

MENU 1

~ \$29.95/Person ~

All entrées include

WoodFire's "Keep It Simple" Salad

ENTREES

Chef D's Baby Back Ribs

Herbes de Provence Oven Roasted Chicken

Miso Glazed Salmon

Creole Dusted Ruby Red Rainbow Trout

DESSERTS

WoodFire's Classic
Homemade Chocolate Cupcake

MENU 2

~ \$39.95/Person ~

All entrées include

WoodFire's "Keep It Simple" Salad

APPETIZER

Chevrion Margarita Thin Crust Pizza

ENTREES

Chef D's Baby Back Ribs

Chimichurri "Surf n Turf" Kabobs

Herbes de Provence Oven Roasted Chicken

Miso Glazed Salmon

Creole Dusted Ruby Red Rainbow Trout

DESSERTS

WoodFire's Classic
Homemade Chocolate Cupcake

Sorbetto

MENU 3

~ \$49.95/Person ~

Includes Mashed Potatoes
& Sautéed Mushrooms

APPETIZER

Chevrion Margarita Thin Crust Pizza

Beef Tenderloin Spring Rolls

SALADS

"Keep It Simple" Salad

Classic Caesar Salad

ENTREES

7 oz Blue Ribbon Filet

Hickory Smoked Ribeye

Applewood Smoked Bacon
Berkshire Pork Chop

Herbes de Provence Oven Roasted Chicken

Miso Glazed Salmon

Creole Dusted Ruby Red Rainbow Trout

DESSERTS

WoodFire's Classic
Homemade Chocolate Cupcake

Sorbetto

MENU 4

~ \$59.95/Person ~

Includes Mashed Potatoes, Sautéed
Mushrooms & Wood Grilled Asparagus

APPETIZER

Applewood Smoked Bacon Artichoke Dip

Chevrion Margarita Thin Crust Pizza

Beef Tenderloin Spring Rolls

SALADS

"Keep It Simple" Salad

Classic Caesar Salad

ENTREES

7 oz Blue Ribbon Filet

22oz Prime "Cowboy Cut" Ribeye

16oz Prime New York Strip

Applewood Smoked Bacon
Berkshire Pork Chop

Herbes de Provence
Oven Roasted Chicken

Miso Glazed Salmon

Creole Dusted Ruby Red Rainbow Trout

DESSERTS

WoodFire's Classic
Homemade Chocolate Cupcake

Sorbetto

White Chocolate Mousse
Pretzel covered Chocolate Truffle



Featuring the creations of
EXECUTIVE CHEF DANIEL NEMEC

BANQUET MENUS

All Meats & Seafood are Grilled on Hickory Wood