



# 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.

# BREAKFAST MENU

Breakfast is offered between the hours of 8:00am – 12:00pm.  
25 guests minimum | 7 day notice required

## BUFFET SELECTIONS

Priced Per Person

**Traditional Continental Breakfast**.....\$15  
Fresh fruit, yogurt, granola, mixed berries, and assorted morning pastries

**Bonfyre Breakfast**.....\$18  
Scrambled eggs, choice of Bacon *or* Sausage Links, cheesy breakfast potatoes, fresh fruit platter, and assorted morning pastries

**Southern Spread**.....\$22  
Breakfast Jambalaya with scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, grilled garlic bread, and a fresh fruit platter

**The Healthy Start**.....\$22  
Scrambled eggs with vegetables, baked Scottish Salmon, yogurt, granola, mixed berries, assorted morning pastries, and a fresh fruit platter

**Executive Continental Breakfast**.....\$25  
Scrambled eggs, bacon *and* sausage links, cheesy breakfast potatoes, yogurt, granola, mixed berries, assorted morning pastries, and a fresh fruit platter

**Bold Bonfyre Brunch**.....\$29  
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 Bacon *or* Sausage Links, grilled garlic bread, and a fresh fruit platter

## A La Carte Beverages

Priced Per Carafe | Billed on Consumption | Served Buffet-Style

Coffee Carafes.....\$20  
*Regular & Decaf, Cream, Sugar*

Juice Carafes.....\$8  
*Orange & Cranberry Juice*

Hot / Iced Tea.....\$8  
*Honey, Lemons, & Tea Bags*

Lemonade Carafes.....\$10

# LUNCH AT BONFYRE GRILLE

Lunch is offered between the hours of 11:00am – 4:00pm.  
15 guests minimum | 72 hour notice required

## BUFFET SELECTIONS

Priced Per Person

### **Soup & Salad Buffet**.....\$19

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 (\$5 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 (\$5 Addition)**

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

### **Assorted Wraps Buffet**.....\$18

**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.....\$8

# Build-Your-Own Buffet

Offered for Lunch & Dinner | Priced Per Person  
25 guests minimum | 7 day notice required

## **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** .....\$25

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**.....\$30

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 Bonfyre mashed potatoes and sauteed vegetables

*Choose 1 Protein:*

BBQ Ribs *or* Herb Rotisserie Chicken

*Choose 1 Side Dish:*

Vegetable Risotto *or* Asian Slaw

# BONFYRE BUFFETS CONTINUED

Offered for Lunch & Dinner | Priced Per Person

15 guests minimum | 72 hour notice required

**Mort's Pot Roast**.....\$26

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 - \$8/person

**Chicken Parmesan**.....\$25

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 - \$8/person

**Jambalaya**.....\$27

Chicken, shrimp, Andouille sausage, onions, bell peppers, in a spicy creole rice. Served with sauteed vegetables and grilled pasta bread

*ADD-ON:* House Salad - \$8/person

**Bourbon BBQ Baby Back Ribs**.....\$27

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 - \$8/person

**Herb Rotisserie Chicken**.....\$26

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 - \$8/person

**BBQ Ribs & Herb Rotisserie Chicken Combo**.....\$37

Served with Bonfyre mashed potatoes and sauteed vegetables

## A La Carte Side Selections

**Priced - \$5 / person**

Bonfyre Mashed Potatoes | Roasted Red Potatoes

Fresh Sauteed Vegetables | Vegetable Risotto

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 size buffet portions – See Below

**Fresh Fruit Platter GF**.....\$150  
Assortment of fresh cut seasonal fruits

**Crudites and Herb Dip GF**.....\$130  
An assortment of fresh cut vegetables served with a creamy ranch dressing

**Wisconsin Cheese & Meat Board** .....\$220  
Fine artisinal cheeses paired with locally sourced meats, served with toasted crostinis

**Charcuterie Board**.....\$270  
Fine artisinal cheeses paired with locally sourced meats arranged with balsamic marinated vegetables to include kalamata olives, pepperoncinis, artichoke hearts and toasted crostinis

**Mediterranean Platter**.....\$220  
House-made hummus, assorted balsamic marintated vegetables to include bell peppers, olives, pepperochinis, olive tapenade, and feta cheese served w/ toasted crostinis

**Bourbon BBQ Meatballs**.....\$200  
Bonfyre Bourbon BBQ sauce marinated beef meatballs

*Half Platters = ½ Price – Serves 25*

# Individual Hors D'oeuvres

Priced per Piece | Served Stationary on Buffet or Hand-Passed

**Mini Salmon Cakes**..... \$4.50/piece

**Jumbo Shrimp Cocktail GF**..... \$4.00/piece

**Wood Fyred Chili Lime Shrimp GF**..... \$4.00/piece

**Caprese Skewers GF**..... \$3.00/piece

**Beef Satay GF**..... \$4.50/piece

Served with Chimichurri Sauce

**Jerk Chicken Skewers GF**..... \$3.50/piece

Served with Tzatziki Sauce

**Pot Roast Sliders**..... \$6/piece

Topped with Mozzarella Cheese on a Mini Brioche Bun

**Mini Beef Wellingtons**..... \$7/piece

**Bacon Wraps**..... \$4/piece

*Choice of:*

- Water chestnuts
- Artichoke hearts
- Pineapple
- Stuffed Dates with Goat Cheese.....\$4.25/piece

**Baked Stuffed Mushrooms**

*Choice of:*

- Italian Sausage.....\$4.50/piece
- Boursin Cheese.....\$4.00/piece

# Crostini Platters

Priced per Piece | Served on Toasted Baguette Slices  
Served family-style on buffet or dining table

- Blackened Shrimp & Guacamole**..... \$4.00/piece  
Pico de gallo, shrimp, fresh guacamole, cilantro, and chimichurri
- Fig & Prosciutto**..... \$3.50/piece  
Fig jam, sliced prosciutto, arugula, manchego cheese, olive oil
- Brie & Soppressata** ..... \$4.60/piece  
Pickled onions, apples, brie cheese, soppressata, parsley, hot honey drizzle
- Greek Hummus (V)**..... \$3.00/piece  
Hummus, balsamic greens, diced kalamata olives, feta cheese, port wine syrup
- Avocado (V)**..... \$3.50/piece  
Avocado, cucumber, peppers, onions, corn, and olives

# Woodfired Flatbreads

Made to Order | Replenished as Necessary | Available On-Site Only  
Serves approximately 8 – 10 guests | Served family-style on buffet or dining table

- Fig & Prosciutto**.....\$20  
Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese  
Finished with a Balsamic glaze
- Margherita** .....\$20  
Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce
- Thai Chicken**.....\$20  
Grilled chicken, cabbage blend, peanut sauce, spicy Thai chili glaze and a cheese blend
- Bianca Flatbread**.....\$20  
Spinach, Swiss chard, garlic, pine nuts, caramelized onions, red pepper flakes, e.v.o.o.,  
goat cheese, mozzarella, and Parmesan



# 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**.....\$3/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**.....\$7/person

Caramel and Chocolate Drizzle

**Crème Brulee**.....\$8/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.
- Plated menus are currently available for on-site private dining events only. Off-site catering events may be served buffet-style meals, as described in the previous section of this guide.
- **Private dining events** less than **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 **15** 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 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:

[events@bonfyregrille.net](mailto:events@bonfyregrille.net) | 608.273.3973



# BONFYRE™

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## 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 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*

#### Grilled Caesar Salad

*Grilled romaine, croutons, parmesan cheese, and a creamy Caesar dressing*

### 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\**

#### Woodfired 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*

### Course Three

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

#### Flourless Chocolate Cake

**\$56 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 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*

### 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*

### Course Three

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

#### Crème Brulee

**\$46 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

*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*

### Course Three

*Each guest will be served the following:*

#### Assorted Mini Dessert Parfaits

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

**\$42 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:*

#### Mort's Pot Roast

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

#### Chicken Parmesan

*Seasoned chicken, marinara, Italian cheese blend and garlic alfredo fettuccini*

#### Pan Fried Walleye

*Lightly breaded and pan seared, served with roasted rosemary potatoes 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*

**\$28 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*

#### Wagyu Burger

*Cooked medium, peppercorn mayo, shallot jam, arugula, and Gruyere cheese, served on a brioche bun with shoestring potatoes*

#### Chicken Caesar Salad

**\*Vegetarian Option Available\***

*Romaine, Caesar dressing, croutons, parmesan cheese, and grilled chicken*

### Course Two

*Each guest will be served the following:*

#### Assorted Mini Dessert Parfaits

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

**\$24 per person**

# Additional Menu Options

## Vegetarian Options

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

### **Tofu Curry Bowl**

*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**

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

## Kid's Menu

*(Available for children 12 and under)*

*Dine-In Only*

**Kids Mac n Cheese**

**Kids Chicken Tenders with Fries**

**Kids Cheese Pizza**

**Kids Cheeseburger with Fries**

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