

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, breakfast breads and potatoes O'Brian

## **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 25 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 and 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, danish, 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*

*Prices do not include city and state taxes or taxable service charges.*



MANKATO

COUNTRY INN & SUITES - 6/13

break menu - à la carte items

# break menu à la carte items

## Beverages

Gourmet Colombian 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 Fruit Display  
Assorted Cookies & Brownies  
Tortilla Chips & Salsa  
Kettle Chips with Bleu Cheese Dressing  
Pretzels & Cheese  
Bonfire Peanuts

*\* 1 gallon 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, bleu and 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 meal 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 with lettuce, tomato, onion, and mayo. Served with pasta salad, apple, bag of chips and a cookie

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**lunch - entrées**

## **lunch entrées**

*All entrées served with specialty rolls and coffee*

*Choice of Two*

### **Cajun Chicken Penne**

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

### **Bonfire Pan-Fried Walleye**

Walleye filet broiled in white wine and butter, topped with almonds; served with signature green beans and Minnesota wild rice

### **Bacon wrapped medallion**

One fire-grilled beef medallion; finished with our signature steak butter; served with teriyaki green beans and smashed potatoes

### **Rotisserie Chicken**

Seasoned and roasted over open flame; served with signature green beans and buttermilk-bacon mashed potatoes

### **BBQ Beef Brisket**

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

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## **salad**

Spinach salad with strawberries and red vinaigrette

Bonfire chopped

Caesar Salad

Garden Salad

## **dessert**

Chef's choice of dessert

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specialty lunch buffets

## specialty lunch buffet

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

### Hickory Grilled Buffet

Wood-fire grilled hamburgers and chicken breasts, buns, lettuce, tomato, red onions, pickles, and assorted condiments; served with house made coleslaw, burrito 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

### Straight From Minnesota Buffet

Fresh mixed greens with assorted dressings, Bonfire Pan-Fried Walleye, Rotisserie Chicken, butter-milk bacon smashed potatoes, signature green beans, specialty rolls and butter

### Southwest Buffet

Ground beef and pulled chicken, flour tortillas served with lettuce, cheese, pico de gallo, sour cream, cilantro and limes. Accompanied by tomatillo rice, burrito beans and fresh tortilla chips and salsa

### Taste of Italy

Pasta bar featuring penne and fettuccine noodles, tossed in your choice house made alfredo sauce, chunky tomato marinara and spicy cajun cream sauce, 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, burrito beans, coleslaw and skillet cornbread

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## dessert

Chef's choice of dessert

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**lunch buffets**

# **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 specialty lunch buffet options:*

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

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

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## **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 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 mushrooms and 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 Fettucine\*

Tossed with mushrooms and fresh vegetables in our own marinara sauce

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## salad

Bonfire chopped  
Caesar Salad

*If multiple entrées are selected, the higher priced entrée will be charged.*

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dinner buffets

# 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

Sliced roast beef with au jus

Axel's pan-fried walleye

Texas Grilled Pork Chops

Grilled Salmon Fillet

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 - Market Price

Choose one of the following

*prime rib, pork tenderloin, ham or oven roasted turkey*

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## Dessert

Choice of 2

Brownies, cookies, assorted bars or cheesecake

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# hors d'oeuvres

*Fifty pieces per order; recommended for twenty five guests*

additions - hors d'oeuvres

## **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**

Jumbo 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

## **Finger Sandwiches**

An assortment of bite sized sandwiches filled with turkey, ham, and beef

## **AntiPasto Tray**

An assortment of Italian style meats and cheeses; garnished with black olives, green olives, pepper-oncins and more

## **Bruschetta Tray**

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

## **Domestic Cheese & Cracker Display**

A selection of cheeses served with assorted 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

à la carte per piece

## Chocolate Decadence

A decadent flourless chocolate cake served with raspberry sauce and crème anglaise

## housemade Cheesecake

Rich and creamy dessert with a perfect combination of smooth texture and graham cracker crust  
- Available as strawberry -

## 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. Cake is frosted with real cream cheese frosting mix with walnuts and pineapple.

## Chocolate Cake

3 layer double chocolate cake with chocolate frosting

## Make-A-Wish® Dessert

By purchasing our Make-A-Wish® dessert, you are joining our efforts to "light up the life of a child." 35% of the proceeds from the featured Make-A-Wish® dessert will help grant wishes. Ask event coordinator for dessert.

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# beverages

	CASH BAR	HOST BAR
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

- Champagne Punch .....
- Fruit Punch .....

### Keg Beer

- Domestic .....
- Premium Domestic .....
- Premium.....subject to availability

## banquet wine

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

### Prices vary from

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

### Bar Minimums

A There will be a bar set up fee of . minimum is required to avoid a set up fee.

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# late night snacks

*Each order serves approximately 25 people*

## **Nacho Bar display**

Corn tortilla chips served with house-made salsa, guacamole, sour cream, queso, lettuce, tomatoes, jalapeños and cheese complete this tray

## **Southwestern Taco display**

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

## **Sliders Display**

An assortment of beef sliders

## **Mini Sandwiches**

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

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