



# 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 / Iced 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 sause 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:*

Lemon Risotto *or* Red Beans & Rice Blend

# BONFYRE BUFFETS CONTINUED

A guaranteed head count is required to offer the following buffets

**Mort's Pot Roast**.....\$20

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**.....\$20

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**.....\$22

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**.....\$24

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

*Carr Valley Cheese* made in La Valle, Wisconsin paired with locally sourced meats  
Served with toasted crostinis

**Charcuterie Board**.....\$250

Fine artisinal cheeses from *Carr Valley Cheese* 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**.....\$180

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

<b>Blackened Shrimp &amp; Guacamole</b> .....	\$32
Pico de gallo, shrimp, fresh quacamole, cilantro, chimmichurri and smoked hot sauce	
<b>Fig &amp; Prosciutto</b> .....	\$26
Fig jam, sliced prosciutto, arugula, manchego cheese, olive oil	
<b>Brie &amp; Soppressata</b> .....	\$26
Picked onions, apples, brie cheese, soppressata, parsley, hot honey drizzle	
<b>Greek Hummus (V)</b> .....	\$24
Hummus, balsamic greens, diced kalamata olives, feta cheese, port wine syrup	
<b>Avocado (V)</b> .....	\$24
Avocado, cucumber, peppers, onions, corn, and olives	

# Woodfired Flatbreads

Made to order | Replenished as necessary

Serves approximately 8 – 10 guests each

<b>Bianca</b> .....	\$18
Spinach, Swiss chard, garlic, pine nuts, caramelized onions, red pepper flakes, extra virgin olive oil, goat cheese, mozzarella, parmesan	
<b>Fig &amp; Prosciutto</b> .....	\$19
Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese Finished with a Balsamic glaze	
<b>Margherita</b> .....	\$18
Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce	
<b>Thai Chicken</b> .....	\$19
Grilled chicken, cabbage blend, peanut sauce, spicy Thai glaze and cheese blend	
<b>Blackened Shrimp &amp; Chorizo</b> .....	\$19
Mix of cheddar and mozzarella, pico de gallo, cilantro, smoked hot sauce	



# 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

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

**Crème Brulee**.....\$6/person