

WILDFIRE[®]
CHICAGO
PARTIES & SPECIAL EVENTS

WILDFIRE®

CLUB SUPPER

MENU

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style

APPETIZERS

choose two • served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD

CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA) • JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA)

OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • THE WILDFIRE CHOPPED SALAD

MAIN COURSES

choose two • served family style

ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO

MUSHROOM-CRUSTED PORK CHOPS • CEDAR-PLANKED SALMON • SWORDFISH LONDON BROIL

PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE • BARBECUED BABY BACK RIBS

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS • ROUMANIAN SKIRT STEAK (\$5 PER PERSON EXTRA)

FRESH FISH OF THE DAY (\$5 PER PERSON EXTRA) • ROASTED PRIME RIB OF BEEF (\$6 PER PERSON EXTRA)

NEW YORK STRIP STEAK (\$8 PER PERSON EXTRA) • FILET MIGNON (\$8 PER PERSON EXTRA)

SIDE DISHES

choose two • served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH VEGETABLE OF THE DAY

ROASTED MUSHROOM CAPS • CREAMED SPINACH

BROCCOLI & LEMON VINAIGRETTE • LOADED MASHED POTATOES

DESSERTS

choose two • served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • DOOR COUNTY CHERRY PIE

SEASONAL PIE • SEASONAL BERRIES CRISP WITH ICE CREAM • CHEESECAKE WITH CHERRY SAUCE

65.95 per person

Menu prices are subject to change.

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WILDFIRE®

EXECUTIVE CLUB SUPPER MENU

~ PERFECT FOR LARGE GATHERINGS ~

APPETIZERS

choose two • served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD
CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA) • JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA)
OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • THE WILDFIRE CHOPPED SALAD

MAIN COURSES

individually plated main course • host to pre-select three, guest to select one upon arrival for dinner

CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • SWORDFISH LONDON BROIL
CHICKEN MORENO • LEMON-PEPPER CHICKEN BREAST • MUSHROOM-CRUSTED PORK CHOPS
BARBECUED BABY BACK RIBS • BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS
NEW YORK STRIP STEAK • ROASTED PRIME RIB OF BEEF (16 oz.) • FILET MIGNON
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE

SIDE DISHES

choose two • served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH VEGETABLE OF THE DAY
ROASTED MUSHROOM CAPS • CREAMED SPINACH
BROCCOLI & LEMON VINAIGRETTE • LOADED MASHED POTATOES

DESSERTS

choose two • served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • DOOR COUNTY CHERRY PIE
SEASONAL PIE • SEASONAL BERRIES CRISP WITH ICE CREAM • CHEESECAKE WITH CHERRY SAUCE

79.95 per person

Maximum of 40 guests. • Menu prices are subject to change.

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WILDFIRE®

CORPORATE EXECUTIVE CLUB SUPPER MENU

APPETIZERS

choose two • served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD
CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA) • JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA)
OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • THE WILDFIRE CHOPPED SALAD

MAIN COURSES

individually plated main course • host to pre-select three, guest to select one upon arrival for dinner

BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • ROASTED HERB CHICKEN • CHICKEN MORENO
CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • SWORDFISH LONDON BROIL
ROASTED PRIME RIB OF BEEF (16 oz.) • FILET MIGNON (10 oz.) • NEW YORK STRIP STEAK (14 oz.)
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE

SIDE DISHES

choose two • served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH VEGETABLE OF THE DAY
ROASTED MUSHROOM CAPS • CREAMED SPINACH
LOADED MASHED POTATOES • BROCCOLI & LEMON VINAIGRETTE

DESSERTS

choose two • served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • DOOR COUNTY CHERRY PIE
SEASONAL PIE • SEASONAL BERRIES CRISP WITH ICE CREAM • CHEESECAKE WITH CHERRY SAUCE

WINE & BEER

WILDFIRE CHARDONNAY & WILDFIRE CABERNET SAUVIGNON • DRAUGHT & BOTTLED BEER

119.95

per person

Price per person includes: two glasses of wine or beer, coffee, tea and soda. Maximum of 40 people

Menu prices are subject to change.

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WILDFIRE®

CLUB LUNCH

MENU

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style

APPETIZERS

choose two • served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD
TUSCAN KALE & SPINACH SALAD • CAESAR SALAD • THE WILDFIRE CHOPPED SALAD
CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA) • JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA)
OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

MAIN COURSES

choose two • served family style

ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO
MUSHROOM-CRUSTED PORK CHOPS • CEDAR-PLANKED SALMON • SWORDFISH LONDON BROIL
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE
FRESH FISH OF THE DAY (\$2 PER PERSON EXTRA) • BARBECUED BABY BACK RIBS (\$2 PER PERSON EXTRA)
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (\$2 PER PERSON EXTRA) • ROUMANIAN SKIRT STEAK (\$2 PER PERSON EXTRA)
ROASTED PRIME RIB OF BEEF (\$2 PER PERSON EXTRA) • FILET MIGNON (\$3 PER PERSON EXTRA)

SIDE DISHES

choose two • served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH VEGETABLE OF THE DAY
ROASTED MUSHROOM CAPS • CREAMED SPINACH
BROCCOLI & LEMON VINAIGRETTE • LOADED MASHED POTATOES

Includes **COFFEE, TEA & SODA**

39.95
per person

DESSERTS

3.00 per person extra • choose two • served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • DOOR COUNTY CHERRY PIE
SEASONAL PIE • SEASONAL BERRIES CRISP WITH ICE CREAM • CHEESECAKE WITH CHERRY SAUCE

Menu prices are subject to change.

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WILDFIRE®

EXECUTIVE CLUB LUNCH MENU

~ PERFECT FOR LARGE GATHERINGS ~

APPETIZERS

choose two • served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD
TUSCAN KALE & SPINACH SALAD • CAESAR SALAD • THE WILDFIRE CHOPPED SALAD
CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA) • JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA)
OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

MAIN COURSES

individually plated main course • host to pre-select three, guest to select one upon arrival for lunch

LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO • MUSHROOM-CRUSTED PORK CHOP
BARBECUED BABY BACK RIBS • BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS • ROASTED PRIME RIB OF BEEF
FILET MIGNON • CEDAR-PLANKED SALMON • SWORDFISH LONDON BROIL • FRESH FISH OF THE DAY
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE

SIDE DISHES

choose two • served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH VEGETABLE OF THE DAY
ROASTED MUSHROOM CAPS • BROCCOLI & LEMON VINAIGRETTE
CREAMED SPINACH • LOADED MASHED POTATOES

Includes **COFFEE, TEA & SODA**

45.95
per person

DESSERTS

3.00 per person extra • choose two • served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • DOOR COUNTY CHERRY PIE
SEASONAL PIE • SEASONAL BERRIES CRISP WITH ICE CREAM • CHEESECAKE WITH CHERRY SAUCE

Maximum of 40 guests. • Menu prices are subject to change.

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WILDFIRE®

PASSED APPETIZER & MINI DESSERTS MENU

ALL OF THE ITEMS BELOW ARE PRICED PER DOZEN • THREE DOZEN MINIMUM PER ITEM • THREE-DAY NOTICE REQUIRED

SEAFOOD

MINI LUMP CRAB CAKES	44.00
CRISPY MANGO-GLAZED SHRIMP	36.00
TUNA TARTARE ON TOAST POINTS	40.00
SHRIMP COCKTAIL	40.00
BLUE CRAB DEVILED EGGS	36.00

BEEF & BISON

STEAK RUMAKI	46.00
BEEF TENDERLOIN ON BBQ POTATO CHIPS	46.00
STEAKHOUSE CHEDDAR BURGER SLIDERS	39.00
BACON & CHEDDAR DATES	32.00
BISON MEATBALLS	32.00

CHICKEN

CHICKEN WELLINGTON	32.00
CRISPY COCONUT CHICKEN BITES	32.00
ROAST CHICKEN & WILD MUSHROOM QUESADILLAS	28.00
CRISPY CHICKEN SLIDERS	30.00
BARBECUED CHICKEN FLATBREAD	20.00

VEGETARIAN

GOAT CHEESE-STUFFED MUSHROOMS	25.00
MINI CORNBREAD MUFFINS	18.00
MAC & CHEESE BITES	24.00
TOMATO & 3-CHEESE TARTINE	25.00
MEDITERRANEAN FLATBREAD	20.00

MINI DESSERTS

CHOCOLATE CHIP SKILLET COOKIES	24.00
KEY LIME PIES	30.00
CHERRY CHEESECAKE BITES	32.00
CHOCOLATE MOUSSE CUPCAKES	30.00
DOOR COUNTY CHERRY BARS	30.00

PLATTERS

all of the items below are priced per platter • all platters serve 10 - 12 people

VEGETABLES WITH RED PEPPER DIP	40.00
CHEESE PLATTER	50.00
SEASONAL FRESH FRUIT	60.00

Menu prices are subject to change.

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WILDFIRE®

BAR PACKAGES

BEER & WINE

SELECT IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
WILDFIRE CHARDONNAY, WILDFIRE CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

ONE HOURS..... 28.00 per person

TWO HOURS..... 35.00 per person

THREE HOURS..... 42.00 per person

CALL BRANDS

FEATURING CALL BRAND LIQUORS,
SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
BOULDER BANK SAUVIGNON BLANC, SANTI SORTESELE PINOT GRIGIO,
A TO Z PINOT NOIR, THREADCOUNT BY QUILT RED BLEND,
SODA, JUICES, COFFEE & TEA

ONE HOURS..... 37.00 per person

TWO HOURS..... 47.00 per person

THREE HOURS..... 57.00 per person

PREMIUM BRANDS

FEATURING PREMIUM BRAND LIQUORS,
WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
MASO CANALI PINOT GRIGIO, BIELER PÈRE & FILS "SABINE" ROSÉ, BONANNO CHARDONAY,
LA CREMA PINOT NOIR, ARUMA MALBEC, RAYMOND SOMMELIER SELECTION CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

ONE HOURS..... 42.00 per person

TWO HOURS..... 52.00 per person

THREE HOURS..... 62.00 per person

NON-ALCOHOLIC BEVERAGES

INCLUDES SODA, JUICES, COFFEE & TEA

7.00 per person

*For a list of our Call Brand Liquors & Premium Brand Liquors included in our packages, please ask our Parties & Special Events Manager. Bar Packages available for private events only.

WILDFIRE®

PUNCH & SANGRIA

MENU

MAKE YOUR OCCASION EVEN MORE MEMORABLE BY ADDING ONE OF OUR REFRESHING PUNCH BEVERAGES FOR THE GROUP

NON-ALCOHOLIC PUNCH

PARADISE PUNCH

orange, pineapple, lemon, cranberry

STRAWBERRY PUNCH

white cranberry, strawberry

45.95 per gallon*

CHAMPAGNE PUNCH

TWISTED PARADISE PUNCH

orange, pineapple, lemon, cranberry, prosecco

SPARKLING STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

79.95 per gallon*

SANGRIA

WHITE SANGRIA

Wildfire Chardonnay, house brandy, mango purée, orange juice, ginger ale

RED SANGRIA

Wildfire Cabernet Sauvignon, Pama Liqueur, house brandy, triple sec, orange juice, simple syrup

99.95 per gallon*

*Each gallon serves up to 20 people

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WILDFIRE®

CLUB BRUNCH

MENU

~ PERFECT FOR LARGE GATHERINGS ~

The ideal menu for a weekend gathering with a variety of sweet & savory items to choose from.
Served to your table family style.

APPETIZERS

choose two

CORNBREAD • SEASONAL FRESH FRUIT • FRESHLY BAKED CINNAMON ROLLS

MAIN COURSES

choose two

SHISHITO, KALE & FETA EGG WHITE FRITTATA • QUICHE LORRAINE

STEAK & EGG FLATBREAD • BAKED APPLE FLIP

HOUSE-CURED SALMON & AVOCADO TOAST

EGGS BENEDICT FLORENTINE • CRISPY CHICKEN EGGS BENEDICT

PRIME RIB HASH

SIDE DISHES

choose two

CHICKEN SAUSAGE • BREAKFAST POTATOES & ONIONS

APPLEWOOD-SMOKED BROWN SUGAR-GLAZED BACON

BAKED GARLIC-CRUSTED TOMATOES

Includes **COFFEE, TEA, SODA & ORANGE JUICE**

31.95
per person

Minimum of 20 people.

Menu prices are subject to change.

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WILDFIRE®

CONTINENTAL BREAKFAST MENU

~ PERFECT FOR LARGE GATHERINGS ~

Everyone in your party can enjoy a variety of breakfast items
when you order from the Continental Breakfast Menu

SERVED BUFFET STYLE

HOMEMADE CINNAMON ROLLS

served warm

HOMEMADE GRANOLA & YOGURT

authentic greek yogurt, honey nut granola

SEASONAL FRESH FRUIT

assorted berries, melons & other seasonal fruits

BAGELS & WHIPPED CREAM CHEESE

assortment of toasted bagels served with jam

SWEET BREAKFAST QUINOA

dried fruit, mixed nuts, sweet sour cream

COFFEE, TEA, SODA & ORANGE JUICE

regular & decaf coffee, assortment of hot & iced tea,
fresh-squeezed orange juice

25.95

per person

HOT ITEMS

5.00 per person extra • choose two

APPLEWOOD-SMOKED BACON

APPLE & MAPLE CHICKEN SAUSAGE

BREAKFAST POTATOES

SCRAMBLED EGGS

Available for private events only
All Continental Breakfasts are served buffet style.
Menu prices are subject to change