



# BONFYRE™

— AMERICAN GRILLE —

## Banquet Planning Guide

Bonfyre American Grille has served the greater Madison area for more than 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 & clean-up. This will ensure a seemingly effortless event for you and your guests from beginning to end with Bonfyre Grille.

For 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 is available between the hours of 11:00am – 4:00pm.

**15 guests minimum**

## SANDWICH PLATTERS

Priced Per Person

*Available as a Wrap (Flour Tortilla) or a Sandwich (Hoagie Bun)*

**Turkey Club** .....\$15

Turkey, bacon, provolone, tomato, lettuce, aioli

**Grilled Chicken** .....\$15

Grilled chicken, bacon, tomato, caramelized onions, gouda cheese, field greens, and balsamic vinaigrette

**Vegetarian** .....\$14

Tomato, avocado, cucumber, gouda cheese, field greens, and balsamic vinaigrette

## LUNCH ADD-ONS

Priced Per Platter

*Regular Platter Serves Approx. 15-20 Guests*

*Large Platter Serves Approx. 30-40 Guests*

**House Salad** (\$60 regular / \$120 large)

Mixed greens, roasted red peppers, kalamata olives, feta cheese, pepperoncinis, and balsamic vinaigrette

**Chopped Wedge Salad** (\$85 regular / \$170 large)

Chopped iceberg, bacon, cherry tomatoes, green onions, bleu cheese crumbles, and bleu cheese dressing

**Caesar Salad** (\$70 regular / \$140 large)

Romaine, parmesan cheese, croutons, and caesar dressing

**House-Made Potato Chips** (\$50 regular / \$100 large)

**Chocolate Chip Cookies** (\$17 / dozen)

**Assorted Dessert Bars** (\$3 / each)

***Individual Lunch Boxes include your choice of sandwich with chips and a cookie for \$18 per person***

# 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

**25 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

# HORS D'OEUVRES AT BONFYRE GRILLE

## Stationary Hors D'oeuvre Platters

Priced per Platter

Full Platters Serve Approximately *50 People*

Half Platters = 1/2 Price – Serves Approximately *25 People*

**Fresh Fruit Platter** GF, V .....\$165

An assortment of fresh cut seasonal fruits

**Crudité 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 artisanal cheeses paired with locally sourced meats

**Charcuterie Board** GF .....\$300

Fine artisanal 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

# Individual Hors D'oeuvres

Priced per Piece | Served Stationary on Buffet or Hand-Passed  
*Minimum Quantity: 15 Pieces*

<b>Mini Crab Cakes</b> .....	\$5.00/piece
<b>Jumbo Shrimp Cocktail</b> GF.....	\$4.50/piece
<b>Wood-Fyred Chili Lime Shrimp</b> GF.....	\$4.50/piece
<b>Caprese Skewers</b> GF, V .....	\$3.00/piece
<b>Beef Satay</b> GF..... Served with Chimichurri Sauce	\$4.50/piece
<b>Jerk Chicken Skewers</b> GF..... Served with Tzatziki Sauce	\$4.00/piece
<b>Pot Roast Sliders</b> ..... Topped with Mozzarella Cheese on a Mini Brioche Bun	\$5.50/piece
<b>Mini Beef Wellingtons</b> .....	\$7/piece
<b>Bacon Wraps</b> GF..... <i>Choice of:</i>	\$4.50/piece
• Water Chestnuts	
• Artichoke Hearts	
• Pineapple	
• Stuffed Dates with Goat Cheese.....	\$4.75/piece
<b>Baked Stuffed Mushrooms</b> <i>Choice of:</i>	
• Italian Sausage.....	\$4.50/piece
• Boursin Cheese (V).....	\$4.50/piece

# Crostini Platters

Priced per Piece | Served on Toasted Baguette Slices  
*Minimum Quantity: 15 Pieces*

- 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

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

Rich chocolate cake topped with 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 limited 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.**
- 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.
- All beverage sales are based on consumption and billed to one check unless a cash bar is arranged ahead of time.

**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 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...*

#### Flourless Chocolate Cake GF

**\$64 per person**



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## 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:*

#### Mort's Pot Roast

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

#### Herb Rotisserie Chicken GF

*Marinated and slow roasted, served with Bonfyre mash and fresh vegetables*

#### Jambalaya GF

*Chicken, andouille, shrimp, onions, celery, green bell peppers, Creole rice and Cajun seasoning*

### 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 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 Bonfyre Mash, spinach, asparagus, and carrots*

#### **Herb Rotisserie Chicken GF**

*Marinated and slow roasted, served with Bonfyre mash and fresh vegetables*

#### **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 Salad**

*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*

**\$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, GF**

*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 are marked with (GF)***

***All vegetarian menu items are marked with (V)***