



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 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



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 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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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 Bonfyre mash & fresh vegetables

Mort's Pot Roast

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

Bonfyre 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)