



# **FIREHOUSE NO.1**



# DINNER

## FAMILY-STYLE DINNERS

*Menu Consists of a Three Course Dinner Presented on Serving Platters for Guests.*

### Select Cut

*\$41 per person, Based on 90 minutes of service*

#### Course 1

Salt & Peppa Chips, Fresh House Made Potato Chips,  
Lower Middle Class Onion Dip

Wild Arugula Salad, Pickled Shallots, Pecorino Romano,  
toasted almonds, Chardonnay Vinaigrette

#### Course 2

Rosemary Garlic Chicken, Roasted vegetables, Grilled Chicken  
Served with Sweet Corn, Wild Rice, Green Beans, Red Peppers,  
Topped with A Lemon Butter Sauce

Exotic Wild Mushroom Pasta  
Seasonal Veggies in a parmesan mushroom cream sauce

#### Desserts

Chocolate Cake with Raspberry Sauce

### Choice Cut

*\$55 per person, Based on 90 minutes of service*

#### Course 1

Salt & Peppa Chips, Fresh House Made Potato Chips,  
Lower Middle Class Onion Dip

Charcuterie Board, Seasonal Selection of Meats &  
Cheeses, Cornichons, Olives, Crostini, and Seasonal  
Accouterments

Grilled Pear Arugula Salad, Pear, Pickled Shallots,  
Toasted Crushed Almonds, Candied Walnut Goat Cheese  
with Chardonnay Vinaigrette

#### Course 2

Rosemary Garlic Chicken, Roasted vegetables, Grilled Chicken  
Served with Sweet Corn, Wild Rice, Green Beans, Red Peppers,  
Topped with A Lemon Butter Sauce

Slow Roasted Pork Belly Wraps, Butter Lettuce, Jalapeno Carrot slaw,  
Daikon, Watermelon Radish, Sweet Chili Glaze

Shrimp Carbonara, Linguini, Shrimp, EVOO- Creamy Garlic, Shallots,  
Bacon, Parmesan and Parsley (Contains Egg)

#### Desserts

Chocolate Cake with Raspberry Sauce

# DINNER

## FAMILY-STYLE DINNERS

*Menu Consists of a Three Course Dinner Presented on Serving Platters for Guests.*

### Prime Cut

*\$71 per person, Based on 90 minutes of service*

#### Course 1

Charcuterie Board, Seasonal Selection of Meats & Cheeses, Cornichons, Olives, Crostini, and Seasonal Accouterments

Grilled Pear Arugula Salad, Pear, Pickled Shallots, Toasted Crushed Almonds, Candied Walnut Goat Cheese with Chardonnay Vinaigrette

Lemon Pepper Calamari, Lightly Battered and Lightly Fried Paradise Squid Served with Sriracha Aioli

#### Course 2

Rosemary Garlic Chicken, Roasted vegetables, Grilled Chicken Served with Sweet Corn, Wild Rice, Green Beans, Red Peppers, Topped with A Lemon Butter Sauce

Prime Steak Cut Meat & Potatoes, Roasted Red Potatoes, Grilled Green Zucchini, Bacon, Green Onions, Sherry Balsamic Reduction

Blackened Salmon, Lightly Seasoned Mediterranean Couscous, Gremolata, Harissa, Tzatziki and Seasoned Vegetables

#### Desserts

Chocolate Cake with Raspberry Sauce



# BUFFET

## BANQUET TRAYS DINNERS

*Below are banquet trays, and each tray serves approximately 20 guests.*

### **Charcuterie Board | \$155**

*Assortment of meats, cheeses, fruits, and other earthly delights.*

### **Mini Caprese Skewers | \$95**

*Small Caprese cheese served on a skewer with a balsamic glaze.*

### **Bruschetta | \$85**

*Tomato with pesto, balsamic, and parmesan cheese on a toasted crostini.*

### **Falafel bites with tzatziki | \$75**

*Crispy chickpea balls with creamy cucumber yogurt sauce.*

### **Buffalo cauliflower bites | \$75**

*Spicy, tangy cauliflower wings with blue cheese dip.*

### **Mini grilled cheese sandwiches | \$80**

*Aged white cheddar on toasted sourdough*

### **Oven roasted Lamb Flatbread | \$95**

*With feta arugula and raita*

### **Chicken and avocado tostadas | \$75**

*Crispy tortillas topped with chicken and creamy avocado.*

### **Prime Steak & Potato's | \$425**

*Prime Kansas City sirloin cooked medium with a shallot and red wine reduction. OR... the Sirens dance, Beef and potatoes entwined. Pure culinary bliss.*

### **Guinness Marinated Sheppard's Pie | \$375**

*Succulent lamb marinated overnight and cooked in Guinness with carrots, onions, green peas and herbs.*

### **Hook 'N' Line | \$385**

*Blackened Salmon (Sourced Nova Scotia)*

### **Wild Fresh Water Prawns | \$375**

*Grilled over an open fire and lightly seasoned to perfection.*

### **Firehouse Mac | \$290**

*A marrying of aged white cheddar and Smoked Gouda, Bacon, and fresh spring onion.*

# BUFFET

## BANQUET TRAYS DINNERS

*Below are banquet trays, and each tray serves approximately 20 guests.*

### **Shallow Baked Chicken & Rice Pilaf | \$295**

*Cooked fondly and tenderly, the fond at the bottom of the pan is baked into the rice pilaf, leaving you with a taste you won't soon forget.*

### **Coq Au Vin | \$285**

*A symphony of wine and fowl. Tender morsels embraced by flavors profound. Harmonies of herbs and dreams resound. French culinary artistry in a single profound.*

### **Sauteed Seasonal Vegetables | \$195**

*Transforming humble ingredients into stories untold.*

### **Pesto/Garlic Mash Potato's | \$240**

*Everything good in life.*

### **Seasoned Wild Rice | \$145**

*Non domesticated grain with love.*

### **potatoes Bravas | \$175**

*A fiery tango of crispy potatoes and spiced bravado.*

### **Crème Brulé, NY Cheesecake, or Chocolate Flan | \$155**

*All house made.*



# PASSED APPETIZERS

## PASSED APPETIZERS

*Below are passed appetizers , and each order is 50 servings.*

Soft Pretzel Bites, Cheesy Fondue | \$75

Albondigas, Romesco Sauce | \$135

Pear Gorgonzola Crostini's | \$115

Beef Tartar, Taro Chips | \$255

Cauliflower Buffalo Bites, Bleu Cheese dip | \$95

Cucumber Cup, Hummus & Red Pepper | \$145

Sweet Potato Rounds, Guacamole | \$125

Samosa Bites, Mint Chutney | \$135

Mexican Sweet Corn, Elote Spears Crema | \$105

Mini Maple Bacon doughnuts | \$135

Ahi Poke Cucumber Cups | \$215

Garlic Knots, Marinara | \$105

Shrimp & Grits Bites | \$185



# DRINKS

## DRINK PACKAGES.

### Small Batch Alcohol Package | \$17 per person

*Two drinks per person.*

*House wine, selected beers, well cocktails.*

### Single Barrel Alcohol Package | \$32 per person

*Two Drinks per person.*

*All wines by the glass.*

*All draft beers.*

*All specialty cocktails.*

### Distillery Alcohol Package | Price based on consumption

*Open bar.*





# POLICIES

## **PAYMENT**

*A deposit of half of your food & beverage minimum will be taken with your contract to confirm your booking. Your deposit will be applied to your final bill. Final payment for your party is due 21 business days before event. We accept cash, VISA, MasterCard, Discover and American Express (maximum of 3 credit cards).*

## **MENU SELECTIONS**

*Menu selections for your event will be due 21 business days prior to your event. Please let your Event Coordinator know of any dietary restrictions or special needs.*

## **CORKAGE**

*Our corkage fee is \$25 per 750ml bottle of wine, limit 3.*

## **CAKE CUTTING FEE**

*Our cake cutting fee is \$2.50 per person.*

## **GUEST COUNT**

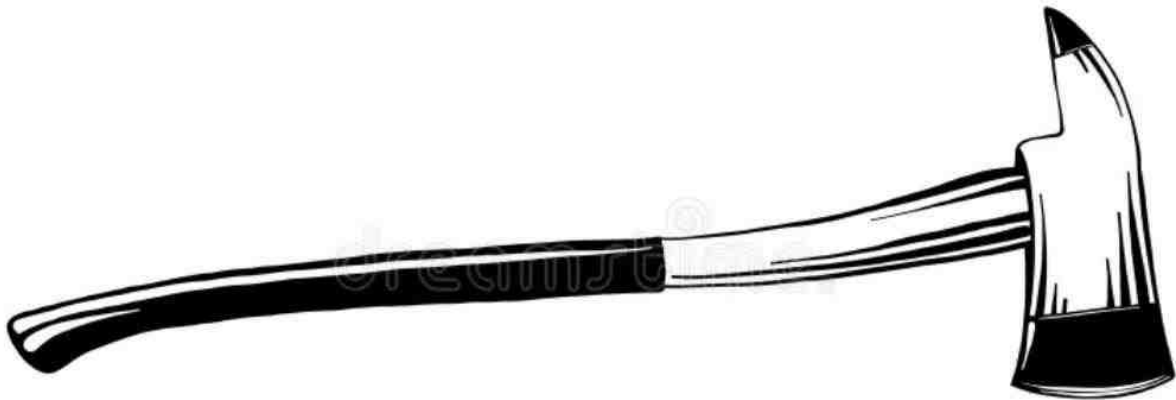
*Final guest counts are due 21 business days prior to your event date.*

## **BEVERAGE SERVICE**

*All alcoholic beverages are charged upon consumption and must be ordered through your assigned serv*

## **PROCESSING FEE**

*All credit card charges are subject to a 3% fee*





# TESTIMONIALS



**Sistine M.**

Reviewed Jan 01, 2025 • excluded from restaurant profile

★★★★★ [Visit review source](#)

I went with a group of 7 ladies for drinks and food and everything was delicious. We ordered the cheesesteak, cheeseburger, the ribeye, rosemary garlic chicken, and mac n cheese, mushroom pasta and then a shrimp pasta dish.

We made it kind of family style to try everything, and each dish was amazing. I was raving about it to my bf and daughter and I told them they had to try it. Needless to say, I'll be back.

The service was great, and we were checked on a lot through our meal. It gets super loud inside, but it's a good place to get together with people.



**Chrissy O.**

0 friends

5 reviews

★★★★★ 12/13/24 ...

I come here quite often and usually love it. The steaks are nice, don't need any sauces on the side or anything of the sort. The service is always dialed in, never any problems. I feel the place is quite nice on the inside and gives off a good date night vibe. It's a really nice place and its worth checking out if you've never been.



**Joe** Updated

Reviewed Dec 28, 2024 • Updated Dec 28, 2024

★★★★★ Visited Dec 27, 2024 at 4:45 PM

Food 5.0 Service 5.0 Ambience 5.0 Value 5.0 Noise **Do not recall**

Excellant restaurant..had new crafted cocktails. Great flavors and added to the totally enjoyment of the evening. Went Prior to Sharks game and will go again. Salmon was perfectly cooked and calemari apprtizers was fresh with accompanying dippinf sauce



**Denise N.**

0 friends

433 reviews

70 photos

**Elite 2025**

★★★★★ 12/21/24 Updated review ...

The ribeye and jalapeño mashed potatoes are my favorite! This place has delicious food. And it's always fun to share various dishes with your date. It's a small place, bar setting, some tables...so go early and make a reservation I.

