





~ 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

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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



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~ 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.

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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

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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.

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~ 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** 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

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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 ~

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

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(\$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.

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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

	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
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	· · · · · · · · · · · · · · · · · · ·	
MEDITERRANEAN FLATBREAD		20.00
9 /		
/ (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.

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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



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