



WILDFIRE[®]

OAK BROOK • LINCOLNSHIRE • SCHAUMBURG • GLENVIEW

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
MEDITERRANEAN CHICKEN SKEWERS • CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA)
JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA) • **OVEN-ROASTED LUMP CRAB CAKES** (\$2 PER PERSON EXTRA)
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • GREEK • THE WILDFIRE CHOPPED SALAD

MAIN COURSES

choose two • served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO
MUSHROOM-CRUSTED PORK CHOPS • CEDAR-PLANKED SALMON • SIMPLY GRILLED BRANZINO
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
BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH
BROCCOLI & LEMON VINAIGRETTE • LOADED GIANT BAKED POTATO

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

58.95 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
MEDITERRANEAN CHICKEN SKEWERS • CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA)
JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA) • OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • GREEK • THE WILDFIRE CHOPPED SALAD

MAIN COURSES

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

SPIT-ROASTED HERB CHICKEN • CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • SIMPLY GRILLED WHOLE BRANZINO
CHICKEN MORENO • LEMON-PEPPER CHICKEN BREAST • BARBECUED CHICKEN • 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
BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH
BROCCOLI & LEMON VINAIGRETTE • LOADED GIANT BAKED POTATO

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

76.95 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
MEDITERRANEAN CHICKEN SKEWERS • CRISPY FRIED FRESH CALAMARI (\$2 PER PERSON EXTRA)
JUMBO SHRIMP COCKTAIL (\$2 PER PERSON EXTRA) • OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 PER PERSON EXTRA)

SALADS

choose two • served family style

TUSCAN KALE & SPINACH • CAESAR • GREEK • 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 • SPIT-ROASTED HERB CHICKEN • CHICKEN MORENO
CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • SIMPLY GRILLED WHOLE BRANZINO
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
BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH
LOADED GIANT BAKED POTATO • 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

112.95

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
MEDITERRANEAN CHICKEN SKEWERS • TUSCAN KALE & SPINACH SALAD • CAESAR SALAD • GREEK 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)
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 PER PERSON EXTRA)

MAIN COURSES

choose two • served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO
MUSHROOM-CRUSTED PORK CHOPS • CEDAR-PLANKED SALMON • SIMPLY GRILLED BRANZINO
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
BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH
BROCCOLI & LEMON VINAIGRETTE • LOADED GIANT BAKED POTATO

Includes COFFEE, TEA & SODA

32.95

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
MEDITERRANEAN CHICKEN SKEWERS • TUSCAN KALE & SPINACH SALAD • CAESAR SALAD • GREEK 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)
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 PER PERSON EXTRA)**

MAIN COURSES

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

**SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • 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 • SIMPLY GRILLED WHOLE BRANZINO • 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
BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • BROCCOLI & LEMON VINAIGRETTE
CREAMED SPINACH • LOADED GIANT BAKED POTATO**

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**

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.

WILDFIRE®

BAR PACKAGES

BEER & WINE

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

TWO HOURS 28.00 per person
THREE HOURS 32.00 per person
FOUR HOURS 40.00 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, HESS SHIRTAIL RANCHES CHARDONNAY,
A TO Z PINOT NOIR, CONUNDRUM RED BLEND,
SODA, JUICES, COFFEE & TEA

TWO HOURS 35.00 per person
THREE HOURS 39.00 per person
FOUR HOURS 47.00 per person

PREMIUM BRANDS

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

TWO HOURS 42.00 per person
THREE HOURS 46.00 per person
FOUR HOURS 54.00 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

39.95 per gallon*

CHAMPAGNE PUNCH

TWISTED PARADISE PUNCH

orange, pineapple, lemon, cranberry, prosecco

SPARKLING STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

75.95 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

94.95 per gallon*

*Each gallon serves up to 20 people

WILDFIRE®

WEEKEND CLUB BRUNCH MENU

SERVED TO YOUR TABLE FAMILY STYLE.

APPETIZERS

choose one

– BAKED FRESH DAILY –

CORNBREAD • BLUEBERRY BUCKLE • CINNAMON ROLLS

MAIN COURSES

choose two

SPINACH, KALE & FETA EGG WHITE FRITTATA • QUICHE LORRAINE
WILDFIRE CHOPPED SALAD • BAKED DOOR COUNTY CHERRY FRENCH TOAST
AVOCADO TOAST WITH SLICED TOMATOES
SOUTHWESTERN SKIRT STEAK WITH RANCHERO SAUCE (\$2 PER PERSON EXTRA)
AVOCADO TOAST WITH SMOKED SALMON (\$2 PER PERSON EXTRA)
OVEN-ROASTED LUMP CRAB CAKES (\$2 PER PERSON EXTRA)

SIDE DISHES

choose two

APPLE & MAPLE CHICKEN SAUSAGE • BREAKFAST POTATOES
SCRAMBLED EGGS • SEASONAL FRESH FRUIT
APPLEWOOD-SMOKED BROWN SUGAR-GLAZED BACON

Includes COFFEE, TEA, SODA & ORANGE JUICE

32.95
per person

Minimum of 20 people.

Menu prices are subject to change.

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