Group Dining MENU

FIREBIRDS® WOOD FIRED GRILL

ORDERING INFORMATION

We look forward to hosting your next gathering!

To begin planning your event, please contact your nearest Firebirds restaurant or visit **FirebirdsRestaurants.com** for more details.

If anyone in your party has allergies or dietary restrictions, please let a manager know during your inquiry so we can accommodate with care.

SHAREABLES

Kick off your next event in style!
Each tray serves approximately 10-15 people.

LOBSTER SPINACH QUESO WITH TORTILLA CHIPS 48.00

SEARED AHI TUNA* 57.00

SMOKED CHICKEN WINGS 58.00

BACON DEVILED EGGS 46.00

Indicates items that accommodate those sensitive to gluten.

*DENOTES ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, AND CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Nutrition information available upon request.
To reduce our carbon footprint, Firebirds uses recycled paper when possible.

LUNCH MENU A

$28 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

HONEY GARLIC CHICKEN
HALF RACK OF BABY BACK RIBS
FIREBIRDS® CHICKEN PASTA (no potato/vegetable)

Entrées accompanied by
SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts are available for an additional charge.

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

LUNCH MENU B

$32 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

(Select three for your menu)

HONEY GARLIC CHICKEN
WOOD GRILLED SALMON*
HALF RACK OF BABY BACK RIBS
CENTER CUT SIRLOIN* 7oz

Entrées accompanied by
SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts are available for an additional charge.

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

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Nutrition information available upon request.

LUNCH MENU C

$39 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

(Select three for your menu)

HALF RACK OF BABY BACK RIBS
WOOD GRILLED SALMON*
HONEY GARLIC CHICKEN
FILET MIGNON* 7oz

Entrées accompanied by

SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts are available for an additional charge.

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

DINNER MENU A

$45 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

(Select three for your menu)

WOOD GRILLED SALMON*
HONEY GARLIC CHICKEN
CENTER CUT SIRLOIN* 10oz
TRADITIONAL RIBEYE* 12oz

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

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Nutrition information available upon request.

DINNER MENU B

$49 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

(Select three for your menu)

WOOD GRILLED SALMON*
TRADITIONAL RIBEYE* 12oz
HONEY GARLIC CHICKEN
FILET MIGNON* 7oz

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

DINNER MENU C

$54 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT
MIXED GREENS

Entrées

(Select three for your menu)

FILET MIGNON* 9oz
WOOD GRILLED SALMON*
TRADITIONAL RIBEYE* 12oz
HONEY GARLIC CHICKEN
FULL RACK OF BABY BACK RIBS

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

SEASONAL VEGETABLE
PARMESAN MASHED POTATOES

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

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