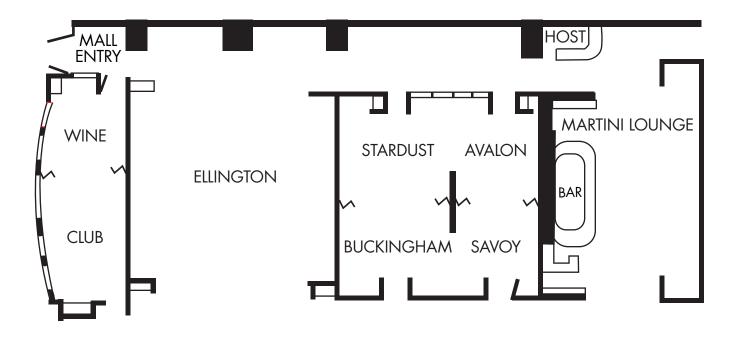


WILDFIRE TYSONS Private Room Map & Capacities



ROOM	M A X I M U M C A P A C I T Y	MAXIMUM CAPACITY WITH AUDIO VISUAL EQUIPMENT
STARDUST	34	N/A
AVALON	28	22
BUCKINGHAM	36	24
SAVOY	25	20
BASS	120	90
WINE	16	10
CLUB	36	28
WINE/CLUB	50	36

Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



choose two

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD
GRILLED PEPPERONI FLATBREAD • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)
SHRIMP COCKTAIL (\$2 per person extra) • OVEN-ROASTED LUMP CRAB CAKES (\$3 per person extra)



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



choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST PENNE & ROASTED VEGETABLES • MUSHROOM-CRUSTED PORK CHOPS* • CEDAR-PLANKED SALMON* 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)



RED SKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH VEGETABLE OF THE DAY
CREAMED SPINACH • ROASTED MUSHROOM CAPS
LOADED BAKED POTATO • FRESH BROCCOLI lemon vinaigrette



choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE CHEESECAKE WITH CHERRY SAUCE

55.95 per person

Menu prices are subject to change.

* This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Club Supper Menu

~ 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 • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)
SHRIMP COCKTAIL (\$2 per person extra) • OVEN-ROASTED LUMP CRAB CAKES (\$3 per person extra)



choose two - served family style

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

Main Courses

individually plated dinners - please choose three

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST PENNE & ROASTED VEGETABLES • BARBECUED BABY BACK RIBS

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS* • MUSHROOM-CRUSTED PORK CHOPS*

CEDAR-PLANKED SALMON* • FRESH FISH OF THE DAY • NEW YORK STRIP STEAK*

ROASTED PRIME RIB OF BEEF* 16 oz. • FILET MIGNON*



choose two - served family style

RED SKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • LOADED BAKED POTATO
FRESH VEGETABLE OF THE DAY • ROASTED MUSHROOM CAPS
CREAMED SPINACH • FRESH BROCCOLI lemon vinaigrette



choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE CHEESECAKE with CHERRY SAUCE

69.95

per person

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

* This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



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

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

SHRIMP COCKTAIL (\$2 per person extra) • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)

OVEN-ROASTED LUMP CRAB CAKES (\$3 per person extra)



choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • MUSHROOM-CRUSTED PORK CHOP* LEMON-PEPPER CHICKEN BREAST • PENNE & ROASTED VEGETABLES • CEDAR-PLANKED SALMON*

ROUMANIAN SKIRT STEAK* (\$2 per person extra)

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) **ROASTED PRIME RIB OF BEEF*** (\$2 per person extra) • **FILET MIGNON*** (\$3 per person extra)



RED SKIN MASHED POTATOES • CREAMED SPINACH • BALSAMIC-ROASTED VEGETABLES ROASTED MUSHROOM CAPS • FRESH BROCCOLI lemon vinaigrette FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda

32.95 per person



3.00 per person extra choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE CHEESECAKE WITH CHERRY SAUCE

Menu prices are subject to change.

* This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

— WILDFIRE — Executive Club Lunch Menu

PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



BAKED GOAT CHEESE • TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD BISON MEATBALLS • CAESAR SALAD • WILDFIRE CHOPPED SALAD • TUSCAN KALE & SPINACH SALAD SHRIMP COCKTAIL (\$2 per person extra • CRISPY FRIED FRESH CALAMARI (\$2 per person extra) **OVEN-ROASTED LUMP CRAB CAKES** (\$3 per person extra)



PENNE & ROASTED VEGETABLES • SPIT-ROASTED HERB CHICKEN • LEMON-PEPPER CHICKEN BREAST BARBECUED CHICKEN • BARBECUED BABY BACK RIBS BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS* • MUSHROOM-CRUSTED PORK CHOP* ROASTED PRIME RIB OF BEEF* • FILET MIGNON* OVEN-ROASTED LUMP CRAB CAKE . CEDAR-PLANKED SALMON* . FRESH FISH OF THE DAY



choose two - served family style

RED SKIN MASHED POTATOES • CREAMED SPINACH BALSAMIC-ROASTED VEGETABLES • ROASTED MUSHROOM CAPS FRESH BROCCOLI - lemon vinaigrette • FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda



(\$3 per person extra) choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE CHEESECAKE WITH CHERRY SAUCE

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

WILDFIRERESTAURANT.COM

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Passed Appetizer & Mini Desserts Menu

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

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MINI LUMP CRAB CAKES	44.00
CRISPY MANGO-GLAZED SHRIMP	
TUNA TARTARE ON TOAST POINTS	
SHRIMP COCKTAIL	
BLUE CRAB DEVILED EGGS	
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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	
——————————————————————————————————————	
CHICKEN WELLINGTON	32.00
CRISPY COCONUT CHICKEN BITES	32.00
ROAST CHICKEN & WILD MUSHROOM QUESADILLAS	
CRISPY CHICKEN SLIDERS	
BARBECUE CHICKEN FLATBREAD	
COAT CHIEFE STHEFF AND AND LOCALS	
GOAT CHEESE-STUFFED MUSHROOMS	25.00
	18.00
MAC & CHEESE BITES	
TOMATO & 3-CHEESE TARTINE	
MEDITERRANEAN FLATBREAD	
	20.00
CHOCOLATE CHIP SKILLET COOKIES.	24.00
KEY LIME PIES	
CHERRY CHEESECAKE BITES	32.00
CHOCOLATE MOUSSE CUPCAKES	30.00
DOOR COUNTY CHERRY BARS	
DOOR COUNTY CHERRY BARS	30.00
======================================	
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
ALCOHOL INDICATION IN THE PROPERTY OF THE PROP	50.00

Menu prices are subject to change.

Bar Packages



5.00 per person

Beer & Wine

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

House Brands

FEATURING HOUSE BRAND LIQUORS AND DOMESTIC DRAUGHT & ROTTLED BEERS

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

One Hour. 25.00 per person
Two Hours 30.00 per person
Four Hours 40.00 per person

Call Brands

FEATURING CALL BRAND LIQUORS
SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS
CHASING VENUS SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY,
ELOUAN VALLEY PINOT NOIR, ERUPTION (MALBEC/SYRAH BLEND),
SODA, JUICES, COFFEE & TEA

One Hour. 29.00 per person
Two Hours 34.00 per person
Four Hours 44.00 per person



FEATURING PREMIUM BRAND LIQUORS WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS IMPORTED AND DOMESTIC DRAUGHT & BOTTLED BEERS & HARD CIDER MASO CANALI PINOT GRIGIO, GROOM SAUVIGNON BLANC, BONANNO CHARDONNAY, LA CREMA PINOT NOIR, KILLKA MALBEC, FRANCISCAN ESTATE "CORNERSTONE" CABERNET SAUVIGNON, SODA, JUICES, BOTTLED WATERS, COFFEE, CAPPUCCINO, ESPRESSO & TEA

One Hour. 35.00 per person
Two Hours 39.00 per person
Two Hours 44.00 per person
Four Hours 49.00 per person

^{*}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.