



# 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 event spaces to choose from and extensive catering options, we can create 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 & clean-up. This will ensure a seemingly effortless event for you and your guests from beginning to end with Bonfyre Grille.

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

# BREAKFAST MENU

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

Each buffet selection below has the option to be individually plated, to reduce the amount of food contact on the buffet line. No substitutions for pre-plated meals; all plates will be prepared the same.

## BUFFET SELECTIONS

Priced Per Person

<b>Traditional Continental Breakfast</b> .....	\$12
Fresh fruit, yogurt, granola, mixed berries, and assorted morning pastries	
<b>Bonfyre Breakfast</b> .....	\$16
Scrambled eggs, choice of <i>Bacon or Sausage Links</i> , cheesy breakfast potatoes, fresh fruit platter, and assorted morning pastries	
<b>Southern Spread</b> .....	\$19
Breakfast Jambalaya with scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, cornbread with honey butter, and fresh fruit platter	
<b>The Healthy Start</b> .....	\$21
Vegetarian quiche, baked Scottish Salmon, yogurt, granola, mixed berries, assorted morning pastries, and fresh fruit platter	
<b>Executive Continental Breakfast</b> .....	\$24
Vegetarian quiche, bacon <i>and</i> sausage links, cheesy breakfast potatoes, yogurt, granola, mixed berries, assorted morning pastries, and fresh fruit platter	
<b>Bold Bonfyre Brunch</b> .....	\$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 | Served Buffet-Style

Coffee Carafes.....\$20	Juice Carafes.....\$8
<i>Regular &amp; Decaf, Cream, Sugar</i>	<i>Orange &amp; Cranberry Juice</i>
Hot / Iced Tea.....\$8	Lemonade Carafes.....\$10
<i>Honey, Lemons, &amp; Tea Bags</i>	

# LUNCH AT BONFYRE GRILLE

Lunch is offered between the hours of 11:00am – 4:00pm.  
15 guests minimum | 48 hour notice required

Each buffet selection below has the option to be individually plated, to reduce the amount of food contact on the buffet line. No substitutions for pre-plated meals.

## 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, and pepperoncinis

#### **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, pico de gallo, tossed in a cilantro lime vinaigrette and topped with tortilla strips

#### **Beet & Berry Salad (\$2 Addition)**

Grilled chicken, spinach, arugula, romaine, oranges, goat cheese, beets, fresh berries, and pecans tossed in a strawberry vinaigrette

### **Assorted Wraps Buffet.....\$16**

**Choice of two** wraps halved, served with house-made potato chips and a 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, and balsamic vinaigrette

#### **• Veggie Wrap**

Tomato, gouda cheese, field greens, and balsamic vinaigrette

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

# Build-Your-Own Buffet

Offered for Lunch & Dinner | Priced Per Person  
15 guests minimum | 48 hour notice required

Each buffet selection below has the option to be individually plated, to reduce the amount of food contact on the buffet line. No substitutions for pre-plated meals.

## **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

**Second sauce option add-on for \$2 / person**

*Choose 1:*

Penne, Fettuccini, Orecchiette Pasta

*Choose 1:*

Alfredo, Marinara, Garlic Pesto

### **Proteins: Choose 2**

- Italian Seasoned Grilled Chicken
- Ground Beef
- Italian Sausage
- Sauteed Mixed Vegetable Blend (bell peppers and onions)

## **Southern Soul Buffet**.....\$28

Our Southern-style BBQ Buffet includes **one choice** of protein with our house-made Bourbon BBQ sauce and **choice of one** side dish paired with Asian slaw, Bonfyre mashed potatoes, and sauteed vegetables

*Choose 1 Protein:*

BBQ Ribs *or* Herb Rotisserie Chicken

*Choose 1 Side Dish:*

Lemon Risotto *or* Red Beans & Rice Blend

# BONFYRE BUFFETS CONTINUED

Offered for Lunch & Dinner | Priced Per Person

15 guests minimum | 48 hour notice required

Each buffet selection below has the option to be individually plated, to reduce the amount of food contact on the buffet line. No substitutions for pre-plated meals.

## **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 | 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 1/2 or 1/4 size buffet portions – See Below

Each platter below has the option to be individually plated on disposable plates,  
to reduce the amount of food contact on the buffet line.

**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

**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 artisanal cheeses from *Carr Valley Cheese* paired with Prosciutto and Soppressata  
meats arranged with balsamic marinated vegetables to include kalamata olives,  
pepperoncinis, artichoke hearts and toasted crostinis

**Mediterranean Platter**.....\$200  
House-made hummus, assorted balsamic marinated vegetables to include bell peppers,  
olives, pepperoncinis, olive tapenade, and feta cheese served w/ toasted crostinis

**Bourbon BBQ Meatballs**.....\$180  
Bonfyre Bourbon BBQ sauce marinated beef meatballs

*Half Platters = 1/2 Price – Serves 25 | Quarter Platters = 1/4 Price – Serves 10-12*

# Individual Hors D'oeuvres

Priced per Piece | Option of Butler Passed or Stationary on Buffet

Each hors d'oeuvre below has the option to be individually plated on disposable plates,  
to reduce the amount of food contact on the buffet line.

<b>Mini Salmon Cakes</b> .....	\$3/piece
<b>Mini Crab Cakes</b> .....	\$3.60/piece
Served with Chipotle Remoulade Sauce & Cilantro Cream Sauce	
<b>Jumbo Shrimp Cocktail GF</b> .....	\$2.80/piece
<b>Wood Fyred Chili Lime Shrimp GF</b> .....	\$2.8/piece
<b>Caprese Skewers GF</b> .....	\$2.20/piece
<b>Beef Satay GF</b> .....	\$2.80/piece
Served with Chimichurri Sauce	
<b>Jerk Chicken Skewers GF</b> .....	\$2.60/piece
Served with Tzatziki Sauce	
<b>Pot Roast Sliders</b> .....	\$3/piece
Topped with Mozzarella Cheese on a Mini Brioche Bun	
<b>Mini Beef Wellingtons</b> .....	\$4/piece
<b>Bacon Wraps</b> .....	\$2/piece
<i>Choice of:</i>	
• Water chestnuts	
• Artichoke hearts	
• Pineapple	
• Stuffed Dates with Goat Cheese.....	\$2.60/piece
<b>Baked Stuffed Mushrooms</b>	
<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

Served family-style on buffet or dining table, or individually plated (2 per serving)

- 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 & Soppresata** .....\$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 | Served family-style on buffet or dining table

- 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



# 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



# 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.
- Pricing for custom plated menus will be determined based on an average price of each menu selection.
- **Off-site Catering events** have the option to offer plated meals with prior planning with our Event Coordinator. A designated area at the venue must be available for our staff to prepare and serve food. Please inquire for more information.
- **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.
- Private events of **25 or more require a pre-order on all courses no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25** or more guests 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!**

Event Coordinator Contact:

**Bridget Harms**

**[events@bonfyregrille.net](mailto: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...  
Without a preorder: one item will be selected for all guests...*

#### 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...*

#### 7oz Filet Mignon GF

*USDA Choice, woodfyre grilled and topped with red wine garlic butter,  
Served with Bonfyre mash & fresh vegetables  
\*Cooked Medium\**

#### Woodfyred Seafood Trio

*Pan seared salmon and scallops, grilled shrimp,  
Swiss chard and lemon caper sauce, served over vegetable 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 fresh vegetables*

### Course Three

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

#### Flourless Chocolate Cake

**\$50 per person**



# BONFYRE™

AMERICAN GRILLE

## 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...  
Without a preorder: one item will be selected for all guests...*

#### 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 Top Sirloin GF

*USDA Choice, woodfire grilled and topped with red wine garlic butter,  
Served with Bonfyre mash & fresh vegetables  
\*Cooked Medium\**

#### Pan Seared Atlantic Salmon GF

*Pan seared Atlantic salmon, served with Bonfyre mash and fresh 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

**\$40 per person**



# BONFYRE™

— 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

*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:*

#### 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 Dessert Parfaits

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

**\$32 per person**



# BONFYRE™

— AMERICAN GRILLE —

## 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 cheese, 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**



# BONFYRE™

AMERICAN GRILLE

## 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*

**\$20 per person**

# Additional Menu Options

## Vegetarian Options

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

### **Tofu Curry Bowl**

***(Pre-Orders Required for this Option)***

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

### **Beet & Berry Salad GF**

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

### **Portobello Mushroom GF Vegan**

***(Pre-Orders Required for this Option)***

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

### **Southwest Veggie Burger**

*House-made patty of beans, onions, peppers, rolled oats, Pepperjack cheese and southwest seasoning, topped with Bibb lettuce and tomato. Served with shoestring potatoes*

### **Vegetable Risotto**

***(Pre-Orders Required for this Option)***

*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)**