



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
- Sauteed 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
- Sauteed 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 sauteed 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

Butternut Squash Soup

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 Soppressata 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

Choice of:

- Water chestnuts
- Artichoke hearts
- Pineapple
- Stuffed Dates with Goat Cheese.....\$2.60/piece

Baked Stuffed Mushrooms

Choice of:

- 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
Picked 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