MAIN DISHES

MEATLOAF

"moms" delicious classic recipe, kicked up w/ hatch green chiles & tomatillos topped with a sweet & spicy tomato glaze.

POT ROAST

premium beef brisket, slow braised in beef bone broth. Hand shredded & piled high with housemade demi-glace gravy. Homestyle meals (meatloaf & pot roast), typical sides are Salad, Mashed Potatoes, Gravy, Roasted Vegetables & Bread

GREEN CHILI PORK

smoked pulled pork sauteed in green chile tomatillo sauce, served over southwestern mac & cheese, topped w/tomatoes, goat cheese & cilantro

FIESTA

choice of Pork, Beef, Chicken or Shrimp? spinach, bell peppers, green chiles & onion topped w/ pepperjack cheese & cilantro. Typical sides for, mexican inspired meals, are Sour Cream, Salsa, Cilantro Lime Rice, Beans & Tortillas

GUMBO

N'awlins inspired Louisiana stew. Shrimp, Hot links, chicken, celery, green chiles, bell peppers & onions simmered in a dark creole sauce.

Typical sides are Salad, Red Beans & Rice

DIRTY CAJUN

Bonfire Gumbo Baked Ziti Style gumbo, spicy marinara, pulled pork, penne pasta, chopped hot link & mozzarella topped w/ white cheddar cheese curds & /basil. Typically served w/ caesar salad and garlic bread

PASTA

choice of Chicken, Meat, Veggie or Combo? housemade marinara, pasta or ravioli. All topped with mozzarellla and basil. Typically served w/ caesar salad and garlic bread.

DRINKS

Onsite - Fountain Soda Plus Ice Tea & Lemonade Off site - Ice Tea & Lemonade \$14/gal, Can Soda and/or Bottled water \$2.50/per

CATERING MENU

STARTERS / HOR DOEUVRES

Queso Dip & Tomatillo Salsa Verde w/tortilla Chips, Shrimp Cocktail w/lemons & cocktail sauce, Buffalo Chicken Dip w/tortilla Chips, Cocktail Sausages "Lil' Smokies", Tomato & Mozzarella Caprese Kabobs, Shrimp Ceviche

SIDES

SW Mac & Cheese, Mash Potatoes & Gravy, Baked Beans, Roasted Veg, Cilantro Lime Rice Loaded Mash Potatoes, Buffalo Chicken Dip Garden Salad, Caesar Salad, Potato Salad, Coleslaw or Italian Pasta Salad

MEATS

BABY BACK RIBS

tender & juicy premium pork ribs, dry rubbed, smoked then slathered in house bbq

BEEF BRISKET

premium arizona beef breast, hand trimmed, dry rubbed, smoked & basted

BURNT ENDS

hand trimmed, smokey & sweet bbq brisket nuggets of gold, caramelized w/house bbq

PULLED PORK

choice of Original House BBQ or Green Chile Southwest Style? Hand trimmed, dry rubbed, smoked then braised over night

CHICKEN COSCIA

smoked boneless, skinless & dry rubbed competition style thighs.

HOT LINKS

spicy, all-beef Louisiana style sausages

DESSERT

Brownie Bites, Chocolate Chip Cookies, Bread Pudding or NY Cheesecake

Note: Meats & Sides sold by the pound. Each pound typically feeds 3 people. Each Rack of Ribs serves (4) people. Package specific sauces, condiments, dressings, toppings, accoutrement & breads are included with every catering.

PIZZA & WING PARTY

14" Pizzas, Wings & Salad



PIZZA - Choice of 1 Topping Meats - Pepperoni, Sausage, Chicken, Hot Link, Pulled Pork, Brisket \$4, Bacon \$3, Shrimp \$8

Produce - Spinach, Mushrooms, Bell Peppers, Banana Pepper, Jalapeño, Green Chiles, Pineapple, Caramelized Onions, Pickled or Raw Red Onions, Basil, Fresh Garlic, Black or Green Olives, Tomatoes Specialty Pizzas +\$4 Gluten Free Crust +\$3

WINGS - Choice Smoked or Traditional or Chicken Tenders served naked w/choice of 3 sauces; Buffalo Mild, Med or Hot, BBQ, Blazin' Honey BBQ, Mango Habanero or Arizona Gold. Includes Ranch & Blue Cheese

SALAD Choose 1

Caesar – romaine, parmesan, croutons tossed in caesar and topped w/ parmesan crisp Garden - romaine, carrots, black olives, red onion & tomatoes w/ ranch & Italian dressings Caprese - cherry tomatoes, penne pasta, basil and mozz tossed in italian topped w/ balsamic glaze



EVENT GUIDELINES

Bonfire catered events, whether on-site or off, are available 7 days a week, some restrictions may apply regarding volume and holidays. Prime days, premium dates & times may incur additional upcharges. We prefer to not charge room rental fees, but we may mandate food & beverage minimums and deposits for all events.

Room accommodations, date, time, party size, duration of event, food & beverage selections will be determined for all events before signing. If event falls short of any of those minimums or exceeds time allowance, client is responsible for the cost of contract and any additional cost. Final details of party must be confirmed 7 days prior to event to allow for proper staffing, shopping and food preparation.

Onsite Catering package prices do not include tax or 20% gratuity. Gratuity is divided up by servers, bartenders, support staff & kitchen crew. Delivered meals may incur a 10-20% service charge for packaging, set-up & delivery. The service charge may also cover chafers, sternos, utensils, plates & napkins. Food minimums may apply for all deliveries. Auto gratuity applies to group dining parties of 6 or more. It will be added to the entire bill even on separate checks, where guests order off the menu and order their own food & beverages. Processing fees may also be applied to all credit card transactions, cash discounts given for cash

To Hold Reservations: bookings require approved contracts, deposits and a credit card to hold on file. Events may be canceled 48 hours before event without penalty. If proper notice is not given and/or attendance numbers fall short, deposits may be forfeited. The deposit/down payment may be applied to the group's food & beverage bill, then it may be split after that. Deposits will be determined by size, date & time of event.

CALL TODAY for more information, to customize your event and/or reserve your party!!! Dave 480-369-1410

EVENT DETAILS

Client Name & Info

Number of People Event Location Event Date

rood & beverage behales
Event Sub Total:
Gratuity:
Service Charge:
Tax:
Processing Fee 3.99%
(n/a if paying cash)
Total:
DepositI:
"Client" Printed:

Signature:

Date:



CATERING

Full-Service Food & Beverage Packages, custom tailored to suit your event's needs and expecations!!! We are catering experts with over 20 years of experience!



EVENT VENUE

We make event planning effortless by offering Versatile Spaces for Every Occasion, designed to accommodate events of any type and size.

Is this for On-site, Pick-up or Delivery?

If Delivery Choose 1 of 3 Options:

Drop Set #1 - We'll deliver and set up your food so it's hot and ready to serve!

Setup w/ Warmers #2 - Need to keep the food warm for service? No problem! We will provide and set up disposable chafing dishes & serving utensils

Full Service #3 - We bring everything. Our team caters in full uniform and offers full buffet setup, including chafing dishes, tables & linens. Charges vary depending upon details, distance & duration of event.

On-site grilling available too!

Contact Chef Dave for More Info 480-369-1410 bonfirektap@gmail.com | www.bonfirektap.com