



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 are 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 Coordinator.

BREAKFAST MENU

Breakfast buffets are available between the hours of 8:00am – 12:00pm.

25 guests minimum

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

The Healthy Start.....\$28

Scrambled eggs with vegetables, baked Atlantic Salmon, yogurt, granola, mixed berries, assorted morning pastries, and a fresh fruit platter

Executive Continental Breakfast.....\$28

Scrambled eggs, bacon *and* sausage links, cheesy breakfast potatoes, yogurt, granola, mixed berries, assorted morning pastries, and a fresh fruit platter

Southern Spread.....\$32

Breakfast Jambalaya with scrambled eggs, mixed greens salad tossed in balsamic vinaigrette, garlic bread, and a fresh fruit platter

Bold Bonfyre Brunch.....\$37

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, 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 buffets are available between the hours of 11:00am – 4:00pm.

15 guests minimum

BUFFET SELECTIONS

Priced Per Person

Soup & Salad Buffet.....\$23

One house-made salad accompanied with our soup du jour and garlic 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 in 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.....\$25

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

Fiesta Taco Bar\$24

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
- Sautéed Fajita Vegetables (bell peppers and onions)

Taste of Italy Buffet\$30

Build your own pasta bar includes **one** choice of pasta and house-made sauce, paired with a Caesar salad, bowl of Parmesan cheese, and garlic 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
- Sautéed Vegetable Blend (bell peppers and onions)

Southern Soul Buffet.....\$35

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 sautéed 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

Mort's Pot Roast.....\$27

A tender beef roast with a red wine demi glaze, roasted garlic and shiitake mushrooms, served with sautéed vegetables and Bonfyre mashed potatoes

Chicken Parmesan.....\$26

Breaded pan-fried chicken breasts topped with our house-made marinara sauce and local fettuccini pasta tossed with our house-made garlic alfredo sauce, served with garlic bread

Jambalaya.....\$34

Chicken, shrimp, Andouille sausage, onions, celery, and bell peppers in a spicy Creole rice, served with sautéed vegetables and garlic bread

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

½ rack of slow roasted, fall-off-the-bone tender ribs smothered in our homemade bourbon BBQ sauce, served with Bonfyre mashed potatoes and sautéed vegetables

Herb Rotisserie Chicken GF\$28

Marinated and slow cooked above our woodfyre grille, served with Bonfyre mashed potatoes and sautéed vegetables. **Choice of:** *Bourbon BBQ Sauce or Herb Seasoning*

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

Served with Bonfyre mashed potatoes and sautéed vegetables

A La Carte Side Selections

Priced - \$6 / person

Bonfyre Mashed Potatoes | Roasted Red Potatoes

Fresh Sautéed Vegetables | Vegetable Risotto

Asian Slaw with Ginger Sesame Dressing

House Salad **\$8 / person**

Caesar Salad **\$8 / person**

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, V\$165

An assortment of fresh cut seasonal fruits

Crudités and Herb Dip GF, V\$145

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

Wisconsin Cheese & Meat Board GF\$240

Fine artisinal cheeses paired with locally sourced meats

Charcuterie Board GF\$300

Fine artisinal cheeses paired with locally sourced meats and balsamic marinated vegetables including kalamata olives and artichoke hearts

Mediterranean Platter GF, V\$240

House-made hummus, assorted roasted balsamic marinated vegetables including red peppers, pepperoncinis, kalamata olives, zucchini, asparagus, and feta cheese

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, V \$3.00/piece

Beef Satay GF..... \$4.50/piece
Served with Chimichurri Sauce

Jerk Chicken Skewers GF..... \$4.00/piece
Served with Tzatziki Sauce

Pot Roast Sliders..... \$5.50/piece
Topped with Mozzarella Cheese on a Mini Brioche Bun

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

Bacon Wraps GF..... \$4.50/piece
Choice of:

- Water Chestnuts
- Artichoke Hearts
- Pineapple
- Stuffed Dates with Goat Cheese.....\$4.75/piece

Baked Stuffed Mushrooms
Choice of:

- Italian Sausage.....\$4.50/piece
- Boursin Cheese (V).....\$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, and goat cheese, finished with a balsamic glaze
- Margherita (V)**\$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 (V)**\$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

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

Rich chocolate cake topped with almond ganache and raspberry sauce

Crème Brulee GF\$8/person

Topped with fresh berries



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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 a menu to fit your event needs.

Kids menu and vegetarian menu items are listed on the last page 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 Event Coordinator to create a customized event menu.
- Private events of **15** or more require a custom menu. Our Event Coordinator 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.
- 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, listed in the previous section of this guide.

**We understand how important your event is to you.
Thank you for choosing Bonfyre!**

Event Coordinator Contact:

events@bonfyregrille.net | 608.273.3973



Dinner Menu #1

Private events of **25 or more** require a **pre-order on courses with more than one option 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 pre-order: each guest may choose one of the following...
Without a pre-order: one item will be selected for all guests...*

House Salad GF

Spring mix tossed in balsamic, roasted red peppers, feta cheese, Kalamata olives, and pepperoncinis

Wedge Salad GF

Wedge of iceberg, bleu cheese dressing, bleu cheese crumbles, bacon, cherry tomatoes, and scallions

Caesar Salad

Romaine, croutons, Parmesan cheese, and a creamy Caesar dressing

Course Two

Each guest may enjoy one of the following...

8oz Filet Mignon GF

*Woodfyre grilled and topped with garlic butter, served with Bonfyre mash and fresh vegetables
*Cooked Medium**

Woodfired Seafood Trio GF

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

BBQ Ribs & Chicken

Slow roasted chicken and ribs 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...*

Espresso Chocolate Cake GF

\$64 per person



Dinner Menu #2

Private events of **25 or more** require a **pre-order on courses with more than one option 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 pre-order: each guest may choose one of the following...
Without a pre-order: one item will be selected for all guests...*

House Salad GF

Spring mix tossed in balsamic, roasted red peppers, feta cheese, Kalamata olives, and pepperoncinis

Wedge Salad GF

Wedge of iceberg, bleu cheese dressing, bleu cheese crumbles, bacon, cherry tomatoes, and scallions

Course Two

Each guest may enjoy one of the following...

10oz Top Sirloin GF

*Woodfyre grilled and topped with garlic butter, served with Bonfyre mash and 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 GF

\$50 per person



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Dinner Menu #3

Private events of 25 or more require a pre-order on courses with more than one option 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, and pepperoncinis

Course Two

Each guest may enjoy one of the following:

Pan Fried Walleye

Lightly breaded and pan seared, served with roasted red rosemary potatoes and fresh vegetables

Herb Rotisserie Chicken GF

Marinated and slow roasted, served with Bonfyre mash and 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



Lunch Menu #1

Private events of 25 or more require a pre-order on courses with more than one option 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, and 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 Bonfire Mash, spinach, asparagus, and carrots

Chicken Parmesan

Seasoned chicken, marinara, Italian cheese blend and garlic alfredo fettuccini, served with garlic bread

Pan Fried Walleye

Lightly breaded and pan seared, served with roasted red 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*

\$30 per person



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Lunch Menu #2

Private events of **25 or more** require a **pre-order on courses with more than one option no later than 72 hours prior** to your scheduled event. Additionally, any event with steak or beef as a menu option will only be offered **ONE** temperature, i.e. medium.

Course One

Each guest may enjoy one of the following:

Wagyu Burger

Wagyu beef cooked medium, peppercorn mayo, shallot jam, arugula, and Gruyere cheese, served on a brioche bun with shoestring potatoes

Grilled Fish Tacos

2 Seared fish tacos, chipotle mayo, fresh pico de gallo, cabbage blend, served with a black bean salad

Chicken Caesar Wrap

Romaine, Caesar dressing, tomatoes, Parmesan cheese and grilled chicken, served with shoestring potatoes

Course Two

Each guest will be served the following:

Assorted Mini Dessert Parfaits

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

\$26 per person

Additional Menu Options

Vegetarian Options

One vegetarian item may be added to a pre-selected plated menu at no extra cost

Portobello Mushroom GF Vegan

(Pre-Orders Required for this Option)

Balsamic marinated mushroom, grilled and topped with chimichurri sauce, served over a bed of white rice and grilled asparagus, cherry tomatoes, and olives

Southwest Veggie Burger V

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 V

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

Tofu Curry Bowl V

Tofu with coconut curry cream sauce, white rice, water chestnuts, mushrooms, snow peas, and sautéed onions

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)

All vegetarian menu items will be marked with (V)