

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)

JUMBO SHRIMP COCKTAIL (\$2 per person extra) • OVEN-ROASTED LUMP CRAB CAKES (\$2 per person extra)

APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$2 per person extra)



choose two - served tamily 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 VEGETABLE OF THE DAY BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • CREAMED SPINACH FRESH BROCCOLI 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

52.95 per person

Menu prices are subject to change.

WILDFIRERESTAURANT.COM

©2023 A LETTUCE ENTERTAIN YOU® RESTAURANT

Executive Club Supper Menu

~ PERFECT FOR LARGE GATHERINGS ~



choose two served family style

BAKED GOAT CHEESE • BISON MEATBALLS • TOMATO & CHEESE FLATBREAD
GRILLED PEPPERONI FLATBREAD • 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 SCALLOPS 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

SPIT-ROASTED HERB CHICKEN • CEDAR-PLANKED SALMON • FRESH FISH OF THE DAY • CHICKEN MORENO LEMON-PEPPER CHICKEN BREAST • BARBECUED CHICKEN • MUSHROOM-CRUSTED PORK CHOPS BARBECUED BABY BACK RIBS • BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS NEW YORK STRIP STEAK • ROASTED PRIME RIB OF BEEF (16 oz.) • FILET MIGNON PASTA WITH ROASTED MARKET VEGETABLES & GOAT CHEESE



choose two - served family style

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

69.95

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



WILDFIRE CHARDONNAY AND WILDFIRE CABERNET • DRAUGHT & BOTTLED BEER

89.95

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



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) • JUMBO SHRIMP COCKTAIL \$2 per person extra)

OVEN-ROASTED LUMP CRAB CAKES (\$2 per person extra)

APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS 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 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)



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

31.95

per person



3.00 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

Menu prices are subject to change.

WILDFIRERESTAURANT.COM

©2023 A LETTUCE ENTERTAIN YOU® RESTAURANT

Executive Club Lunch Menu

~ PERFECT FOR LARGE GATHERINGS ~



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) • JUMBO SHRIMP COCKTAIL (\$2 per person extra)

OVEN-ROASTED LUMP CRAB CAKES (\$2 per person extra)

APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS SKEWERS (\$2 per person extra)

individually plated main course - host to pre-select three, guest to select one upon arrival for lunch

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • LEMON-PEPPER CHICKEN BREAST CHICKEN MORENO • MUSHROOM-CRUSTED PORK CHOP • BARBECUED BABY BACK RIBS BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS • 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 • CREAMED SPINACH BAKED MAC & CHEESE • ROASTED MUSHROOM CAPS • FRESH BROCCOLI lemon vinaignette FRESH VEGETABLE OF THE DAY

INCLUDES coffee, tea & soda

per person



(\$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

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

Passed Appetizer & Mini Desserts Menu

ALL OF THE ITEMS BELOW ARE PRICED PER DOZEN • THREE DOZEN MINIMUM PER ITEM • THREE-DAY NOTICE REQUIRED

======================================	
MINI LUMP CRAB CAKES	. 44.00
CRISPY MANGO-GLAZED SHRIMP	
TUNA TARTARE ON TOAST POINTS	
SHRIMP COCKTAIL	
BLUE CRAB DEVILED EGGS	
——————————————————————————————————————	
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	
CRISPY COCONUT CHICKEN BITES	
ROAST CHICKEN & WILD MUSHROOM QUESADILLAS	. 28.00
CRISPY CHICKEN SLIDERS	. 30.00
BARBECUE CHICKEN FLATBREAD	. 20.00
Uegetarian	
— Vegelarian — — — — — — — — — — — — — — — — — — —	
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	
CHOCOLATE MOUSSE CUPCAKES	
DOOR COUNTY CHERRY BARS	. 30.00
======================================	
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
Maria de la constanta de la co	

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

One Hour	. 20.00 per person
Two Hours	. 25.00 per person
Three Hours	. 30.00 per person
Four Hours	. 35.00 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	23.00 per person
Two Hours	28.00 per person
Three Hours	33.00 per person
Four Hours	38.00 per person

Call Brands

FEATURING CALL BRAND LIQUORS,

SELECT WILDFIRE SPECIALTY MARTINIS & CLASSIC COCKTAILS,
IMPORTED & DOMESTIC DRAUGHT, BOTTLED BEERS & HARD CIDER,
CHASING VENUS SAUVIGNON BLANC, HESS SHIRTAIL RANCHES CHARDONNAY,
ELOUAN PINOT NOIR, CONUNDRUM RED BLEND,
SODA, JUICES, COFFEE & TEA

One Hour	27.00 per person
	32.00 per person
	37.00 per person
Four Hours	42.00 per person



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 "CORNERSTONE" CABERNET SAUVIGNON,
SODA, JUICES, COFFEE & TEA

One Hour	32.00 per person
Two Hours	37.00 per person
Three Hours	42.00 per person
Four Hours	47.00 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.

Punch & Sangria 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

39.95 per gallon serves up to 20 people

Champagne Punch

TWISTED PARADISE PUNCH

orange, pineapple, lemon, cranberry, prosecco

SPARKLNG STRAWBERRY PUNCH

white cranberry, strawberry, prosecco

75.95 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

94.95 per gallon serves up to 20 people

WILDFIRERESTAURANT.COM

©2023 LETTUCE ENTERTAIN YOU® ENTERPRISES, INC.