

# Club Supper Menu

#### ~ PERFECT FOR LARGE GATHERINGS ~

Served to your table 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 (\$2 per person extra)



choose two - served family style

TUSCAN KALE & SPINACH • CAESAR • WILDFIRE CHOPPED SALAD



SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST 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)



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



choose two - served family style

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

**52.95** per person

Menu prices are subject to change.

# Executive Club Supper Menu

#### ~ PERFECT FOR LARGE GATHERINGS ~

Served to your table 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** (\$2 per person extra)



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 FRESH FISH OF THE DAY • CEDAR-PLANKED SALMON BARBECUED BABY BACK RIBS . NEW YORK STRIP STEAK ROASTED PRIME RIB OF BEEF 16 oz. • FILET MIGNON



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



choose two - served family style

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

per person

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

# Corporate Executive Club Supper Menu

## 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** (\$2 per person extra)



choose two - served family style

TUSCAN KALE & SPINACH • CAESAR • WILDFIRE CHOPPED SALAD

### Main Courses

individually plated dinners - please choose three

BARBECUED CHICKEN • SPIT-ROASTED HERB CHICKEN • LEMON-PEPPER CHICKEN BREAST CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • ROASTED PRIME RIB OF BEEF 16 oz. FILET MIGNON • NEW YORK STRIP STEAK

ADD A WILDFIRE SIGNATURE CRUST TO FILET MIGNON: HORSERADISH - BLUE CHEESE - PARMESAN



choose two - served family style

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



choose two - served family style

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

Wine & Beer

WILDFIRE CHARDONNAY AND WILDFIRE CABERNET • DRAUGHT & BOTTLED BEER

84.95

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.

# Club Lunch Menu

#### ~ PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



choose two - served family style

BAKED GOAT CHEESE • BISON MEATBALLS
TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD
CAESAR SALAD • WILDFIRE CHOPPED SALAD • TUSCAN KALE & SPINACH SALAD
CRISPY FRIED FRESH CALAMARI (\$2 per person extra) • SHRIMP COCKTAIL (\$2 per person extra)
OVEN-ROASTED LUMP CRAB CAKES (\$2 per person extra)



choose two - served family style

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST MUSHROOM-CRUSTED PORK CHOP • CEDAR-PLANKED SALMON 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 • BALSAMIC-ROASTED VEGETABLES • FRESH BROCCOLI lemon vinaigrette ROASTED MUSHROOM CAPS • CREAMED SPINACH • FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda

30.95

per person



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

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

- OR -

INDIVIDUALLY PLATED WILDFIRE DUO - homemade key lime pie & triple-layer chocolate cake

Menu prices are subject to change.

#### WILDFIRERESTAURANT.COM

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# — WILDFIRE — Executive Club Lunch Menu

#### PERFECT FOR LARGE GATHERINGS ~

Served to your table family style



**BAKED GOAT CHEESE • BISON MEATBALLS** TOMATO & CHEESE FLATBREAD • GRILLED PEPPERONI FLATBREAD CAESAR SALAD • WILDFIRE CHOPPED SALAD • TUSCAN KALE & SPINACH SALAD CRISPY FRIED FRESH CALAMARI (\$2 per person extra) • SHRIMP COCKTAIL (\$2 per person extra) **OVEN-ROASTED LUMP CRAB CAKES** (\$2 per person extra)

individually plated lunches - please choose three

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST **BARBECUED BABY BACK RIBS** 

> ROASTED PRIME RIB OF BEEF 10 oz. • FILET MIGNON CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY



choose two - served family style

RED SKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • CREAMED SPINACH ROASTED MUSHROOM CAPS • FRESH BROCCOLI lemon vinaigrette • 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 SEASONAL PIE • CHEESECAKE WITH CHERRY SAUCE

**INDIVIDUALLY PLATED WILDFIRE DUO** - homemade key lime pie & triple-layer chocolate cake

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

26.95

per person

MINIMUM OF 20 PEOPLE.

Menu prices are subject to change.

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# Bar Packages

# Beer & Wine

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

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

### House Brands

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

One Hour	25.00 per person
Two Hours	30.00 per person
Three Hours	35.00 per person
Four Hours	40.00 per person

### Call Brands

FEATURING CALL BRAND LIQUORS,
SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
GIESEN SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY,
MIRASSOU PINOT NOIR, COLBY RED BLEND,
SODA, JUICES, COFFEE & TEA

One Hour	29.00 per person
	34.00 per person
	39.00 per person
Four Hours	44.00 per person

## Premium Brands

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, CIGAR BOX MALBEC, OBERON CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

One Hour	34.00 per person
Two Hours	39.00 per person
Three Hours	44.00 per person
Four Hours	49.00 per person

<sup>\*</sup>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

31.95 per gallon serves up to 20 people

# Champagne Punch

#### TWISTED PARADISE PUNCH

orange, pineapple, lemon, cranberry, prosecco

#### SPARKLNG STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

66.95 per gallon serves up to 20 people