



WILDFIRE

TYSONS

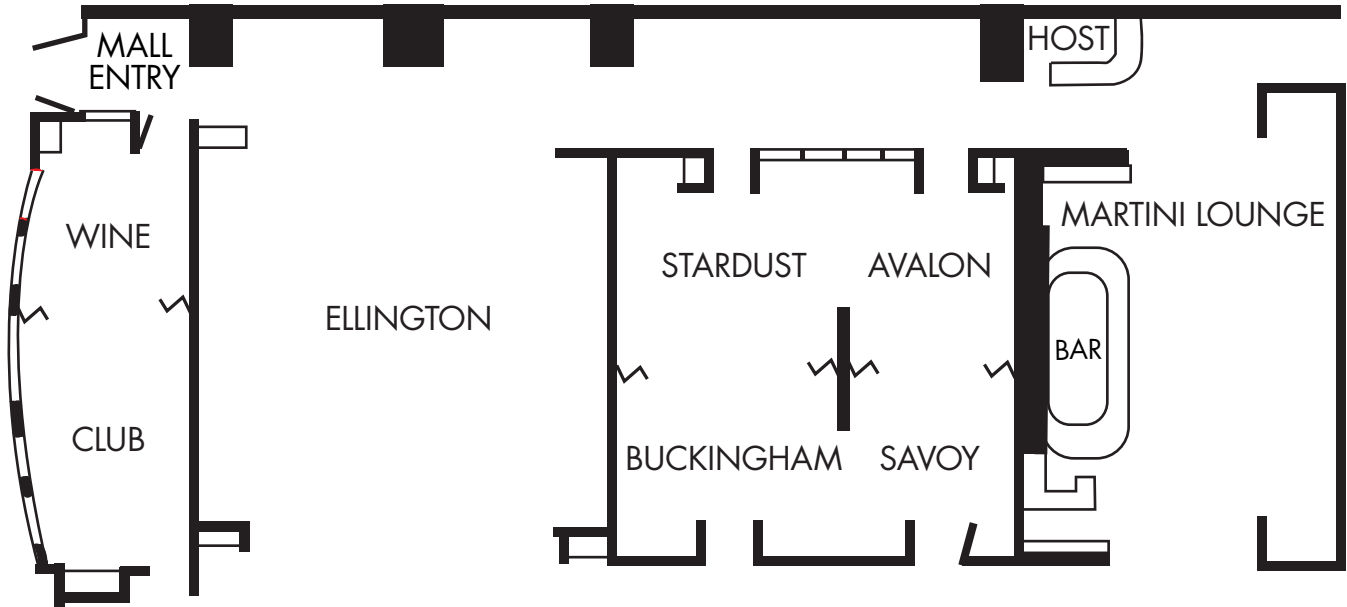
Parties & Special Events

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 • FRESH MOZZARELLA, TOMATO & BASIL 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)

Salads

choose two

TUSCAN KALE & SPINACH • CAESAR • WILDFIRE CHOPPED SALAD

Main Courses

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)

Side Dishes

choose two - served family style

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

Desserts

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE
CHEESECAKE WITH HOT FUDGE

49.95 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 • FRESH MOZZARELLA, TOMATO & BASIL 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)

Salads

choose two - served family style

TUSCAN KALE & SPINACH • CAESAR • 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*

Side Dishes

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

Desserts

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE
CHEESECAKE WITH HOT FUDGE

62.95

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 • FRESH MOZZARELLA, TOMATO & BASIL 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)

Main Courses

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)

Side Dishes

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

29.95 per person

Desserts

3.00 per person extra

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE
CHEESECAKE WITH HOT FUDGE

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

BAKED GOAT CHEESE • FRESH MOZZARELLA, TOMATO & BASIL 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)

Main Courses

individually plated lunches - please choose three

PENNE & ROASTED VEGETABLES • SPIT-ROASTED HERB CHICKEN • LEMON-PEPPER CHICKEN BREAST
BARBECUED CHICKEN • PENNE & ROASTED VEGETABLES • 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 • LOADED BAKED POTATO • CREAMED SPINACH
BALSAMIC-ROASTED VEGETABLES • ROASTED MUSHROOM CAPS
FRESH BROCCOLI - lemon vinaigrette • FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda

33.95
per person

Desserts

(\$3 per person extra)

choose two - served family style

TRIPLE-LAYER CHOCOLATE CAKE • HOMEMADE KEY LIME PIE • SEASONAL PIE
CHEESECAKE WITH HOT FUDGE

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

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WILDFIRE

Passed Appetizer & Mini Dessert Menu

ALL OF THE ITEMS BELOW ARE PRICED PER DOZEN • THREE DOZEN MINIMUM PER ITEM

Seafood

BLUE CRAB DEVILED EGGS	36.00
CRISPY MANGO-GLAZED SHRIMP - sweet & sour glaze	36.00
MINI LUMP CRAB CAKES	44.00

Chicken & Beef

AGED CHEDDAR & APPLEWOOD SMOKED BACON-STUFFED MUSHROOMS	28.00
MEDITERRANEAN CHICKEN MEATBALLS - cucumber yogurt sauce	28.00
SMOKED CHICKEN & WILD MUSHROOM QUESADILLAS	28.00
CRISPY COCONUT CHICKEN BITES	28.00
BEEF TENDERLOIN ON BBQ POTATO CHIPS - mashed potatoes, shallot-balsamic sauce	46.00
STEAK RUMAKI - tenderloin & scallion wrapped in bacon	46.00
FILET CAPRESE SLIDERS - pesto	54.00

Vegetable

MACARONI & CHEESE BITES	22.00
ARTICHOKE TOAST - broiled with asiago cheese	22.00
GOAT CHEESE-STUFFED MUSHROOMS	25.00
TOMATO & CHEESE TARTINE - asiago, goat & white cheddar cheese	25.00

Desserts

KEY LIME PIES	24.00
CHOCOLATE-PEANUT BUTTER PIES	24.00
SALTED CARAMEL BROWNIE BITES	24.00
COCONUT SNOWBALLS	24.00

Platters

all of the items below are priced per platter • all platters serve 10 to 12 people

VEGETABLES & THREE DIPS	40.00
CHEESE PLATTER	50.00
SEASONAL FRESH FRUIT	60.00

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
SELECT IMPORTED AND DOMESTIC DRAUGHT & BOTTLED BEERS & HARD CIDER
GIESEN SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY,
EDNA VALLEY PINOT NOIR, J. LOHR ESTATES "SOUTH RIDGE" SYRAH
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
MASO CANALI PINOT GRIGIO, GROOM SAUVIGNON BLANC, BONANNO CHARDONNAY,
LA CREMA PINOT NOIR, KILLKA MALBEC, LOUIS M. MARTINI 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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