



**WILDFIRE**

TYSONS

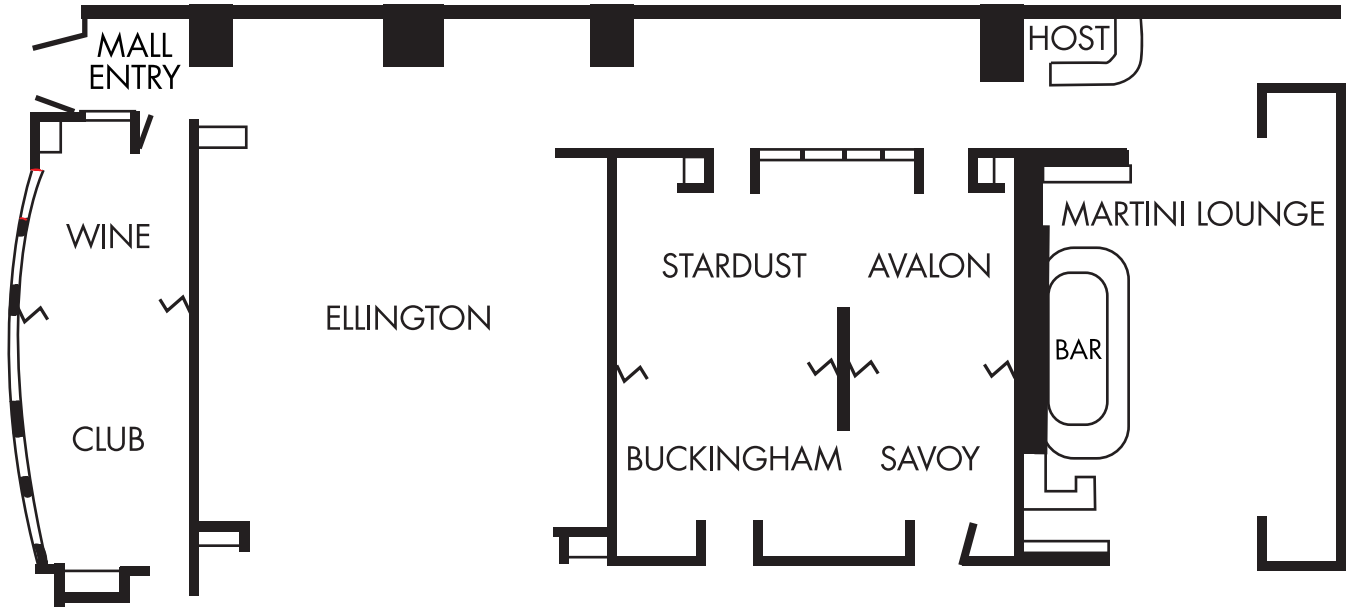
*Parties & Special Events*

**MENU & BEVERAGE OPTIONS**

# WILDFIRE

## TYSONS

### *Private Room Map & Capacities*



ROOM	MAXIMUM CAPACITY	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

# WILDFIRE

## Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style

### Appetizers

choose two

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 (\$3 per person extra)  
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$3 per person extra)

### Salads

choose two

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

### Main Courses

choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST • CHICKEN MORENO  
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE • 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)

### Side Dishes

choose two - served family style

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

57.95 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.

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# WILDFIRE

## Executive 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 (\$3 per person extra)  
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$3 per person extra)

### Salads

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 • CHICKEN MORENO  
PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE • 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\*

### Side Dishes

choose two - served family style

RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • LOADED BAKED POTATO  
FRESH VEGETABLE OF THE DAY • ROASTED MUSHROOM CAPS • BAKED MAC & CHEESE  
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

# 72.95

per person

Maximum of 40 guests. • 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  
CAESAR SALAD • TUSCAN KALE & SPINACH SALAD • WILDFIRE CHOPPED SALAD  
JUMBO SHRIMP COCKTAIL (\$2 per person extra) • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)  
OVEN-ROASTED LUMP CRAB CAKES (\$3 per person extra)  
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$3 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 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

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

**34.95** 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 ~

Served to your table family style

### Appetizers

choose two - served family style

BBAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD  
GRILLED PEPPERONI FLATBREAD • MEDITERRANEAN CHICKEN SKEWERS  
CAESAR SALAD • TUSCAN KALE & SPINACH SALAD • WILDFIRE CHOPPED SALAD  
JUMBO SHRIMP COCKTAIL (\$2 per person extra) • CRISPY FRIED FRESH CALAMARI (\$2 per person extra)  
OVEN-ROASTED LUMP CRAB CAKES (\$3 per person extra)  
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$3 per person extra)

### Main Courses

individually plated lunches - please choose three

PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE • SPIT-ROASTED HERB CHICKEN  
LEMON-PEPPER CHICKEN BREAST • BARBECUED CHICKEN • CHICKEN MORENO  
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

### 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

**39.95**  
per person

### Desserts

(\$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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## 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
BARBECUE 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.

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# WILDFIRE

TYSONS

## Bar Packages

### Prosecco Toast

5.00 per person

### Beer & Wine

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

One Hour . . . . .	21.00 per person	Three Hours . . . . .	31.00 per person
Two Hours . . . . .	26.00 per person	Four Hours . . . . .	36.00 per person

### House Brands

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

One Hour . . . . .	25.00 per person	Three Hours . . . . .	35.00 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	Three Hours . . . . .	39.00 per person
Two Hours . . . . .	34.00 per person	Four Hours . . . . .	44.00 per person

### Premium Brands

FEATURING PREMIUM BRAND LIQUORS  
WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS  
IMPORTED AND DOMESTIC DRAUGHT & BOTTLED BEERS & HARD CIDER  
PÈRE & FILS "SABINE" ROSÉ, 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	Three Hours . . . . .	44.00 per person
Two Hours . . . . .	39.00 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.

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