

Wedding and Special Event Packages

Whether its your wedding day or other formal event GreenFire's professional staff will provide you with the best possible service you can imagine.

GreenFire is a locally owned, full service restaurant and caterer, serving New-American cuisine. We do not use microwaves, grill tops, stoves, or deep fryers. We use only the freshest and best ingredients in our dishes.

“Where tradition and passion become creation”

6795 E. Riverside Blvd Rockford IL 61114

(815) 316- 3473

www.greenfirerestaurant.com

ROCKIES MENU

\$72 per guest + tax and service charge additional

Hors D'oeuvres

Chef's Choice

butlered. four pieces per guest

Entree

Sirloin

8oz Certified Angus Beef center cut sirloin. demi glace

Cedar Plank Salmon

8oz salmon. lemon herb butter. black Hawaiian sea salt

Stuffed Chicken Breast

8oz roasted all natural chicken stuffed with rice and sausage

Italian Herb-Crusted Chicken

8oz chicken breast lightly breaded with herbs. white wine cream sauce

Salad

House Salad

baby mixed greens. tomato. onion. parmesan. balsamic vinaigrette

Asparagus & Bleu Cheese

baby mixed greens. tomato. onion. candied walnuts. gorgonzola.
asparagus. dijon dressing

Vegetables

Farm Fresh Blend

please let us know if you have a special request

Starch

Garlic Mashed Potato

Roasted Yukon Gold

Au Gratin

Bourbon Sweet Mash

Bar

4 hours of

Bottled Domestic Beer. Wine. Soda

WOODLANDS MENU

\$84 per guest + tax and service charge additional

Hors D'oeuvres

Chef's Choice

butlered. four pieces per guest

Entree

Filet Mignon

8oz Certified Angus Beef filet mignon. demi glace

Cedar Plank Salmon

8oz salmon. lemon herb butter. black Hawaiian sea salt

Filet Mignon Surf & Turf

6oz Certified Angus Beef filet mignon. demi glace. three jumbo shrimp

Chicken Saltimbocca

8oz chicken breast herb crusted. prosciutto. sage & white wine cream sauce

Salad

House Salad

baby mixed greens. tomato. onion. parmesan. balsamic vinaigrette

Asparagus & Bleu Cheese

baby mixed greens. tomato. onion. candied walnuts. gorgonzola.
asparagus. dijon dressing

Vegetables

Farm Fresh Blend

please let us know if you have a special request

Starch

Garlic Mashed Potato

Roasted Yukon Gold

Au Gratin

Bourbon Sweet Mash

Bar

4 hours well open bar

Bottled Domestic Beer. Wine.

well brands liquor (no shots included)

ASPEN MENU

\$99 per guest + tax and service charge Additional

Hors D'oeuvres

Chef's Choice

butlered. six pieces per guest

Entree

Beef Wellington

8oz Certified Angus Beef filet mignon wrapped in a puff pastry with a mushroom and spinach duxelle

Cedar Plank Salmon

8oz salmon. lemon herb butter. black Hawaiian sea salt

New York Strip

14oz Certified Angus Beef New York strip. demi glace

Filet Mignon

8oz Certified Angus Beef filet mignon. demi glace

Filet Mignon Surf & Turf

6oz Certified Angus Beef filet mignon. demi glace. three jumbo shrimp

French Chicken

8oz oven roasted free range chicken. lobster mushroom cream sauce

Salad

House Salad

baby mixed greens. tomato. onion. parmesan. balsamic vinaigrette

Asparagus & Bleu Cheese

baby mixed greens. tomato. onion. candied walnuts. gorgonzola.
asparagus. dijon dressing

Vegetables

Farm Fresh Blend

please let us know if you have a special request

Starch

Garlic Mashed Potato

Roasted Yukon Gold

Au Gratin

Bourbon Sweet Mash

Bar

4 hours call open bar

Champagne toast. Bottled Domestic beer. Wine.

Call brands liquor (no shots included)

Build Your Own

Hors D'oeuvres

Stuffed Mushroom Caps

cream cheese. spinach \$3

Spanakopita

spinach. cream cheese. onions. filo dough \$3

Mushroom Canapes

roasted red pepper. butter. crostini \$2.5

GreenFire Bruschetta

balsamic tomatoes. onions. garlic. basil. evoo. fresh mozzarella. \$3

Prosciutto Wrapped Asparagus

balsamic drizzle \$3

Ratatouille Skewers

bell pepper. eggplant. onion. squash. zucchini. \$2.5

Beef and Gouda Bruschetta

crostini. roast beef. caramelized onion. ranch \$3.5

Chicken Samosas

curry & coriander. chicken. filo dough \$3.5

Tomato Mozzarella Skewers

fresh basil. tomatoes. fresh mozzarella \$3

Beef Dates

dates. gorgonzola. beef bacon. \$3.5

Mini Brie en Croute

brie in a puff pastry \$3

Smoked Salmon Canapes

lemon butter. capers \$3.5

Cocktail Shrimp

lemon. cocktail sauce \$3.5

Bacon Wrapped Shrimp

applewood smoked bacon. red tail shrimp \$4

Antipasto Display

assorted artisan meats & cheeses \$12 pp

Stuffed Mushrooms

with lobster and crab meat \$5

Salad Choices

House

mixed greens. red onion. tomato. parmesan. balsamic vinaigrette \$5

Tomato Mozzarella

mixed greens. basil. evoo. balsamic reduction \$6

Mediterranean Caesar

romaine. parmesan. tomato. onion. kalamata olive. feta. crouton \$6

Asparagus & Bleu Cheese

mixed greens. red onion. tomato. candied walnut. gorgonzola. dijon dressing \$6

Berry Salad

mixed greens. spinach. candied walnut. goat cheese. fresh berries. raspberry vinaigrette \$6

Entree Choices

starch. farm vegetables. rustic bread & butter

Chicken Saltimbocca

8oz oven roasted free range chicken lightly breaded. prosciutto. sage. white wine cream sauce \$34

French Chicken

8oz oven roasted free range chicken lightly breaded. lobster mushroom cream sauce. \$38

Italian Herb- Crusted Chicken

8oz oven roasted free range chicken lightly breaded. white wine cream sauce \$32

Chicken Wellington

8oz oven roasted free range chicken wrapped in a puff pastry. mushroom & spinach duxelle \$36

8oz Beef Wellington

8oz Certified Angus Beef filet mignon wrapped in a puff pastry. mushroom & spinach duxelle \$48

Filet Mignon

8oz Certified Angus Beef filet mignon. demi glace \$44

New York Strip

14oz Certified Angus Beef New York strip. demi glace \$44

Filet & Shrimp Surf & Turf

6oz Certified Angus Beef filet mignon. demi glace. three jumbo shrimp \$48

Center Cut Sirloin

Certified Angus Beef center cut sirloin. demi glace \$38

Scottish Salmon

8oz Scottish salmon. lemon and fresh herb butter \$38

Filet & Sirloin: cut to order from defatted, single muscle, grass-fed Certified Angus Beef

Salmon: premium natural Scottish Salmon is fresh & delicate with a refined texture & impeccable translucent orange-to-red color of true Scottish Salmon

Chicken: no antibiotics ever administered, all vegetarian diet with no animal by-products. no nitrates, nitrites, or MSG

Let us know of any food allergies or dietary restrictions & we will gladly accommodate your needs.

Looking for something not listed? Let us know & we will do our best to fulfill your request.

Bar

Beer. Wine. Soda

4 variatals. 1 domestic keg

\$7 per person per hour (min 4 hours)

Well Open Bar

4 variatals. 1 domestic keg. well branded liquor

\$9 per person per hour (min 4 hours)

Call Open Bar

4 variatals 1 domestic keg. call branded liquor

\$11 per person per hour (min 4 hours)

Champagne Toast

\$28 per bottle

Wine with Dinner

\$28 per bottle

Coffee Station

\$4 Javamania GreenFire Blend. cream and sugar

Patisserie Table

Wedding Cakes

Starting at \$5 pp

Swiss Chocolates

\$2.5 assorted truffles and pralines

Raspberry Chocolate Ganache Bites

\$4 fresh raspberries. ganache. butter cream.
gluten free chocolate cake

Lemon Bars

\$3 fresh raspberry sauce

Chocolate Mousse Cups

\$3 Belgian chocolate mousse. whipped cream

Parisian Macarons

\$2 assortment of rotating flavors

Cheesecake Bites

\$3

Tiramisu Cups

\$3.5

Creme Brulee Cone

\$3.5 vanilla bean creme brulee

Late Night Hors D'oeuvres

Assorted Woodfire Pizzas

\$8 pp up to 5 choices

Chicken Taco Bar

\$8 pp lettuce. tomato. onion. shredded cheese. sour cream. sub pork \$2 sub beef \$3

Milk & Cookies

\$5 pp milk in shot glasses. chocolate chip cookies