo, Sriracha Buffalo,
Bourbon BBQ, Spicy BBQ, Chili Maple, Dry Rub

12-Hour Smoked Pulled Pork

Slow smoked pulled pork, side of Parker House bun

Side choose 2

Mashed Potatoes • Tater Tots • Coleslaw

Honey Butter Cornbread Jalapeno-Lime

Dessert

Nutella Brownie Bites

MABEL'S CHICKEN & FISH.....\$27

Appetizer choose 1

Hummus & Pita

Homemade red pepper hummus, toasted pita,
fresh vegetables, buttermilk ranch

Quesadillas

Pepper jack, cheddar, queso fresco, sour cream,
fire-roasted salsa

Salad

Mediterranean Salad

Arcadian blend greens, kalamata olives,
feta, tomatoes, cucumbers, balsamic vinaigrette

Entree

Chicken Kabob (1 skewer per person)

Lemon-herb marinated

Maple Chipotle Salmon 4 oz.

Side choose 2

Baked Potato

Sides of bacon, cheddar cheese,
green onion, sour cream

Brussels Sprouts

Sautéed Broccolini

BUFFET PACKAGES

PIONEER PITMASTERS.....\$34

Appetizer choose 2
Cheese Curds

Hummus & Pita
Homemade red pepper hummus, toasted pita,
fresh vegetables, buttermilk ranch

Pulled Pork Nachos
Homemade chips, 3-cheese blend, black beans
and corn, cheddar-jalapeño cheese sauce, sour cream,
grilled jalapeños, fire-roasted salsa, BBQ pulled pork

Seasonal Raw Vegetable Platter

Salad
Spring Green Salad
Arcadian blend greens, bleu cheese, dry cranberries,
fresh cut apple, toasted walnuts, shallot-honey vinaigrette

Sides choose 2
Mac 'n' Cheese
Smoked cheddar, sharp cheddar,
white American and Pepper Jack cheese sauce

Fresh Jalapeno-Lime Coleslaw

Homemade BBQ Chips

Mashed Potatoes

Entree choose 2
Beef Brisket
Slow smoked with Homemade Bourbon BBQ sauce

Baby Back Ribs
Brushed with Homemade Bourbon BBQ sauce

Smoked Andouille Links
Cajun sausage

12-Hour Smoked Pulled Pork
Slow smoked pulled pork side of Parker House bun

Pulled BBQ Chicken
Slow smoked pulled chicken thighs
with Homemade Bourbon BBQ sauce

INDIVIDUAL SNACKS & DESSERTS

Chocolate Chip Cookies.....\$2

Beignet.....\$2

Nutella Nut Brownies.....\$2

Ice Cream Sundae Bar.....Kids \$5 Adults \$7

S'mores Skillet.....\$7

Homemade BBQ Chips (25 servings).....\$20

BREAKFAST

Continental Breakfast.....\$16
Assorted muffins, mini croissants and butter, assorted fresh seasonal fruit, mini Danish,
orange juice, iced tea, and fresh brewed coffee

Smoked Salmon Platter.....\$50

Scrambled Eggs Full Pan.....\$50

Bacon Full Pan.....\$110

Breakfast Potatoes Full Pan.....\$45

* Some restrictions may apply. Packages do not include shots and doubles. Packages include soft drinks and teas.

TYPES OF BARS

Package Bar

Select a package to fit your needs from the list below. Select 2 or 3 hours for the given package. Prices are per guest.

Cash Bar

Guests purchase their own drinks.

Hosted Bar

A single tab will be run for all drinks consumed. Paid for by host.

Drink Tickets

Tickets are pre-purchased by host and distributed by the host to each guest. It is the host's decision on how many tickets each guest will receive and which beverages will be offered.

*A Non-Alcoholic beverage package needs to be purchased for all guests under 21 years of age.

BAR PACKAGES

Premium

Domestics, craft and import taps, bottle beers, premium wine, premium mixed drinks

2 hour.....\$35/guest 3 Hour.....\$40/guest Ticket..... \$10

Call Bar

Domestic, craft and import tap and bottled beers*, house wines, call mixed drinks

2 hour.....\$30/guest 3 Hour.....\$35/guest Ticket..... \$8

Well

Domestic tap and bottled beers*, house wine, well mixed drinks

2 hour.....\$25/guest 3 Hour.....\$30/guest Ticket..... \$7

Beer & Wine

Domestic tap and bottled beers, house wines

2 hour.....\$20/guest 3 Hour.....\$25/guest Ticket..... \$6

ALCOHOLIC BEVERAGES

BOTTLES

- Corona
- Amstel Light
- Heineken
- Coors Light
- Fat Tire
- Lagunitas Pils
- Lagunitas IPA
- Angry Orchard

WHITE WINE

- Opolo Moscato
- Eve Chardonnay
- Kung Fu Girl Riesling
- Ecco Domani
- Pinot Grigio

RED WINE

- Apothic Dark Blend
- Velvet Devil Merlot
- Darkhorse Cabernet
- Gascon Malbec

TALL BOY CANS

- Budweiser
- Bud Light
- Old Style
- Miller High Life
- MGD
- PBR
- Lagunitas Pils
- Lagunitas IPA
- Angry Orchard

MOONSHINE PACKAGE

Front Porch Punch, Electric Lemonade, Harvest Apple, Peach on the Beach, Peach Smash, Pama Punch Bellini

Moonshine Pick 2

Choice of 2 flavors, self-service
2 hour.....\$25/guest 3 Hour.....\$35/guest Ticket..... \$9

Moonshine Pick 3

Choice of 3 flavors, self-service
2 hour.....\$35/guest 3 Hour.....\$45/guest

Moonshine Pick 4

Choice of 4 flavors, self-service
2 hour.....\$45/guest 3 Hour.....\$50/guest

NON-ALCOHOLIC PACKAGE

Beverages.....\$6/guest

**REAL BBQ IS ALL
SMOKE & BEERS**



Private Dining Policies

Kinfork Restaurant can accommodate private events from 12 up to 250 guests. Buffets are for groups of 25 or more guests. Restaurant buy-out can accommodate over 600 guests. Kinfork offers a variety of menu options to suit your individual needs. Outside dessert/cake cutting fee \$1 per person (if dessert is brought in from outside licensed vendor). Tax is applicable on all orders unless organization paying is tax exempt. 20% gratuity added to all event orders. An event minimum and fee may be assessed if your party has certain space requirements. Minimums are based on date, time, and number of guests. Location of event may change if the number of guaranteed guests has changed. Prices are per person, unless otherwise stated and do not include tax and gratuity. Prices and menu items are subject to change. Brunch and breakfasts available with 48 hour notice.