Wildfire Hors D’Oeuvres
A selection of three fresh and delicious creations prepared daily by our chef

Appetizer
Chef’s Inspired Soup of the Day
Fresh, homemade creations

Escargots Provençal
Herbed butter, roasted garlic, shallots and panko topping

Grilled Calamari
With warm tomato salsa, capers, black olives and red onions

Shrimp Martini
Succulent tiger shrimp with a citrus infused cocktail sauce

Wildfire’s Caesar Salad
Hearts of romaine tossed in a tangy roasted garlic dressing with herb croutons

Entrée
10oz New York Striploin
With garlic mash Yukon gold potatoes and grilled seasonal vegetables.

10oz Piri Piri Chicken Breast
Piri Piri Churrasco Chicken Breast with roasted new potatoes and seasonal vegetables

Grilled Icelandic Arctic Char
With lemon lime bernaise sauce, wasabi mashed potatoes and seasonal vegetables

Pesto Pasta
Angel hair pasta with basil, sundried tomatoes, wilted spinach, and toasted pine nuts

Churrasco Mixed Grille
Our award winning back ribs and a Piri Piri chicken breast, with seasonal vegetables and roasted garlic mashed potatoes
Dessert

Decadent Chocolate Torte
Homemade flourless chocolate torte made with rich Belgian chocolate

Red Velvet Cake
Moist sponge cake made with rich artisan red cocoa, layered with chocolate ganache and vanilla cream cheese frosting

Wildfire Crème Brulée
Traditional homemade crème brulée, made with rich Madagascar vanilla beans

Caramel Brownie Cheesecake
Brownie base topped with creamy cheesecake in a chocolate blanket, drizzled with rich caramel and adorned with a brownie piece on top