

MENU & BEVERAGE OPTIONS



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 SCALLOP SKEWERS (\$2 per person extra)

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)

choose two - served family style

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

essert

choose two - served family style TRIPLE-LAYER CHOCOLATE CAKE . HOMEMADE KEY LIME PIE . DOOR COUNTY CHERRY PIE SEASONAL PIE • CHEESECAKE WITH CHERRY SAUCE • SEASONAL BERRIES CRISP WITH ICE CREAM



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WILDFIRE

Executive Club Supper Menu



 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)

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

Main Courses

individually plated dinners - please choose three LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO FRESH FISH OF THE DAY • CEDAR-PLANKED SALMON PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE BARBECUED BABY BACK RIBS • NEW YORK STRIP STEAK ROASTED PRIME RIB OF BEEF (16 oz.) • FILET MIGNON PETITE FILET MIGNON & GRILLED SHRIMP SKEWER

Side Dishes

choose two - served family style

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

Desserts

choose two - served family style

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



per person

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

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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)

choose two - served family style

Appetizers

Salads

choose two - served family style

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

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 (14 oz.) • NEW YORK STRIP STEAK (10 oz.) PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE

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 BROCCOLI lemon vinaigrette

Desserts

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

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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Served to your table family style

Appetizers

choose two - served family style

BAKED GOAT CHEESE • BISON MEATBALLS • MEDITERRANEAN CHICKEN SKEWERS TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD

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 SCALLOP SKEWERS (\$2 per person extra)

lain (ourses

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)



choose two - served family style

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

INCLUDES coffee, tea & soda

36.95

esserts

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

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

Menu prices are subject to change.

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~ PERFECT FOR LARGE GATHERINGS ~

Appetizers

choose two - served family style

BAKED GOAT CHEESE • BISON MEATBALLS • MEDITERRANEAN CHICKEN SKEWERS TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD 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 SCALLOP SKEWERS (\$2 per person extra)

lain 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 BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS • BARBECUED BABY BACK RIBS 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 • FRESH BROCCOLI lemon vinaigrette BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH • FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda

42.95 per person

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

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

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



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 - served family style CORNBREAD • SEASONAL FRESH FRUIT FRESHLY BAKED CINNAMON ROLLS

Main Courses

choose two - served family style 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



choose two - served family style CHICKEN SAUSAGE • BREAKFAST POTATOES & ONIONS APPLEWOOD-SMOKED BROWN SUGAR-GLAZED BACON

BAKED GARLIC-CRUSTED TOMATOES

coffee, tea, soda & orange juice



MINIMUM OF 20 PEOPLE.

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

C A I	
MINI LUMP CRAB CAKES	
CRISPY MANGO-GLAZED SHRIMP	
TUNA TARTARE ON TOAST POINTS	
SHRIMP COCKTAIL	
BLUE CRAB DEVILED EGGS	
BEEF TENDERLOIN ON BBQ POTATO CHIPS	
STEAKHOUSE CHEDDAR BURGER SLIDERS	
BACON & CHEDDAR DATES	
BISON MEATBALLS	
Chicken	
Citterieit	
CHICKEN WELLINGTON	
CRISPY COCONUT CHICKEN BITES	
ROAST CHICKEN & WILD MUSHROOM QUESADILLAS	
CRISPY CHICKEN SLIDERS	
BARBECUE CHICKEN FLATBREAD	
Vegetarian	
GOAT CHEESE-STUFFED MUSHROOMS	
MINI CORNBREAD MUFFINS	
MAC & CHEESE BITES	
TOMATO & 3-CHEESE TARTINE	25.00
MEDITERRANEAN FLATBREAD	
Mini Desserts	
	0.4.00
KEY LIME PIES	
CHERRY CHEESECAKE BITES	
CHOCOLATE MOUSSE CUPCAKES	
DOOR COUNTY CHERRY BARS	
Platters	
all of the items below are priced per platter • all platters serve 10 - 12 people	
VEGETABLES WITH RED PEPPER DIP	
CHEESE PLATTER	
SEASONAL FRESH FRUIT	

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	23.00 per person
Two Hours	30.00 per person
Three Hours	37.00 per person



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, ELOUAN PINOT NOIR, J. LOHR ESTATES "SOUTH RIDGE" SYRAH, SODA, JUICES, COFFEE & TEA

One Hour	32.00	per	person
Two Hours	39.00	per	person
Three Hours	46.00	per	person



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 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

45.95 per gallon serves up to 20 people

Champagne Punch

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

SPARKLING STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

79.95 per gallon serves up to 20 people

,)angria

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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