



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.....\$15

Orange & Cranberry Juice

Hot / Iced Tea.....\$10

Honey, Lemons, & Tea Bags

Lemonade Carafes.....\$18

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.....\$18

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 - \$9/person

Jambalaya.....\$32

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 - \$4 / 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 artisanal cheeses paired with locally sourced meats, served with toasted crostinis

Charcuterie Board.....\$270
Fine artisanal 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 marinated vegetables to include bell peppers, olives, pepperoncinis, 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 Crab 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..... \$5/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 & Soppresata** \$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**.....\$21
Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese
Finished with a Balsamic glaze
- Margherita**\$21
Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce
- Thai Chicken**.....\$21
Grilled chicken, cabbage blend, peanut sauce, spicy Thai chili glaze and a cheese blend
- Bianca Flatbread**.....\$21
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.....\$4/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.....\$6/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.
- 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 | 608.273.3973



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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)