



BONFYRE™

— AMERICAN GRILLE —

Events Menu

We understand how important your group and event dining is to you. That is why we are dedicated to ensuring that the experience is comfortable and enjoyable for all of your guests as well as yourself. The following menu is a combination of the most popular dishes from our current Bonfyre American Grille Menu as well as items our Head Chef and Event Director have specially chosen to provide for your event needs. They have been carefully selected to ensure you the best quality and value for your event. If you would like to create a custom menu, you our Special Events Director, Ashley McGrail, will work with you to create the perfect menu for your event. Every effort will be made to accommodate your special needs.

Events

We can accommodate for the space and privacy you need. Choose from a variety of seating options, audio and video availability, as well as the help from our friendly staff.

With three different spaces to choose from, we can find the perfect place for your event to make you and your guests as comfortable as possible. Our dedicated staff is available for any size event to command the set-up, food & beverage service, staging, event décor & of course the clean up. This will ensure a seemingly effortless event for you from beginning to end. Contract and policies for events held at Bonfyre Grille can be received from our website or directly from our Special Events Director.

BREAKFAST

*Breakfast is offered between the hours of 7:00am – 12:00pm.
25 guests minimum, 72 hour notice*

BUFFET SELECTIONS

COMPLETE BREAKFAST.....per person \$17

This buffet style option is served with the following...

~ SCRAMBLED EGGS

Choice of traditional, cheesy or Denver style

~ SAUSAGE

2 pieces per person

~ BACON

2 pieces per person

~ BREAKFAST CHEESE POTATOES

~ FRESH FRUIT PLATTER

Honeyden, cantaloupe, pineapple, grapes, strawberries

SANDWICH/WRAP SELECTIONS

\$10/person

- **Turkey Club**

Turkey, bacon, provolone, tomato, lettuce, aioli

- **Chicken Wrap**

Grilled chicken, bacon, tomato, caramelized onions, gouda cheese, field greens, homemade balsamic vinaigrette, wrapped in a fresh wheat tortilla

- **Veggie Wrap**

Tomato, gouda cheese, field greens, balsamic, green beans

SALAD SELECTIONS

\$5/person

(Add Chicken, Shrimp or Tofu for \$7/person)

- **House Salad –**

Spring mix tossed in balsamic vinaigrette, roasted peppers, kalamata olives, feta cheese pepperoncinis

- **Caesar Salad –**

Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese, and croutons.

Specialty Salads - \$14/person

- **Southwest Salad –**

Romaine spring mix, Black beans, corn, pepperjack cheese, tri pepper mix, avocado, quinoa, and pico de gallo tossed in a cilantro lime vinaigrette.

- **Chicken, Beet and Berry Salad -**

Chicken, spinach, arugula, romaine, oranges, goat cheese, beets, fresh berries, and pecans in a strawberry vinaigrette

BUFFET ENTRÉE SELECTIONS

WOOD-FYRED SPECIALTIES

- **OUR FAMOUS BBQ BABY BACK RIB** ~ \$18/ person

½ Rack of slow roasted with dry rub until they are fall off the bone tender then smothered in our homemade Bourbon BBQ Sauce.

- **HERB ROTISSERIE CHICKEN** ~ \$18/person

Marinated and slow cooked above our woodfyre grille. Choice of Herb or Barbeque.

SIGNATURE ENTRÉES

- **CHICKEN PARMESAN** ~ \$18/person

Breaded chicken breasts pan fried and topped with our house made marinara sauce. Local Fettuccini Pasta tossed with our house made garlic alfredo sauce.

- **JAMBALAYA** ~ \$19/person

Chicken, shrimp, Andouille sausage, onions, bell peppers, in a spicy creole rice

- **MORT'S POT ROAST** ~ \$19/person

A tender beef roast with a red wine demi glaze, roasted garlic, and shiitake mushroom sauce.

- **VEGEATARIAN ALFREDO** ~ \$16/person

Pasta tossed with our house made garlic alfredo sauce and seasonal vegetable mix.

- **TACO BAR**

CHICKEN, TINGA OR BEEF-\$10 PER PERSON

FISH OR STEAK-\$14 PER PERSON

Served with pico de gallo, lettuce, sour cream, and shredded cheese.

SIDE SELECTIONS

\$4/person

- BONFYRE MASHED POTATOES
- ROASTED RED POTATOES
- TABBOULEH
- FRESH SEASONAL VEGETABLE
- ASIAN SLAW

HORS D'OEUVRE PLATTERS

48 hour notice required

Combination platters of cheeses, fruits, vegetables, and meats available upon request

FRESH FRUIT PLATTER GF ~ \$4/person

Assortment of seasonal fruit

FRESH VEGETABLE PLATTER GF ~ \$4/person

Zucchini, yellow squash, tomato, celery, carrots, broccoli

Served with side of ranch dressing

SPINACH AND ARTICHOKE DIP ~ \$5/person

Topped with tomatoes and scallions

Served with white corn chips

CHARCUTERIE BOARD ~ \$9/person

Imported and Domestic meats and cheeses, hand selected by our chef

CHEFS ARTISAN CHEESE PLATTER ~ \$10/person

Fine artisan cheeses chosen from our chef. Cheeses may include Casa Bolo Mella, Cranberry Chipotle Cheddar, Apple Smoked Cheddar, Grand Cru Gruyere Surchoix, Creama

Kasa, Monastery, or Black Goat Truffle, Brie, Fontina,

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Subject to availability, 24-HOUR NOTICE REQUIRED

ANTIPASTA (GF) ~ \$5/person

Salami, soppressata, fresh mozzarella, artichoke hearts, roasted red peppers, and roma tomatoes in a balsamic marinade.

Subject to availability, 24 HOUR NOTICE REQUIRED

ASSORTED CROSTINI PLATTER ~ Choose 2 ~ \$4/person Choose 4 ~ \$6/person

Steak & Blue - Roasted tomato, soppressata & fresh mozzarella - Beef Carpaccio with herbed cream cheese, red onion & capers – Fig jam, fresh & local goat cheese and arugula

HORS D'OEUVRES

Minimum of 25 pieces required

Mini Salmon Cakes.....	\$3/piece
Mini Crab Cakes.....	\$3.60/piece
Salmon Pinwheels.....	\$2.40/piece
Honey Smoked Salmon Canape.....	\$1.80/piece
Crab Stuffed Mushrooms.....	\$3/piece
Sausage Stuffed Mushrooms GF.....	\$2.60/piece
Jumbo Shrimp Cocktail GF.....	\$2.80/piece
Wood Fyred Chili Lime Shrimp GF.....	\$2.8/piece
Caprese Skewers GF.....	\$2.20/piece
Beef Satay GF.....	\$2.80/piece
Jerk Chicken Skewers.....	\$2.60/piece
Pot Roast Sliders.....	\$3/piece

FLATBREADS

Fig & Prosciutto

Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese. Finished with a Balsamic glaze.

\$16.00

Margherita

Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce

\$16.00

Smoked Salmon

Smoked salmon, dill cream, capers, red onion, cucumbers, and parmesan

\$18.00

Thai Chicken

Grilled chicken, cabbage blend, peanut sauce, spicy Thai glaze and cheese blend

\$16.00

Bianca

Spinach, Swiss chard, garlic, pine nuts, caramelized onions, red pepper flakes, extra virgin olive oil, goat cheese, mozzarella, parmesan

\$16.00

SOMETHING SWEET

Minimum of 25 pieces required

ASSORTED DESSERT BARS ~ \$3/piece

Includes lemon bars, gourmet brownies, melt away bars, caramel apple bars

PASTRIES AND MUFFINS ~ \$2.50/piece

ASSORTED MINI DESSERTS ~ \$2.50/piece

Cream cheese based parfaits - Six different flavors changing seasonally