





~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style

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 SCALLOPS SKEWERS [\$2 per person extra]

Salads

choose two - served family style TUSCAN KALE & SPINACH • CAESAR • GREEK • WILDFIRE CHOPPED SALAD

choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST CHICKEN MORENO • MUSHROOM-CRUSTED PORK CHOPS • CEDAR-PLANKED SALMON 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 FRESH BROCCOLI lemon vinaigrette

)ossort

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



### WILDFIRERESTAURANT.COM

# ~ PERFECT FOR LARGE GATHERINGS ~

WILDFIRE

Executive Club Supper Menu

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 SCALLOPS SKEWERS [\$2 per person extra]

Salads =

choose two - served family style

TUSCAN KALE & SPINACH • CAESAR • GREEK • 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 • 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 FRESH 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



per person

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

### WILDFIRERESTAURANT.COM

# 

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 SCALLOPS SKEWERS (\$2 per person extra)

Salad

choose two - served family style

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

Main Courses

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

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

la Dis

choose two - served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES FRESH VEGETABLE OF THE DAY • CREAMED SPINACH • BAKED MAC & CHEESE ROASTED MUSHROOM CAPS • FRESH BROCCOU lemon vinaigrette

esserts

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 AND WILDFIRE CABERNET • DRAUGHT & BOTTLED BEER



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.

#### WILDFIRERESTAURANT.COM



~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style

choose two <sup>-</sup> served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD **GRILLED PEPPERONI FLATBREAD • MEDITERRANEAN CHICKEN SKEWERS** CAESAR SALAD • WILDFIRE CHOPPED SALAD • TUSCAN KALE & SPINACH 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 SCALLOPS SKEWERS (\$2 per person extra)

lain Courses

choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST CHICKEN MORENO • MUSHROOM-CRUSTED PORK CHOP • CEDAR-PLANKED SALMON PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (\$2 per person extra)

FRESH FISH OF THE DAY (\$2 per person extra) • BARBECUED BABY BACK RIBS (\$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

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH BROCCOLI lemon vinaigrette BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH FRESH VEGETABLE OF THE DAY

**INCLUDES** coffee, tea & soda

32.95 per person

esser

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.

## WILDFIRERESTAURANT.COM

# — WILDFIRE — Executive Club Lunch Menu

## ~ PERFECT FOR LARGE GATHERINGS ~

choose two - served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD **GRILLED PEPPERONI FLATBREAD • MEDITERRANEAN CHICKEN SKEWERS** CAESAR SALAD • WILDFIRE CHOPPED SALAD • TUSCAN KALE & SPINACH 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 SCALLOPS 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 • 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 • CREAMED SPINACH BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • FRESH BROCCOLI lemon vinaigrette FRESH VEGETABLE OF THE DAY

**INCLUDES** coffee, tea & soda

38.95 per person

ossorts

(\$3 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.

WILDFIRERESTAURANT.COM ©2024 A LETTUCE ENTERTAIN YOU® RESTAURANT

# \_\_\_\_\_WILDFIRE \_\_\_\_\_ Passed Appetizer & Mini Desserts Menu

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

	CII	
	= Seafood ======	
		44.00
CRISPY MANGO-GLAZED SHRIMP		36.00
TUNA TARTARE ON TOAST POINTS		40.00
	2 IS_R:	
	Seef & Bison ———	
STEAK RUMAKI		
BACON & CHEDDAR DATES		32.0C
BISON MEATBALLS		32.00
	= Chicken ======	
	Citacient	32.00
	ESADILLAS	
BARBECUE CHICKEN FLATBREAD		20.00
	0.1	
	Vegetarian	
GOAT CHEESE-STUFFED MUSHROOMS		25.00
	· · · · · · · · · · · · · · · · · · ·	
	· · · · · · · · · · · · · · · · · · ·	
MEDITERRANEAN FLATBREAD		20.00
<b>9</b> /		
<b>/</b> (	Nini Desserts ———	
CHOCOLATE CHIP SKILLET COOKIES		24.00
		30.00
		32.00
		30.00
		30.00
	= Platters ======	
	re priced per platter • all platters serve 10 - 12 people	
	e priced per platter • all platters serve 10 - 12 people	
	e priced per platter • all platters serve 10 - 12 people	40.00 50.00

Menu prices are subject to change.

### WILDFIRERESTAURANT.COM

WILDFIRE

Bar Packages

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

One Hour	20.00	per	person
Two Hours	25.00	per	person
Three Hours	30.00	per	person
Four Hours	35.00	, per	, person

Fouse Bran

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

One Hour	23.00	per	person
Two Hours	28.00	, per	person
Three Hours	33.00	, per	person
Four Hours	38.00	per	person

Call Brand

FEATURING CALL BRAND LIQUORS, SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS, IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER, CHASING VENUS SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY, ELOUAN PINOT NOIR, CONUNDRUM RED BLEND, SODA, JUICES, COFFEE & TEA

One Hour	27.00 per person
Two Hours	32.00 per person
Three Hours	37.00 per person
Four Hours	42.00 per person

remium Brand

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, KILLKA MALBEC, FRANCISCAN ESTATE "CORNERSTONE" CABERNET SAUVIGNON, SODA, JUICES, COFFEE & TEA

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



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

Non-Alcoholic Punch

orange, pineapple, lemon, cranberry

**STRAWBERRY PUNCH** white cranberry, strawberry

**39.95** per gallon serves up to 20 people

Champagne Punch

**TWISTED PARADISE PUNCH** orange, pineapple, lemon, cranberry, prosecco

SPARKLING STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

75.95 per gallon serves up to 20 people

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



### WILDFIRERESTAURANT.COM

©2023 LETTUCE ENTERTAIN YOU® ENTERPRISES, INC.