



BONFYRE™

— AMERICAN GRILLE —

Banquet Planning Guide

Bonfyre American Grille has served the greater Madison area for over 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 and 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

Traditional Continental Breakfast	\$12
Fresh fruit, yogurt, granola, mixed berries and assorted morning pastries	
Bonfyre Breakfast	\$16
Scrambled eggs, choice of <i>Bacon or Sausage Links</i> , 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 <i>and</i> 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, and bell peppers, Side of scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, choice of <i>Bacon or Sausage Links</i> , toast with jelly and butter, and a fresh fruit platter	

A La Carte Beverages

Priced Per Carafe | Billed on Consumption

Coffee Carafe.....\$20
Regular & Decaf, Cream, Sugar

Juice Carafes.....\$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 red peppers, Kalamata olives, feta cheese, peperoncini

Caesar Salad

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

Southwest Salad (\$3 Addition)

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

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, and balsamic vinaigrette

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, 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 **one 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:

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 mushrooms, served with sauteed vegetables and Bonfyre mashed potatoes

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

Chicken Parmesan.....\$20

Breaded pan-fried chicken breasts 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 ribs with dry rub until they are fall off the bone tender & 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 Red 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 GF.....\$140

Assortment of fresh cut seasonal fruits

Crudites and Herb Dip GF.....\$120

An assortment of fresh cut vegetables served with a creamy ranch dressing

Spinach & Artichoke Dip\$150

Woodfyre baked artichoke and spinach dip topped with tomatoes and scallions

Served with white 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,

peperoncinis, artichoke hearts and served with crostini toast points

Bourbon BBQ Meatballs.....\$180

Bonfyre Bourbon BBQ sauce marinated beef meatballs

Mediterranean Platter.....\$200

House-made hummus, assorted balsamic marintated vegetables to include bell peppers,

olives, pepperochinis, olive tapenade, and feta cheese served w/ crostinis

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 & Cilantro Cream 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, and chimichurri	
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	
Avocado (V)	\$24
Avocado, cucumber, peppers, onions, corn, and olives	

Woodfired Flatbreads

Made to order | Replenished as necessary

Serves approximately 8 – 10 guests each

Bianca	\$18
Spinach, Swiss chard, garlic, pine nuts, caramelized onions, red pepper flakes, extra virgin olive oil, goat cheese, mozzarella, parmesan	
Fig & Prosciutto	\$19
Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese Finished with a Balsamic glaze	
Margherita	\$18
Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce	
Thai Chicken	\$19
Grilled chicken, cabbage blend, peanut sauce, spicy Thai chili glaze and a cheese blend	
Blackened Shrimp & Chorizo	\$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 Dessert 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

Guaranteed Guest Count Required | Billed Based on Final Head Count

Flourless Chocolate Cake.....\$5/person
Caramel and Chocolate Drizzle

Crème Brulee.....\$6/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:

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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..
Without a preorder: one item will be selected to be given to each guest...*

House Salad GF

*Spring mix tossed in balsamic, roasted red peppers,
feta cheese, kalamata olives, & pepperoncinis*

Wedge Salad GF

*Wedge of iceberg, bleu cheese dressing,
bleu cheese crumbles, bacon, cherry 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

*USDA PRIME, cooked medium, woodfyre grilled and topped with red wine butter,
Served with Bonfyre mash & fresh vegetables*

Woodfired 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 Mash and fresh vegetables*

Jumbo Lump Crab Cakes

*3 crab cakes with chipotle & cilantro cream sauces,
served with Bonfyre Mash and grilled asparagus*

Course Three

*A guaranteed guest count is required to offer this dessert
Each guest will be served one of the following...*

Flourless Chocolate Cake

\$45 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 enjoy 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...

10oz Prime Top Sirloin GF

USDA PRIME, Hand cut, woodfyre grilled and topped with red wine 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 vegetables

Blackened Chicken Penne

Red, green, and yellow peppers with sautéed mushrooms, onions, and tomatoes, tossed in a roasted red pepper cream sauce

Course Three

A guaranteed guest count is required to offer this dessert

Each guest will be served one of the following...

Crème Brulee

\$38 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 pan seared, served with roasted rosemary potatoes and fresh vegetables

Herb Rotisserie Chicken GF

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

Mort's Pot Roast

Slow roasted pot roast, red wine demi glaze, shiitake mushrooms, garlic, served with Bonfyre Mash, spinach, asparagus, and carrots

Grilled Jumbo Shrimp GF

Six grilled shrimp, sticky rice with Asian slaw, and fresh vegetables

Course Three

Each guest will be served the following:

Assorted Mini Cheesecake Parfaits

*Mini cream cheese parfait style desserts
6 different flavors changing seasonally*

\$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, served with pasta bread

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 demi glaze, shiitake mushrooms, garlic, served with Bonfyre Mash, spinach, asparagus, and carrots

BBQ Chicken Sandwich

Chicken breast, cheddar, fried onions, lettuce, tomato, bacon, smoky ranch and Bonfyre BBQ sauce, served with shoestring potatoes

Course Three

Each guest will be served the following:

Assorted Mini Dessert Parfaits

*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 tacos, chipotle mayo, fresh pico de gallo,
served with a black bean salad*

Salmon Sandwich

*Miso aioli, shiitake mushroom relish,
served with shoestring potatoes*

Bonfyre Bacon Cheeseburger

*Hormone-free, grass fed beef cooked medium,
served with cheddar cheese, lettuce, tomato, onion and shoestring potatoes*

Chicken Beet & Berry Salad GF

Vegetarian Option Available

*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 Dessert Parfaits

*Mini cream cheese parfait style desserts
6 different flavors changing seasonally*

\$18 per person

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, mushrooms, 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 Vegan

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 cheese and southwest seasoning, topped with Bibb lettuce and tomato. Served with shoestring potatoes

Vegetable Risotto

Onions, garlic, cherry tomatoes, peas, asparagus, shiitake mushrooms, spinach, asiago cheese, butter and lemon risotto

Kid's Menu

(Available for children 12 and under)

Kids Mac n Cheese

Kids Chicken Tenders with Fries

Kids Herb Rotisserie Chicken

Served with Bonfyre Mash and fresh vegetables

Kids Cheese Pizza

Kids Hamburger with Fries

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

