



WILDFIRE

TYSONS

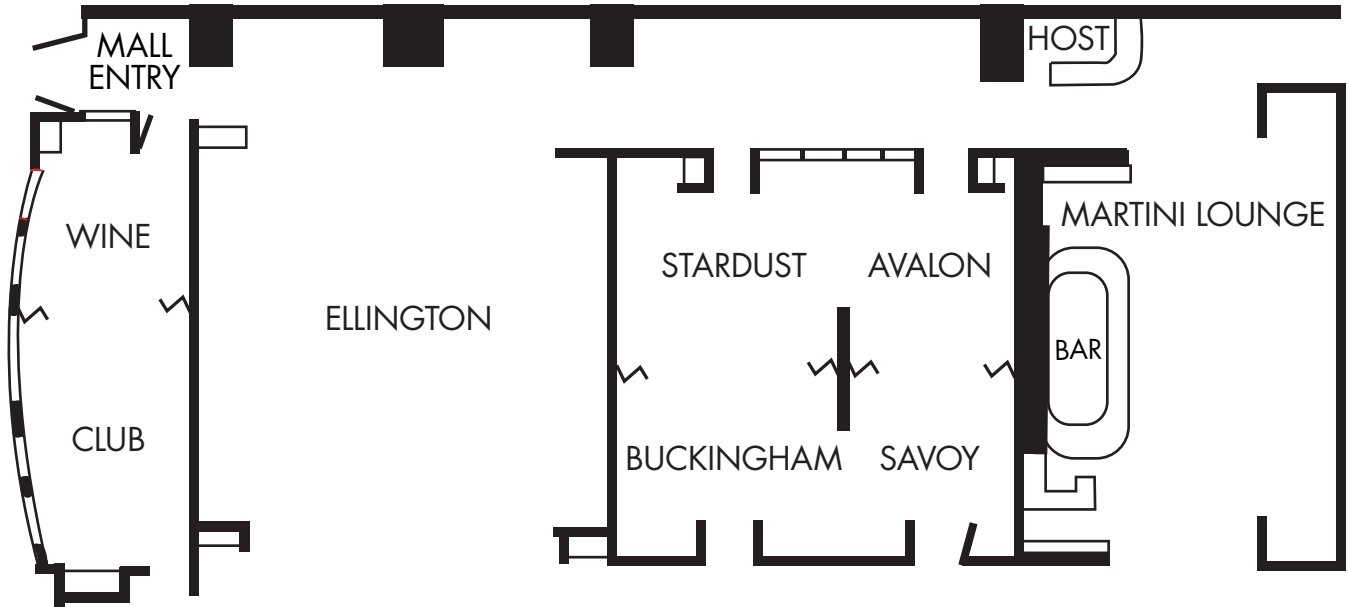
Parties & Special Events

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 • 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 • GREEK • 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 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.

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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 • 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 • 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*

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 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.

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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
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

32.95 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 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.

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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 • 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)

Main Courses

individually plated lunches - please choose three

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

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

37.95

per person

Desserts

(\$3 per person extra)

choose two - served family style

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

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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