



BONFYRE™

— AMERICAN GRILLE —

Banquet Planning Guide

Bonfyre American Grille has served the greater Madison area for nearly ten years with excellent service and creative cuisine with the importance of locally sourced ingredients for each menu item. Our team strives to provide expert guidance throughout the planning process to execute your event or private dining experience flawlessly with ease. Our talented culinary team seek to serve the highest quality of food and beverages to capture the attention of your guests for any occasion. We understand how important your event and private dining is to you so start planning your event with us today!

Our Commitment To You

Every effort will be made to accommodate your special dining requests. Choose from a variety of seating options, audio/visual availability, as well as the help from our friendly staff. With four 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 and your guests from beginning to end at Bonfyre Grille.

For more contract and policy details, please see our Event Booking Form on our website, front desk, or direct from our Event Sales Manager.

BREAKFAST MENU

Breakfast is offered between the hours of 8:00am – 12:00pm.
20 guests minimum | 72 hour notice required

BUFFET SELECTIONS

Priced Per Person | Billed on Consumption

Traditional Continental Breakfast.....\$12

Fresh fruit, yogurt, granola, mixed berries and assorted morning pastries

Bonfyre Breakfast.....\$16

Scrambled eggs, choice of *Bacon or Sausage Links*, cheesy breakfast potatoes, fresh fruit platter, and assorted morning pastries

Southern Spread.....\$19

Breakfast Jambalaya with scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, cornbread with honey butter, fresh fruit platter

The Healthy Start.....\$21

Vegetarian quiche, baked Scottish Salmon, yogurt, granola, mixed berries, assorted morning pastries, and fresh fruit platter

Executive Continental Breakfast.....\$24

Vegetarian quiche, bacon *and* sausage links, cheesy breakfast potatoes, yogurt, granola, mixed berries, assorted morning pastries, and fresh fruit platter

Bold Bonfyre Brunch.....\$28

Pot Roast Hash on a bed of roasted red potatoes, mushrooms, onions, bell peppers, Side of scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, choice of *Bacon or Sausage Links*, toast with jelly and butter, and a fresh fruit platter

A La Carte Beverages

Priced Per Carrafe | Billed on Consumption

Coffee Carrafe.....\$20

Regular & Decaf, cream, sugar

Juice Carrafes.....\$8

Orange & Cranberry Juice

Hot Tea.....\$8

Honey & Tea Bags

Soft Drinks.....\$3

Coke Products

LUNCH AT BONFYRE GRILLE

Plated luncheon and buffet meals are offered between 11:00am – 3:00pm
Minimum Guest Count of 15 for Buffet Options

BUFFET SELECTIONS

Priced Per Person

Soup & Salad Buffet.....\$16

One house made salad accompanied with our soup du jour and grilled pasta bread

Choice of:

House Salad

Spring mix tossed in balsamic vinaigrette, roasted peppers, Kalamata olives, feta cheese, pepperoncini

Caesar Salad

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

Southwest Salad (\$3 Addition)

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

Beet & Berry Salad (\$2 Addition)

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

Assorted Wraps Buffet.....\$16

Choice of two wraps halved, served with house made potato chips and tossed house salad in balsamic vinaigrette. **Third wrap option add-on for \$4 / 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

ADD-ON: Butternut Squash Soup *or* Soup du Jour.....\$3

Build-Your-Own Buffet

Offered for Lunch & Dinner | Priced Per Person

Fiesta Taco Bar\$18

Build your own taco bar includes **two** choices of protein, flour tortillas, paired with Spanish rice and black beans, pico de gallo, lettuce, cheddar cheese, and sour cream

Portion 2 Tacos per guest

Proteins: Choose 2

- Fajita Chicken
- Ground Beef
- Pan Seared Fish
- Sautéed Fajita Vegetables; bell peppers and onions

Taste of Italy Buffet\$24

Build your own pasta bar includes **one** choice of pasta and house-made sauce, paired with a Caesar salad, bowl of parmesan cheese, and grilled pasta bread

Choose 1:

Penne, Fettuccini, Orecchiette Pasta

Choose 1:

Alfredo, Marinara, Garlic Pesto

Proteins: Choose 2

- Italian Seasoned Chicken
- Ground Beef
- Italian Sausage
- Sautéed Mixed Vegetable Blend

Southern Soul Buffet.....\$28

Our Southern style BBQ Buffet includes **your choice** of protein with our house-made bourbon BBQ sauce and **choice of** a side dish paired with Asian slaw, Bonfyre mashed potatoes, and sautéed vegetables

Choose 1 Protein:

Half Rack BBQ Ribs *or* Herb Rotisserie Chicken

Choose 1 Side Dish:

Jambalaya *or* Lemon Risotto with Grilled Shrimp

BONFYRE BUFFETS CONTINUED

A guaranteed head count is required to offer the following buffets

Mort's Pot Roast.....\$18

A tender beef roast with a red wine demi glaze, roasted garlic, and shiitake mushroom sauce served with sauteed vegetables and Bonfyre mashed potatoes

ADD-ON: House Salad - \$3/person

Chicken Parmesan.....\$18

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

ADD-ON: Ceasar Salad - \$3/person

Jambalaya.....\$20

Chicken, shrimp, Andouille sausage, onions, bell peppers, in a spicy creole rice. Served with Sauteed Vegetables and honey cornbread muffins

ADD-ON: House Salad - \$3/person

Bourbon BBQ Baby Back Ribs.....\$20

½ Rack of slow roasted with dry rub until they are fall off the bone tender then smothered in our homemade Bourbon BBQ Sauce. Served with Bonfyre mashed potatoes and sauteed vegetables

ADD-ON: House Salad - \$3/person

Herb Rotisserie Chicken.....\$20

Marinated and slow cooked above our woodfyre grille served with Bonfyre mashed potatoes and sauteed vegetables. **Choice of:** *Bourbon BBQ Sauce or Herb Seasoning*

ADD-ON: House Salad - \$3/person

A La Carte Side Selections

Priced - \$4 / person

Bonfyre Mashed Potatoes | Roasted Redskin Potatoes

Fresh Sauteed Vegetables | Chorizo Street Corn

Butternut Squash Soup | Soup du Jour

Asian Slaw w/ Ginger Sesame Dressing

HORS D'OEUVRES AT BONFYRE GRILLE

Stationary Hors D'oeuvre Platters

Priced per platter | Full platters serve approximately *50 people*
Some platters may be offered in ½ or ¼ size buffet portions

Fresh Fruit Platter	\$140
Assortment of fresh cut seasonal fruits	
Crudites and Herb Dip	\$120
An assortment of fresh cut vegetables served with a creamy herb dip dressing	
Spinach & Artichoke Dip	\$150
Woodfyre baked artichoke and spinach dip topped with tomatoes and scallions Served with corn tortilla chips	
Wisconsin Cheese & Meat Board	\$200
<i>Carr Valley Cheese</i> made in La Valle, Wisconsin paired with locally sourced meats Served with toasted crostinis	
Charcuterie Board	\$250
Fine artisinal cheeses from <i>Carr Valley Cheese</i> paired with Prosciutto and Soppresata meats arranged with balsamic marinated vegetables to include kalamata olives, pepporchinis, artichoke hearts and served with crostini toast points	
Bourbon BBQ Meatballs	\$160
Bonfyre House-made Bourbon BBQ sauce martinated beef meatballs	
Mediterranean Platter	\$200
House-made hummus, assorted balsamic marintated vegetables to include bell peppers, olives, pepperochinis, with olive tapenade, and feta cheese served w/ pita chips	

Half Platters = ½ Price – Serves 25 | *Quarter Platters* = ¼ Price – Serves 10-12

HORS D'OEUVRES CONTINUED

Priced per Piece | Option of Butler Passed or Stationary

Mini Salmon Cakes	\$3/piece
Mini Crab Cakes	\$3.60/piece
Served with Chipotle Remoulade Sauce	
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
Served with Chimichurri Sauce	
Jerk Chicken Skewers GF.....	\$2.60/piece
Served with Tzatziki Sauce	
Pot Roast Sliders	\$3/piece
Topped with Mozzarella Cheese on a Mini Brioche Bun	
Mini Beef Wellingtons	\$4/piece
Bacon Wraps	\$2/piece
<i>Choice of:</i>	
• Water chestnuts	
• Artichoke hearts	
• Pineapple	
• Stuffed Dates with Goat Cheese.....	\$2.60/piece
Baked Stuffed Mushrooms	
<i>Choice of:</i>	
• Lump Crab Meat.....	\$3/piece
• Italian Sausage.....	\$2.60/piece
• Boursin Cheese.....	\$2/piece

Crostini Platters

Priced per Dozen | Served on Toasted Baguette Slices

Blackened Shrimp & Guacamole.....\$32

Pico de gallo, shrimp, fresh guacamole, cilantro, chimmichurri and smoked hot sauce

Fig & Prosciutto.....\$26

Fig jam, sliced prosciutto, arugula, manchego cheese, olive oil

Brie & Soppressata\$26

Pickled onions, apples, brie cheese, soppressata, parsley, hot honey drizzle

Greek Hummus (V).....\$24

Hummus, balsamic greens, diced kalamata olives, feta cheese, port wine syrup

Woodfired Flatbreads

Made to order | Replenished as necessary

Serves approximately 8 – 10 guests each

Bianca.....\$16

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

Fig & Prosciutto.....\$16

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

Margherita\$16

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

Thai Chicken.....\$16

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

A LA CARTE DESSERTS

Something Sweet

Served Family Style on Buffet or Dining Table

Assorted Dessert Bars.....\$3/piece
Includes lemon bars, gourmet brownies, melt away bars, caramel apple bars

Assorted Mini Parfaits.....\$3/piece
Cream cheese based desserts with 6 different flavors rotating seasonally

Pastries & Muffins.....\$2.50/piece
Morning pastries to include danishes, mini muffins, and assorted baked goods

Dozen Chocolate Chip Cookies.....\$15/dozen

Plated Dessert Options

Gauranteed Guest Count Required | Billed Based on Final Head Count

Carrot Cake.....\$5/person
Cream Cheese Frosting and Toasted Coconut Shavings

Flourless Chocolate Cake.....\$4/person
Caramel and Chocolate Drizzle

Crème Brulee.....\$6/person

Banana Rum Bread Pudding.....\$5/person



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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 vegetarian menu items are listed on the last page of this banquet guide.

- All private events require a confirmed guest count no later than 72 hours prior to your scheduled event.
- A guaranteed head count **ensures the final number of plated meals to be tracked and billed**. All beverage sales are based on consumption and billed to one check unless a cash bar is arranged ahead of time.
- **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.
- 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 in the private dining section.
- 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!

Contact info:

events@bonfyregrille.net | 608.273.3973



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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 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

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

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

Woodfyred Seafood Trio

Pan seared salmon and scallops, grilled shrimp, Swiss chard and lemon caper sauce, served over lemon risotto

BBQ Ribs & Chicken

Slow roasted and smothered in our homemade Bourbon BBQ, Served with Bonfyre mashed potatoes and sautéed vegetables

Lobster Ravioli

Spinach, shiitake mushrooms, onion, and a white wine lobster 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

\$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 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

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 sautéed vegetables

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 sautéed vegetables*

Pork Chop

*Grilled marinated pork chop with blackberry sauce,
Served with Bonfyre Mashed potatoes and sautéed vegetables*

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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AMERICAN GRILLE

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

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:

Pan Fried Walleye

Lightly breaded and seared, served with roasted rosemary potatoes and sautéed vegetables

Herb Rotisserie Chicken GF

Marinated and slow roasted, served with Bonfire mash & fresh vegetables

Mort's Pot Roast

Red wine glaze, shiitakes, spinach, baby carrots & Bonfire mash

Grilled Jumbo Shrimp GF

Six shrimp, Asian slaw and fresh sautéed vegetables served over sticky rice

Course Three

Each guest will be served the following:

Carrot Cake

Cream Cheese Frosting and Toasted Coconut Shavings

\$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

Southwest Chicken Salad

Grilled chicken, romaine, spring mix, black beans, corn, pepperjack cheese, tri-pepper mix, avocado, quinoa, and pico de gallo tossed in a cilantro lime vinaigrette, topped with tortilla strips

Mort's Pot Roast

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

BBQ Chicken Sandwich

Chicken breast, cheddar, fried onions, lettuce, tomato, bacon, smoky ranch and Bonfyre BBQ sauce

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*

Salmon Burger

*Miso aioli, shiitake mushroom relish, on a potato roll
Served with shoestring potatoes*

Bonfire Bacon Cheeseburger

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

Chicken Beet & Berry Salad

*Grilled Chicken, spinach, arugula, romaine, oranges, goat cheese,
Roasted beets, fresh berries, and pecans tossed in a strawberry 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

Vegetarian Options

Available for substitution for any item on our pre-selected menus

Tofu Curry Bowl

Pan seared tofu with coconut curry cream sauce, white rice, water chestnuts, mushroom snow peas, and sautéed onions

Kale & Rainbow Chard Salad GF

Dried cherries, pecans, pickled onions, apple, manchego cheese, and bourbon maple vinaigrette

Portobello Mushroom GF

Balsamic marinated, grilled and topped with chimichurri sauce served over a bed of brown rice and grilled asparagus

Southwest Veggie Burger

Housemade patty of beans, onions, peppers, rolled oats, pepperjack and southwest seasoning, topped with Bibb lettuce and tomato

Kid's Menu

(Available for children 12 and under)

Kids Mac n Cheese

Kids Chicken Tenders

Kids Herb Rotisserie Chicken

Kids Cheese Pizza

Kids Hamburger

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