

# BUFFET or DROPOFF CATERING PACKAGES

\*Minimum 50 people and above\*

## FARM TO TABLE \$50 per person.

- CHOICE OF ONE FRESH SEASONAL SALAD
- CHOICE OF ONE MAIN PROTEIN OR VEGGIE OPTION ENTREE OPTION
- CHOICE OF TWO SIDES
- ADD A SECOND ENTREE CHOICE (\$8 PER PERSON)

### ~Chargrilled Maple glazed Chicken

Local maple syrup, roasted heirloom marinated apple, fresh herbs

### ~Tuscan lemon rosemary chicken

Grilled lemon, fresh rosemary, olive oil, roasted garlic

### ~Avocado Chicken

Guajillo marinated, avocado salsa, cotija cheese, toasted pepitas

### ~Angus Braised Beef +\$5

Malbec-Birra Sauce, caramelized onions, herbs

### ~Chargrilled Southwestern Sirloin Steak +\$6

Parsley-Cilantro Lime Chimichurri sauce, pickled red onion

### ~Grilled Pineapple Pork Tenderloin

Heirloom tomato, ginger, lime & grilled pineapple salsa, panko garlic herb crust

### ~Roasted Butternut Squash

Guajillo-Maple glaze, smoked paprika Cauliflower Crema, garlic confit, herbs

### ~Cauliflower Santa Fe

Avocado salsa, grilled onion, lime, crispy sage

## SOUTHERN BBQ \$50 per person.

served with pickles & BBQ sauce & hot sauce.

- CHOICE OF ONE FRESH SEASONAL SALAD
- CHOICE OF TWO ENTREE PROTEINS OR VEGGIE OPTION
- CHOICE OF TWO SIDES
- ADD A SECOND ENTREE CHOICE (\$8 PER PERSON)

### ~Pulled Pork Low & Slow rubbed pork shoulder

### ~Char Grilled Chicken Our 7 season rub & citrus marinade

### ~Chopped BBQ Beef add \$5 KC style shredded succulent & delicious

### ~Char Grilled Seasonal vegetables herb marinated & healthy

## TEX-MEX MENU (Our most popular menu) \$25 per person.

### Grilled Adobo Chicken Carnitas Pork, Roasted Vegetables

### Chipotle Beef, add \$3 Pan Seared Shrimp add \$4 Blackened Mahi Fish \$4 Lobster (MP)

Seasoned yellow rice, baby spinach, black beans, street corn salad, chimichurri lime cabbage, Mexican cotija cheese, Mont-Jack cheddar, fresh cilantro, pickled red onion, chipotle-lime crema, lime wedges, guacamole, red & green salsa, chips & tortillas

## Salads

- ~**Field Greens**, heirloom tomato, cucumber, watermelon radish, carrot, pickled red onion hibiscus-lime vinaigrette
- ~**Caesar**, mixed romaine & kale greens, rustic croutons, shaved Parmesan, lemon, classic Caesar dressing
- ~**Roasted Red Beet-Apple**, Arugula-Field Greens, Herb Vermont goat cheese, crispy shallots maple-apple cider vinaigrette

## Sides

- ~**Roasted Red Bliss Potatoes**, fresh thyme, roasted garlic, olive oil
- ~**Mashed Potato**, Yukon gold, parmesan, scallion.
- ~**Truffled Creamy Four Cheese Mac & Cheese**, crispy panko crust
- ~**Toasted Quinoa**, raisins, sliced almonds, Manchego cheese, leafy greens, sherry vinaigrette
- ~**Grilled Seasonal Vegetables**, zucchini, squash, asparagus, onion, carrot
- ~**Blistered Fresh Green Beans**, crusted toasted almonds, olive oil, lemon zest
- ~**Coleslaw**, cabbage, carrots, parsley, mayo or Old Bay vinaigrette dressing
- ~**Street Corn Salad**, pickled peppers, cotija, smoked paprika, chipotle aioli.

## Small Bites

- ~**Chargrilled Steak Skewers**, angus flank steak, chimichurri, toasted pepitas \$4
- ~**Chargrilled Chicken-Pineapple Pastor Skewer**, citrus, Verde salsa, pickled red onion \$4
- ~**Coconut Chicken Tender Skewer**, mojo-mole, fresh cilantro \$4
- ~**Torta Sliders**, chicken or beef, guacamole, pickled onion, cotija, chipotle aioli, brioche roll \$5
- ~**Southwest Pigs in a Blanket**, puff pastry, adobo seasoned, chipotle mustard \$4
- ~**Bacon Wrap Scallops**, citrus mojo sherry honey glaze, herbs \$5
- ~**Guava-Manchego Crostini**, wildflower honey, lime zest \$4
- ~**Chicken Espadrilles**, puff pastry, cheese, grilled chicken \$4
- ~**Local White Fish Ceviche Crostini**, lime, pickled onion, avocado, watermelon radish \$5
- ~**Watermelon-Cucumber Skewer**, dusted cotija, smoked paprika, lime zest \$4
- ~**Mini Lobster Roll**, guzu mayo, micro greens, toasted brioche (mp)
- ~**Beet & Orange Ceviche**, mint, plantain chips \$4
- ~**Whipped Ricotta-Avocado Toast**, chili threads \$4

## BIG TRAYS

### **CHIPS & DIPS** \$8 per person.

Freshly made Salsa, Roja, Verde, & Guacamole, with corn tortilla chips

### **IMPORTED & DOMESTIC CHEESE BOARD** \$12 per person.

A mixture of the finest cheeses sourced locally & European served with fresh grapes, candied nuts, honey, fig jam, crackers, fresh baked breads.

### **CHARCUTERIE BOARD** \$15 per person

Prosciutto, Coppa, Salami, Pork Rillette, pickled veggies/ grain mustard/ mustard, almonds/crostini & breads

### **ROMAN style PIZZA BOARD** \$8 per person

Choice of two:

- ~Caramelized onion gruyere, bacon, crème fraîche
- ~Fresh mozzarella, oven roasted tomato, fresh basil
- ~Fig/arugula, gorgonzola, aged balsamic
- ~Pepperoni, fresh tomato, mozzarella.

### **ANTIPASTO BOARD** \$12 per person

mixture of citrus marinated olives, artichokes, grilled eggplant, grilled zucchini, roasted red peppers, herb roasted portabella mushroom, grilled sweet onion, tomato-fresh mozzarella/basil oil.

### **HOUSEMADE DIPS & SPREADS** \$6 per person

roasted artichoke dip, chickpea hummus, roasted carrot, ricotta herb served with fresh breads & crostini.

### **NEW ENGLAND RAW BAR STATION GF MP**

Shrimp cocktail/ little neck clams/ shucked local oysters/ lobster/ smoked mussels/smoked salmon, crab salad/ lemon wedges, cocktail sauce, horseradish, mignonette

### **COCKTAIL SHRIMP GF** \$10 per person

Poached shrimp cocktail, cocktail sauce, fresh lemon wedges coriander aioli

### **CRUDITE PLATTER GF** \$8 per person

Mixture of vegetables, carrots/broccoli, peppers, cucumbers, beans, tomatoes, celery, yogurt fresh oregano dip

## SWEETS \$6

**Sheet Cakes** Vanilla, Chocolate, Strawberry Short Cake, Carrot

**Mini Cupcakes**, Chocolate, Red Velvet, Vanilla

**Doughnuts**, Glazed, Jelly, Boston Crème, Chocolate Frosted

**Pies**, Apple, Blueberry, Lemon Meringue, Cheesecake, Pecan

**Cookies**, Chocolate Chip, Sugar, M&M, Heath Bar

**Bars**, Brownies, Blondies, Lemon Bars, Raspberry Linzer,

## ADD ONS

**Service & Labor** is based on a case-by-case basis. Travel and time of events

**Palm Leaf Plates, flatware & Napkin**, eco friendly dinner or appetizer plates, disposable quality napkin & flatware \$3.50

**Disposable Chafer & Heating Dish Set**, one set holds one full pan of one dish or two half pans  
Includes: Wire chafer rack, steam water pan, steno & disposable utensils \$15

## BARTENDING-OPEN BAR

Bartenders are available for a minimum of 4-hour service.

Unlimited beverage service to your guests.

Guests will not be charged for beverages.

The event bill will reflect the number and type of drinks consumed.

Tax and service charge will be automatically added to the final event bill.

## CATERING FINE DETAILS

Additional Information state taxes will be applied, and service fees are added to all food and beverages purchased.

A guaranteed guest count is required 14 days prior to your event.

The final guaranteed guest count is non-negotiable and non-refundable.

Please contact Wildfire if you have any questions.

A deposit is required to reserve your event and secure your event date.

This deposit must be returned with your signed contract.

A payment of half the estimated food and beverage total is required six months prior to the date of your event.

The final payment is due one week prior to the event, after we receive your guaranteed guest count (please see above).  
All deposits are non-refundable.

Off-site catering is for a minimum of 4-hour period.

Chef, servers, China, silverware, linen, and glassware are an additional fee.

Set up and break-down are included in this fee.

A \$200 charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

The drop-off catering service fee begins at 100 people and includes ready-to-eat food and disposable plates, napkins, and silverware.

### Cancellation Policy

You may cancel your non-wedding event any time prior to 30 days before the event date without additional penalty, however, the catering fee deposit is non-refundable.

If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit.

If you cancel your event within 7 days of the date, you will be charged 100% of the food cost and the non-refundable deposit. Wedding cancellations must be made 6 months prior to the scheduled event. All deposits are non-refundable