breakfast

breakfast

All breakfast buffets are served with coffee, tea and water

American Breakfast
A plated breakfast of two scrambled eggs, two strips of applewood smoked bacon or sausage links, breakfast breads and fruit

Healthy Start Buffet
Assorted yogurts, cereals and granola with milk, fresh fruit, bagels and breakfast breads

Continental Buffet
Assorted pastries, fresh muffins, breakfast breads and bagels. Served with assorted preserves and cream cheese

Heartland Buffet
Cheesy scrambled eggs with applewood smoked bacon, sausage links, Bonfire hashbrowns and breakfast breads

Farmer's Buffet
Denver style scrambled eggs, applewood smoked bacon, sausage links, Bonfire hashbrowns, pastries, muffins, and breakfast breads

Right Start
Oatmeal, milk, assorted berries and fruit, assorted mini-muffins and preserves

Buffet require 20 person minimum

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specialty breaks

specialty breaks

Siesta
Homemade tortilla chips, shredded lettuce, diced tomatoes, onions, jalapeños, sliced black olives, homemade salsa, shredded cheese and sour cream

7th Inning Stretch
Kettle chips with bleu cheese dressing and Bonfire peanuts

Social Hour
Bonfire Sticky wings, hand-rolled Bar-B-Que meatballs, bruschetta, chips and salsa

Health Nut
Build-your-own yogurt parfait.
Start with yogurt and mixers; seasonal fresh fruits, granola, honey and chef selections

Sweet & Salty
Homemade assorted cookies and brownies, Bonfire peanuts, and kettle chips with bleu cheese dressing

The Greek
House made hummus and tortilla chips; served with fresh vegetables.

executive meeting package

Simplify your meeting with a time saving package

Traditional Continental Breakfast
Chilled fruit juices, assorted muffins,
pastries, danishes, and bagels served with butter and cream cheese,
freshly brewed coffee, decaffeinated coffee and herbal tea

Mid-Morning Break
Seasonal fresh fruit, freshly brewed coffee, decaffeinated coffee and herbal tea, chilled fruit juices, soft drinks and bottled water

Mid-Afternoon Break
Freshly baked gourmet cookies and brownies
freshly brewed coffee, decaffeinated coffee,
herbal teas, soft drinks and bottled water

Breaks are replenished for 30 minutes and removed after one hour service
Breaks require 15 person minimum

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break menu
á la carte items

Beverages

Gourmet Columbian Coffee
Decaffeinated Coffee
Assorted Soft Drinks
Mineral Water
Assorted Flavored Teas
Hot Chocolate
Iced Tea
Lemonade
Fruit Punch
2% Milk
Bottled Water
Fresh Juice (Cranberry, Apple, Tomato & Orange)
Red Bull (regular or sugar free)

Additions

Assorted Danishes
Assorted Muffins
Bagels with Cream Cheese
Variety Bars
Variety Breads
Whole Fresh Fruit
Fresh Cut Fruit Bowl
Assorted Cookies & Brownies
Tortilla Chips & Salsa
Kettle Chips with Bleu Cheese Dressing
Bonfire Peanuts
Snack Mix

** 1 gallon/pound serves approximately 15 people*

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lunch - salads and sandwiches

salads

All salads include specialty rolls and butter and choice of coffee, iced tea or lemonade

Garden Salad
Crisp lettuce topped with fresh vegetables; served with your choice of dressing
add chicken or shrimp

Caesar Salad
A bed of romaine with Caesar dressing, croutons and parmesan cheese
add chicken or shrimp

Baby Blue Salad
Mixed field greens tossed in basil balsamic vinaigrette and topped with mandarin oranges, strawberries, red onions and bleu cheese crumbles

Bonfire Chopped Salad
Iceberg and romaine lettuce mixed with hand-pulled rotisserie chicken, bacon, bleu cheese crumbles, cheddar cheese, avocados, grape tomatoes, corn, shredded carrots, basil, chick peas and scallions; tossed in herb-mustard vinaigrette and topped with tortilla strips

Blackened Walleye
Delicate spring mix lettuce tossed with sweet white balsamic-maple vinaigrette; topped with a spicy walleye fillet

sandwiches

All sandwiches served with kettle chips and choice of coffee, iced tea or lemonade

Cheeseburger
Angus beef burger cooked on our wood-fire grill with your choice of American, Swiss or cheddar cheese. Served on a toasted burger bun with chipotle mayo, lettuce, tomato and a pickle

Pulled Pork Sandwich
Simmered in a spicy house-made BBQ sauce; served with onion haystacks on toasted ciabata roll.

Veggie Wrap
Cucumber, tomato, lettuce, onion, avocado, yellow squash, zucchini, and carrots drizzled with basil balsamic dressing and wrapped in a garlic tortilla

Arizona Chicken Wrap
Fajita-style chicken rolled in an herbed-garlic tortilla with crisp lettuce, fresh avocado, black olives, cheddar, Pico de Gallo and chipotle ranch

Bistro Chicken Club
Pulled white meat chicken, hickory-smoked bacon and melted Swiss; served with lettuce, tomato and mayonnaise

Bonfire Boxed Lunch
Turkey, ham or roast beef served on a ciabatta roll with lettuce, tomato, onion, and mayo. Served with pasta salad, apple, bag of chips and a cookie

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lunch entrées

All entrées served with specialty rolls and coffee

Cajun Chicken Penne
Sun-dried tomato cream sauce with fire-roasted peppers; topped with blackened chicken breast

Bonfire Pan-Fried Walleye
Bonfire's famous Canadian walleye fillet lightly breaded and topped with toasted almonds; served with our signature green beans and Minnesota wild rice

Bacon Wrapped Medallion
One fire-grilled beef medallion; finished with our signature steak butter; served with our signature green beans and buttermilk-bacon smashed potatoes

Rotisserie Chicken
Seasoned and roasted over open flame; served with our signature green beans and buttermilk-bacon smashed potatoes

BBQ Beef Brisket
Slow-smoked and basted with BBQ sauce; served with house made coleslaw and buttermilk-bacon smashed potatoes

Texas Grilled Pork Chop
One hand-cut boneless pork chop grilled to perfection with flavors as big and bold as Texas, served with our signature green beans and buttermilk-bacon smashed potatoes

salad

Spinach salad with strawberries and red vinaigrette dressing
Bonfire chopped
Caesar Salad
Garden Salad

dessert

Chef's choice of dessert

If multiple entrées are selected, the higher priced entrée will be charged.
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specialty lunch buffet

Minimum of 20 guests
Choice of coffee, iced tea or lemonade

Hickory Grilled Buffet
Wood-fire grilled hamburgers or chicken breasts, buns, lettuce, tomato, red onions, pickles, and assorted condiments; served with house made coleslaw, burracho beans, kettle chips and garden salad with choice of dressings

Bonfire Deli Buffet
Build-your-own deli sandwich with sliced roast beef, smoked turkey, ham, cheddar cheese, Swiss cheese and sandwich accompaniments; served with assorted fresh breads, soup du jour, fresh mixed green salad with dressings, kettle chips and pasta salad

Carolina Pulled Pork
Slow cooked, shredded pork with Carolina BBQ sauce, buns, kettle chips, house-made coleslaw and burracho beans

Southwest Buffet
Ground beef or Southwest grilled chicken, flour tortillas served with lettuce, cheese, Pico de Gallo, sour cream, cilantro and limes. Accompanied by tomatillo rice, burracho beans and fresh tortilla chips and salsa

Taste of Italy
Pasta bar featuring penne or bowtie noodles, with your choice of two house-made sauces: Alfredo, chunky tomato marinara and spicy Cajun cream, accompanied by chicken; served with a Caesar salad or garden salad, choice of dressings and fresh rolls

Backyard BBQ Buffet
Iceberg and romaine lettuce with assorted dressings, rotisserie chicken, smoked beef brisket, St. Louis style ribs, burracho beans, coleslaw and skillet cornbread

dessert

Chef's choice of dessert

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lunch buffet

Minimum of 25 guests
All lunch buffets served with fresh rolls and butter, in addition to each of the following:

Salad Selection

Choice of one:

Garden salad
Caesar salad
Coleslaw
Pasta salad

Side Choice

Choice of one:

Soup de jour
Kettle chips
Rice
Burracho beans

Entrée Choices

Choose from our lunch buffet options:

Hickory grilled hamburgers
Hickory grilled chicken breasts
Texas grilled pork chops
Rotisserie chicken
Cajun chicken penne
Smoked beef brisket

dessert

Choice of 2
Brownies, cookies, assorted bars or cheesecake

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dinner - entrées

plated dinner

All dinner entrées served with garden salad, fresh dinner rolls and butter, and accompanied by our signature green beans and choice of buttermilk-bacon smashed potatoes, wild rice pilaf or baby red potatoes
**Denotes no potato choice*

Petite Filet
Center cut tenderloin cooked to perfection on our wood-fire grill; finished with our signature steak butter

Drunk & Dirty Sirloin
Wood-fire grilled Angus beef sirloin marinated in our special Drunk & Dirty marinade

Bonfire's Pan-Fried Walleye
Bonfire's famous Canadian walleye fillet lightly breaded and topped with toasted almonds

Land & Lake
Drunk & Dirty sirloin paired with a Bonfire pan-fried walleye fillet, topped with toasted almonds

Coconut Shrimp
4 pieces of hand breaded jumbo shrimp with a house made orange marmalade horseradish sauce

Texas Grilled Pork Chops
Hand-cut boneless pork chops grilled to perfection with flavors as big and bold as Texas

Champagne Chicken
Herb-crusted chicken breast topped with a champagne sauce

Rotisserie Chicken
Seasoned and roasted over open flame

Minnesota Stuffed Chicken
Chicken breast filled with a wild rice and sausage stuffing on a mornay sauce

Grilled Salmon
Hickory grilled Norwegian salmon finished with a smoky red onion and jalapeno glaze and fresh cilantro

Vegetable Primavera Penne*
Tossed with mushrooms and fresh vegetables in our own Alfredo sauce / per person

salad
Bonfire chopped
Caesar Salad

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dinner buffet

Minimum of 25 guests
All dinner buffets served with fresh rolls and butter, in addition to each of the following:

Salad Selection

Choice of two:

Garden salad
Caesar salad
Bonfire chopped salad
Pasta salad

Vegetable Selection

Choice of one:

California blend
Teriyaki glazed green beans
Chef's seasonal choice

Side Choice

Choice of one:

Buttermilk-bacon smashed potatoes
Roasted baby reds
Wild rice pilaf
Penne alfredo

Entrée Choices

Grilled chicken breast with champagne sauce
Texas grilled pork chops
Sliced roast beef with au jus
Grilled salmon fillet
Axel's pan-fried walleye
Smoked BBQ beef brisket

Choice of one entrée per person
Choice of two entrées per person
Choice of three entrées per person

Add Chef Carving Station

Choose one of the following

Roast beef, pork loin, ham or turkey
Prime rib
Ask us about our other specialty buffet stations

Dessert

Choice of 2

Brownies, cookies, assorted bars or cheesecake

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hors d'oeuvres

Recommended for twenty five guests

Bull Bites™
Axel's Bonfire signature blackened tenderloin tips with béarnaise sauce and horseradish cream sauce

Quesadillas
Flour tortillas stuffed with rotisserie chicken, roasted green chiles, onions and pepper jack cheese; served with sour cream, guacamole and Pico de Gallo

Bonfire Boneless Sticky Wings
Choice of buffalo or sweet & spicy seasoned boneless wings served with choice of house made bleu cheese or ranch dressing

Italian Stuffed Mushrooms
Mushrooms filled with Italian sausage, marinara sauce and smothered with our Italian cheese blend

Hand-Rolled Meatballs
Choice of Swedish, Italian or BBQ meatballs

Jumbo Shrimp Cocktail
Chilled jumbo shrimp with fresh sliced lemons and cocktail sauce

Spinach Artichoke Dip
Baby spinach and artichoke hearts mixed with creamy asiago cheese; served with tortilla chips

Fiesta Dips
Corn tortilla chips with house-made salsa and guacamole

Homestyle Chicken Tenders
Hand-breaded chicken tenders served with honey mustard sauce

Chicken Skewers
Teriyaki chicken skewers

Spanikopita
Flaky phyllo dough filled with spinach, garlic and feta cheese

Hummus and Tortilla Chips
House made hummus and tortilla chips; served with fresh vegetables

Cocktail Sandwiches
An assortment of bite-sized sandwiches filled with turkey, ham, and beef on an assortment of seasonal breads

Antipasto Tray
An assortment of Italian style meats and cheeses; garnished with black olives, green olives, pepperoncinis and more

Bruschetta Tray
Garden plum tomatoes mixed with fresh basil; served with slices of French baguette smothered with roasted garlic

Artisan Cheese Platter
Swiss, cheddar, smoked Gouda, havarti dill and Brie; served with assorted artisan crackers

Fresh Fruit Display
Assorted sliced seasonal fresh fruits

Fresh Vegetable Display
An arrangement of fresh seasonal vegetables with ranch dip

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specialty desserts

á la carte

Chocolate Decadence
A decadent flourless chocolate cake served with raspberry sauce and créme anglaise

Vanilla Cheesecake
Rich and creamy dessert with a perfect combination of smooth texture and graham cracker crust
Available toppings include strawberry, raspberry, chocolate and caramel

Bailey Chocolate Cake
Devil's food cake layered with Bailey's white chocolate mousse

Tiramisu
Whipped sweet marscarpone cream layered with ladyfingers

Carrot Cake
A two layer spice cake made with carrots, walnuts, raisins, and pineapple pieces. Frosted with real cream cheese frosting mix with walnuts and pineapple.

Chocolate Cake
Three layer double chocolate cake with chocolate frosting

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beverages

House Brands
Call Brands
Premium Brands
Wine
Cordials/Specials
Domestic Beer
Imported Beer
Soft Drinks
Bottled Water
Non Alcoholic Beverages
Red Bull

Signature or Specialty Drinks

Available upon request. Please ask your event coordinator.

Punches / Non-Alcoholic Selections

Unlimited Soda
Champagne Punch
Fruit Punch

Keg Beer

Domestic
Premium Domestic
Specialty or Craft

banquet wine

We carry a large variety to meet any events needs,
including specializing in large format bottles.

We are able to meet any request. Please ask your
event coordinator for more information.

Bar Minimums

There will be a bar set up fee

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late night snacks

Each order serves approximately 25 people

Nacho Bar
Corn tortilla chips served with house-made salsa, guacamole, sour cream, queso fresco, lettuce, Pico de Gallo, jalapeños and cheese dip

Southwestern Taco Bar
Chicken and beef tacos served in flour soft tortillas accompanied with all of the taco toppings

Southern Sliders
Assorted mini buns filled with Carolina BBQ shredded pork and Texas slow-smoked BBQ beef brisket; served with kettle chips.

Cocktail Sandwiches
An assortment of bite-sized sandwiches filled with turkey, ham and beef; served with kettle chips

Wood-Fire Pizza Party
Choose any six wood-fired pizzas to end the evening. Served with parmesan cheese and crushed red pepper

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