



BONFYRE™

— AMERICAN GRILLE —

Bonfyre American Grille Plated Menu Options

Our pre-selected menus have been carefully designed by our chef and culinary team to give you the best value and variety for your event. Our Event Coordinator will be happy to help you customize your menu to fit your event needs. Kids menu and other additional menu information is listed on the last page of this document.

- All private events require a confirmed guest count no later than 72 hours prior to your scheduled event.
- **Menu Selections:** Private Dining Events up to **15** guests have the option of ordering off of our full menu, or you may choose to work directly with our Special Events Manager to create a Customized Event Menu, created with you in mind.
- Private Events of **16** or more require a custom menu. Our Special Events Manager will work closely with you to create a custom menu to best suit your needs and budget. We also have examples of custom menus on our website.
- Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25** or more with steak as a menu option will only be offered **ONE** steak temperature i.e. medium.

**We understand how important your event is to you.
Thank you for choosing Bonfyre!**



BONFYRE™

AMERICAN GRILLE

Dinner Menu #1

Private events of **25 or more** require a **pre order on courses one and two no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25 or more** with steak as a menu option will only be offered **ONE** steak temperature i.e. medium

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...

6oz Filet Mignon GF

8oz Filet +\$7 / per person

Hand cut, woodfire 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

Pan Seared Scottish Salmon

Pan seared Scottish salmon, served with Bonfyre mashed potatoes and vegetables and a Bourbon glaze

Grilled Jumbo Shrimp GF

6 Grilled Shrimp, Sticky rice, Asian slaw & fresh vegetables

Course Three

A guaranteed guest count is required to offer this dessert

Each guest will be served one of the following...

Flourless Chocolate Cake

\$40 per person



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Dinner Menu #2

Private events of **25 or more** require a **pre order on courses one and two no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25 or more** with steak as a menu option will only be offered **ONE** steak temperature i.e. medium

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 Prime Top Sirloin GF

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

Pan Seared Scottish Salmon

Pan seared Scottish salmon, served with Bonfyre mashed potatoes and vegetables and a Bourbon glaze

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

\$35 per person



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Dinner Menu #3

Private events of **25 or more** require a pre order on courses one and two no later than **72 hours** prior to your scheduled event.

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

\$30 per person



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Lunch Menu #1

Private events of **25 or more** require a **pre order on courses one and two no later than 72 hours** prior to your scheduled event.

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

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

\$22 per person



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Lunch Menu #2

Private events of **25 or more** require a **pre order on courses one and two no later than 72 hours** prior to your scheduled event.

Course One

Each guest may enjoy one of the following...

~Grilled Fish Tacos

2 Seared fish 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

~Bonfire 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

\$18 per person



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Additional Menu Options

Kid's Menu

(available for children 12 and under) - \$6

-Kids Mac n Cheese

-Kids Chicken Tenders

-Kids Herb Rotisserie Chicken

-Kids Cheese Pizza

-Kids Hamburger

Vegetarian Options

Available for substitution for any item on pre-selected menu

-Grilled Vegetable Platter

Grilled cauliflower steak, grilled Portobello mushroom, radicchio, brown rice, tomato a la nicoise, chimichurri

-Vegetable Risotto

Onions, garlic, cherry tomatoes, peas, asparagus, shiitake mushrooms, spinach, asiago cheese, butter and lemon risotto

All Gluten Free menu items will be marked with (GF)