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THE FIREHOUSE

RESTAURANT

GLUTEN FREE 
VEGETARIAN 

Ultra Dinner Package

SPRING 2022
MARCH - MAY

FOR GROUPS OF 30 OR MORE.

66 PER PERSON

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

ROASTED RED PEPPER HUMMUS 
SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP



PONZU CHICKEN SKEWERS
PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

PROSCIUTTO-WRAPPED SCALLOP 
PEA PISTOU, BALSAMIC SYRUP

MINI BEEF WELLINGTONS
WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

SALADS

SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS  
PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD
CHOPPED ROMAINE, HOUSE-MADE DRESSING, FOCACCIA CROUTONS
CHERRY TOMATOES

ENTRÉES

BAKED ORGANIC CHICKEN
SMOKED PARSNIP PURÉE

GRILLED PORK LOIN 
MELTED LEEKS, MUSHROOM DEMI-GLACE

GRILLED SALMON 
ROASTED GARLIC-ASPARAGUS PURÉE

SEASONAL VEGETARIAN POLENTA  
ASPARAGUS, MUSHROOMS, THYME

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE
CHOCOLATE CAKE, MOUSSE, GANACHE
HAZELNUT ROYALTINE

CITRUS CHEESECAKE
GRAHAM CRACKER, LEMON CURD
SHORTBREAD CRUMBLE, WHIPPED CREAM

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

à La Carte Dinner Enhancements

SPRING 2022 MARCH - MAY

MINIMUM 30 GUESTS.

BBQ PORK BELLY SLIDERS

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE
5 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA
5.50 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM
6 PER PERSON

AHI TUNA SLIDERS*

SMOKED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
7 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO
7 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
15 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS
68 PER HALF WHEEL

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS
8 PER PERSON

MINI CHICKEN POT PIE

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS
5 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
5 PER PERSON

ARANCINI

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA
5.50 PER PERSON

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