

Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



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)



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



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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Executive Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~



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



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



RED SKIN MASHED POTATOES • ROASTED MARKET VEGETABLES • FRESH BROCCOLI lemon vinaigrette

BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH • FRESH VEGETABLE OF THE DAY



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

79.95

per person

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

Corporate 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 SCALLOP SKEWERS (\$2 per person extra)



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 • 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



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 BROCCOLL lemon vinaigrette



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 & WILDFIRE CABERNET • DRAUGHT & BOTTLED BEER

99.95

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.

WILDFIRE Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



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 • GREEK 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)



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

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 BROCCOLI lemon vinaigrette BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH • 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 . DOOR COUNTY CHERRY PIE SEASONAL PIE • CHEESECAKE WITH CHERRY SAUCE • SEASONAL BERRIES CRISP WITH ICE CREAM

Menu prices are subject to change.

Executive Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~



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 • GREEK 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)

Main 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



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 persor



\$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.

Club Brunch Menu

~ PERFECT FOR LARGE GATHERINGS ~

The ideal menu for a weekend gathering with a variety of sweet & savory items to choose from, served to your table family-style.



choose two - served family style

CORNBREAD • SEASONAL FRESH FRUIT FRESHLY BAKED CINNAMON ROLLS



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

32.95

per person

MINIMUM OF 20 PEOPLE.

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

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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	32.00
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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
COAT CHEEFE STHEFF AND SHOOMS Vegetarian	
GOAT CHEESE-STUFFED MUSHROOMS	25.00
MINI CORNBREAD MUFFINS	
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	
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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
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Menu prices are subject to change.

Bar Packages

Beer & Wine

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



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



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.

Punch Menu

MAKE YOUR OCCASION EVEN MORE MEMORABLE BY ADDING ONE OF OUR REFRESHING PUNCH BEVERAGES FOR THE GROUP.

Non-Alcoholic Punch

PARADISE 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

SPARKLNG STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

79.95 per gallon serves up to 20 people



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

99.95 per gallon serves up to 20 people

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