



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 is to you, so start planning 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.....\$17
Fresh fruit, yogurt, granola, mixed berries, and assorted morning pastries

Bonfyre Breakfast.....\$20
Scrambled eggs, choice of Bacon *or* Sausage Links, cheesy breakfast potatoes, fresh fruit platter, and assorted morning pastries

Southern Spread.....\$25
Breakfast Jambalaya with scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, grilled garlic bread, and a fresh fruit platter

The Healthy Start.....\$25
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.....\$20

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.....\$22

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.....\$10

Build-Your-Own Buffet

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

Fiesta Taco Bar\$20

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.....\$33

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.....\$27

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.....\$26

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.....\$33

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.....\$28

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.....\$165
Assortment of fresh cut seasonal fruits

Crudites and Herb Dip GF.....\$145
An assortment of fresh cut vegetables served with a creamy ranch dressing

Wisconsin Cheese & Meat Board\$240
Fine artisinal cheeses paired with locally sourced meats, served with toasted crostinis

Charcuterie Board.....\$300
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.....\$240
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.....\$220
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	\$5.00/piece
Jumbo Shrimp Cocktail GF.....	\$4.50/piece
Wood Fyred Chili Lime Shrimp GF.....	\$4.50/piece
Caprese Skewers GF.....	\$3.00/piece
Beef Satay GF..... Served with Chimichurri Sauce	\$4.50/piece
Jerk Chicken Skewers GF..... Served with Tzatziki Sauce	\$4.00/piece
Pot Roast Sliders Topped with Mozzarella Cheese on a Mini Brioche Bun	\$5.50/piece
Mini Beef Wellingtons	\$7/piece
Bacon Wraps <i>Choice of:</i> <ul style="list-style-type: none">• Water chestnuts• Artichoke hearts• Pineapple• Stuffed Dates with Goat Cheese.....	\$4.50/piece \$4.75/piece
Baked Stuffed Mushrooms <i>Choice of:</i> <ul style="list-style-type: none">• Italian Sausage.....• Boursin Cheese.....	\$4.50/piece \$4.50/piece

Crostini Platters

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

- Blackened Shrimp & Guacamole**..... \$4.50/piece
Pico de gallo, shrimp, fresh guacamole, cilantro, and chimichurri
- Fig & Prosciutto**..... \$4.00/piece
Fig jam, sliced prosciutto, arugula, manchego cheese, olive oil
- Greek Hummus (V)**..... \$3.50/piece
Hummus, balsamic greens, diced kalamata olives, feta cheese, port wine syrup
- Avocado (V)**..... \$4.60/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**.....\$23
Fig jam, caramelized onions, arugula, parmesan, mozzarella, & goat cheese
Finished with a Balsamic glaze
- Margherita**\$23
Roma tomatoes, basil, Italian cheese blend, fresh mozzarella, red sauce
- Thai Chicken**.....\$23
Grilled chicken, cabbage blend, peanut sauce, spicy Thai chili glaze and a cheese blend
- Bianca Flatbread**.....\$23
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.....\$4/piece

Morning pastries to include danishes, mini muffins, and assorted baked goods

Dozen Chocolate Chip Cookies.....\$17/dozen

Plated Dessert Options

Guaranteed Guest Count Required | Billed Based on Final Head Count

Flourless Chocolate Cake.....\$8/person

Caramel and chocolate drizzle, topped with a scoop of vanilla ice cream

Crème Brulee.....\$8/person