



KIPS
PRIVATE DINING
MENU

9960 WAYZATA BOULEVARD
SAINT LOUIS PARK, MN 55426

952.367.5070
WWW.KIPSPUB.COM

KIPS PRIVATE DINING MENU

APPETIZERS

KIPS SIGNATURE APPETIZERS

MINI BOXTY

A SMALLER TAKE ON OUR CLASSIC
IRISH POTATO PANCAKES FILLED WITH
CHICKEN AND PEPPER JACK CHEESE
WITH ROASTED PEPPER AIOLI

\$50 PER 25 PIECES

MINI CRAB CAKES

CRAB & WILD RICE WITH AN ORANGE
AIOLI

\$95 PER 25 PIECES

IRISH SPRING ROLLS

CORNED BEEF, CABBAGE, AND
FARMERS CHEESE IN A CRISPY
WRAPPER

\$60 PER 25 PIECES

CHICKEN SATAY

GRILLED SLICED CHICKEN SKEWERED
AND SERVED WITH PEANUT SAUCE

\$60 PER 25 PIECES

SPANAKOPITA

LIGHT PHYILO DOUGH PASTRY STUFFED
WITH SPINACH AND FETA BAKED TO
PERFECTION

\$55 PER 25 PIECES

CRISPY OR BONELESS WINGS

SUCCULENT AND JUICY SERVED WITH
RANCH TOSSED IN BUFFALO, BBQ, OR
SWEET THAI CHILI SAUCE

\$55 PER 25 PIECES

MINI BURGERS

100% ANGUS BEEF BURGERS SERVED
WITH CARAMELIZED ONIONS

\$60 PER 25 PIECES
ASK ABOUT THE FIXINGS!!

MINI DELI SANDWICHES

MINI BEEF, TURKEY, AND HAM
SANDWICHES SERVED WITH SANDWICH
TOPPINGS

\$60 PER 25 PIECES

BRUSCHETTA

WITH TOMATO BASIL RELISH AND
TOASTED CROSTINI

\$50 PER 25 PIECES

BACON WRAPPED SCALLOPS

TENDER SEA SCALLOPS WRAPPED IN
BACON

\$95 PER 25 PIECES

WHITE BEAN HUMMUS

WHITE BEANS PUREED WITH GARLIC, PINE
NUTS, PARMESAN AND OLIVE OIL. WITH
GRILLED ARTISAN BREAD AND TOASTED
PITA.

\$50 PER 20 PEOPLE

TO ENSURE AVAILABILITY OF YOUR SELECTIONS, ORDERS MUST BE PLACED THREE BUSINESS DAYS BEFORE YOUR EVENT. DUE TO THE PREPARATIONS REQUIRED BY THESE APPETIZERS. THEY ARE NOT AVAILABLE WITHOUT NOTICE

KIPS PRIVATE DINING MENU

APPETIZERS

VEGETABLE CRUDITES

GARDEN VEGETABLES SERVED WITH
A CREAMY DIPPING SAUCE

\$75 SERVES 25 GUESTS
\$150 SERVES 50 GUESTS

GRILLED VEGETABLE DISPLAY

ASSORTED GRILLED FRESH
VEGETABLES WITH GARLIC AIOLI

\$85 SERVES 25 GUESTS
\$175 SERVES 50 GUESTS

ARTISAN CHEESE DISPLAY

INTERNATIONAL AND DOMESTIC
CHEESES WITH ASSORTED
CRACKERS

\$75 SERVES 25 GUESTS
\$150 SERVES 50 GUESTS

FRESH FRUIT DISPLAY

SEASONAL FRUITS & BERRIES WITH
YOGURT DIPPING SAUCE

\$75 SERVES 25 GUESTS
\$150 SERVES 50 GUESTS

SHRIMP COCKTAIL DISPLAY

JUMBO CHILLED SHRIMP WITH
REMOULADE

\$95 PER 25 PIECES
\$190 PER 50 PIECES

ANTIPASTO DISPLAY

WAN ARRAY OF ITALIAN CHEESE,
PROSCIUTTO AND SALAMI,
VEGETABLES, PEPPERS AND OLIVES

\$95 SERVES 25 GUESTS
\$190 SERVES 50 GUESTS

WEDGE CUT CHIPS

A KIP'S CLASSIC
\$100 SERVES 25 GUESTS
\$200 SERVES 50 GUESTS

ONION RINGS

GOLDEN, CRISP BEER-BATTERED
SPECIALTY

\$100 SERVES 25 GUESTS
\$200 SERVES 50 GUESTS

IRISH NACHOS

HOUSE MADE POTATO CHIPS WITH
CHEDDAR, BACON, SOUR CREAM AND
CHIVES

\$125 SERVES 25 GUESTS
\$250 SERVES 50 GUESTS

SPINACH ARTICHOKE DIP

SERVED WITH FRENCH AND PITA
BREADS

\$125 SERVES 25 GUESTS
\$250 SERVES 50 GUESTS

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KIPS PRIVATE DINING MENU

LUNCH

THIS IS AVAILABLE IN PART FOR PARTIES OF 15 GUESTS OR MORE. TO MAKE IT A COMPLETE DINING EXPERIENCE, YOU MAY ADD A FRESH GARDEN SALAD FOR 5 AND/OR THE CHEF'S SELECTION SPECIALTY DESSERT FOR 6.

CAESAR SALAD

ROMAINE, PARMESAN AND GARLIC CROUTONS 8

*ADD MAPLE PEPPER BACON 1.50, *ADD CHICKEN 2.00, *ADD SALMON 4

GRILLED CHICKEN PAILLARD

SPICY GREENS AND COURSE MUSTARD VINAIGRETTE 10

ANGUS CHUCK BURGER

ON A BUTTER GRILLED BUN WITH LETTUCE, TOMATO, RED ONION AND PICKLES 9

ADD MAPLE PEPPER BACON 1.50 * ADD CHEDDAR, AMISH BLUE, SWISS OR AMERICAN CHEESE 1 * ADD CARAMELIZED ONION OR GARLIC HERB MUSHROOMS 1

CHICKEN POT PIE

FLAKY PIE CRUST OVER ROASTED CHICKEN, POTATOES AND VEGETABLES IN A LIGHT CREAM SAUCE 13

FISH & CHIPS

CRISP BEER BATTERED FISH WITH IRISH CHIPS, TARTER SAUCE AND MALT VINEGAR
COD 12, SALMON 14. WALLEYE 15.

HALF SANDWICH & SOUP OR SALAD

YOUR CHOICE OF HALVED RUEBEN OR TURKEY BLT WITH A CUP OF CREAM OF TOMATO SOUP OR MIXED GREENS SALAD 10

KIPS PRIVATE DINING MENU

DINNER

THIS IS AVAILABLE IN PART FOR PARTIES OF 15 GUESTS OR MORE.
TO MAKE IT A COMPLETE DINING EXPERIENCE, ADD A CUP OF SOUP FOR 3 PER PERSON,
,A GARDEN SALAD OR DESSERT FOR 6 EACH PER PERSON

KIPS CORNED BEEF AND CABBAGE

IRISH WHISKEY GLAZED CORNED BEEF, CABBAGE AND BOILED POTATOES WITH
HORSERADISH CREAM 15

BRAISED SHORT RIBS

WILTED SPINACH AND MASHED POTATOES 19

FISH & CHIPS

CRISP BEER BATTERED FISH WITH IRISH CHIPS, TARTER SAUCE AND MALT VINEGAR
CHOOSE FROM COD 12 SALMON 14 OR WALLEYE 15

LAKELAND WALLEYE

PAN SEARED WALLEYE FILLET WITH CITRUS BUTTER SAUCE, ROASTED VEGETABLES
AND HERB RICE 8

NEW YORK STRIP AND CHIPS

WHISKEY SAUCE AND IRISH CHIPS 24

MACARONI AND CHEESE

AGED CHEDDAR SAUCE WITH CURLY MACARONI, DICED TOMATO AND CARAMELIZED
ONION. BAKED UNDER A GARLIC CRUMB CRUST 11
ADD MAPLE PEPPER BACON 1.50

CHICKEN POT PIE

FLAKY PIE CRUST BAKED OVER ROASTED CHICKEN, POTATOES AND VEGETABLES IN
A LIGHT CREAM SAUCE 13

KIPS PRIVATE DINING MENU

DINNER BUFFET

AVAILABLE FOR PARTIES OF 25 GUESTS OR MORE

EACH BUFFET INCLUDES THE FOLLOWING

- A FRESH GARDEN SALAD WITH YOUR CHOICE OF DRESSING
- FRESH BAGUETTES AND IRISH SODA BREAD WITH BUTTER
- YUKON GOLD GARLIC MASHED POTATOES
- CHEF'S CHOICE VEGETABLE
- CHEF'S CHOICE DESSERT

YOUR CHOICE OF ENTREE

PORK LOIN W/ APPLE BRANDY CREAM SAUCE \$25

CHAMPAGNE CHICKEN \$25

SLICED SIRLOIN IN BORDELAISE SAUCE \$29

ROAST VEGETABLE RAVIOLI WITH PESTO \$24

PRIME RIB SLOW ROASTED \$35

*ADD AN ADDITIONAL ENTREES \$6.00 PER PERSON

ASK YOUR CATERING REPRESENTATIVE FOR MORE DETAILS