

**Dinner Menu #1**

**Appetizers**

*The following will be served buffet style…*

**Mini Crab Cakes**

*Jumbo lump crab, chipotle and cilantro cream, \*1 per person*

**Maytag Blue Potato Chips**

*Potato chips, Maytag Blue & pepper jack*

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Wedge Salad**

*Wedge of iceberg, bleu cheese dressing, bleu cheese crumbles, diced tomatoes, scallions*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**Filet Mignon** *GF*

*Hand cut, woodfyre grilled and topped with red wine butter, served with Bonfyre mash & fresh vegetables*

**BBQ Ribs & Chicken**

*Slow roasted and smothered in our homemade Bourbon BBQ, Bonfyre mash & fresh vegetables*

**Asian Honey Glazed Salmon** *GF*

*Seared salmon, white rice, broccoli, cauliflower, cherry tomatoes & snow peas topped with caramelized oranges & spicy Asian sauce.*

**Lobster Ravioli**

*Three Cheese ravioli, shitake mushrooms, spinach, lobster meat & lobster cream sauce*

**Course Three**

***A guaranteed guest count is required to offer this dessert***

*Each guest will be served one of the following…*

**Flourless Chocolate Cake**

***$47 per person***



**Dinner Menu #2**

\*Menu requires pre-order

**Appetizers**

*The following will be served buffet style*

**Spicy Chorizo Mussels**

*1 lb of mussels per 5 guests, Chorizo, white wine, cream and clam juice*

**Chipotle Chicken Quesadilla**

*Onions, peppers, cheddar, pepper jack, shredded chicken*

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Wedge Salad**

*Wedge of iceberg, bleu cheese dressing, bleu cheese crumbles, diced tomatoes, scallions*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**9oz Top Sirloin** *GF*

*Hand cut, woodfyre grilled and topped with rosemary garlic butter, served with Bonfyre mash & fresh vegetables*

**Asian Honey Glazed Salmon** *GF*

*Seared salmon, white rice, broccoli, cauliflower, cherry tomatoes & snow peas topped with caramelized oranges & spicy Asian sauce.*

**Half Rack BBQ Baby Back Ribs**

*Slow roasted and fall off the bone tender, smothered in our homemade bourbon BBQ sauce, served with Bonfyre mash*

*and fresh vegetables*

**Jambalaya** *GF*

*Chicken, Andouille sausage, shrimp in a spicy creole rice*

**Course Three**

***A guaranteed guest count is required to offer this dessert***

*Each guest will be served one of the following…*

**Crème Brulee**

***$42 per person***



**Dinner Menu #3**

**Appetizers**

*The following will be served buffet style*

**Spinach & Artichoke Dip**

*Served with white corn tortilla chips*

**Fried Calamari**

*Calamari steaks in a crispy tempura batter served with spicy marinara*

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**Grilled Jumbo Shrimp** *GF*

*5 Grilled Shrimp, Sticky rice, Asian slaw & fresh vegetables*

**Herb Rotisserie Chicken** GF

*Marinated and slow roasted, served with Bonfyre mash & fresh vegetables*

**Mort’s Pot Roast**

*Red wine glaze, shiitakes, spinach, baby carrots & Bonfyre mash*

**Pan Fried Walleye**

*Coated in panko bread crumbs, served with roasted rosemary potatoes & fresh vegetables*

**Course Three**

*Each guest will be served the following…*

**Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$32 per person***



**Dinner Menu #4**

**Course One**

*Each guest will be served the following…*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Course Two**

*Each guest may enjoy one of the following…*

 **Mort’s Pot Roast**

*Red wine demi glaze, shiitakes, spinach, baby carrots & asparagus*

**Vegetarian Alfredo**

*Noodles tossed in our house made alfredo sauce with a seasonal vegetable mix*

**Chicken Parmesan**

*Italian cheese blend, fettuccini & garlic alfredo*

**Herb Rotisserie Chicken** *GF*

*Marinated and slow roasted, served with Bonfyre mash & fresh vegetables*

**Course Three**

*Each guest will be served the following…*

**Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$26 per person***



**Lunch Menu #1**

\*Menu requires pre-order

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**9oz Top Sirloin** *GF*

*Hand cut, woodfyre grilled and topped with rosemary butter, served with Bonfyre mash & fresh vegetables*

**Half Rack Baby Back Ribs**

*Slow roasted and fall of the bone tender, served with Bonfyre mash & fresh vegetables*

**Pan Fried Walleye**

*Coated in panko bread crumbs, served with roasted rosemary potatoes & fresh vegetables*

**Asian Honey Glazed Salmon** *GF*

*Seared salmon, white rice, broccoli, cauliflower, cherry tomatoes & snow peas topped with caramelized oranges & spicy Asian sauce.*

**Course Three**

*Each guest will be served the following…*

**~Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$38 per person***



**Lunch Menu #2**

**Course One**

*Each guest will be served the following…*

**~House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Course Two**

*Each guest may enjoy one of the following…*

**~Chicken Parmesan**

*Italian cheese blend, parmesan cheese, marinara sauce, & garlic alfredo fettuccini*

**~Grilled Jumbo Shrimp** *GF*

*Wood-fyred and served with sticky rice, Asian slaw & fresh vegetables*

**~Jambalaya**

*Chicken, andouille, shrimp, onions, celery, green bell peppers, Creole rice & Cajun seasoning*

**~Mort’s Pot Roast**

*Slow roasted pot roast, red wine glaze, shiitakes, spinach, garlic & baby carrots*

**Course Three**

*Each guest will be served the following…*

**~Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$20 per person***



**Lunch Menu #3**

**Course One**

*Each guest may enjoy one of the following…*

**~Grilled Fish Tacos**

*2 Grilled Mahi Taco, chipotle mayo, fresh pico de gallo, served with black bean salad as side*

**~California Turkey Burger**

*Avocado, tomato, lettuce, lemon pepper mayo, served with shoestring potatoes*

**~Bonfyre Bacon Cheeseburger**

*Hormone-free, grass fed beef cooked medium, served with Lettuce, tomato, onion & shoestring potatoes*

~**Southwest Chicken Salad**

*Romaine spring mix, black beans, corn, pepper jack cheese, tri pepper mix, avocado, quinoa, & pico de gallo tossed in cilantro lime vinaigrette*

**Course Two**

*Each guest will be served the following…*

**~Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$15 per person***