

# FYRE STROKE™

## EVENTS MENU

Thoughtful food, crafted  
with intention and finished  
to fit the moment.





# HOW WE DESIGN YOUR MENU

At Fyrestoke, menus aren't built from a checklist — they're designed around how the gathering unfolds.

Our food offering is structured as a core menu framework built on proven proteins, seasonal sides, and house-made sauces. This allows us to maintain consistency, quality, and calm execution across weddings, private events, and corporate gatherings.

**Rather than locking every ingredient months in advance, we:**

- Select vegetables and starches based on peak seasonal availability
- Pair sauces intentionally with each protein
- Adapt presentation and pacing to suit the event setting

This approach gives us flexibility where it matters — without overwhelming you with decisions or compromising the experience.

Final menu selections are confirmed during planning once we understand guest count, service style, and timing.

# THE CORE

## **Designed to feel intentional — not excessive**

Our menu is built around a focused set of core proteins chosen for flavor, consistency, and how well they support the overall experience.

Rather than offering endless options, we keep the menu intentionally tight so every dish earns its place. This allows us to maintain clarity, quality, and calm execution while still tailoring the final menu to the needs of each gathering.

Specific pairings, seasonal variations, and final menu details are confirmed during planning.

## BEEF

*Chosen for depth of flavor, versatility, and performance over fire.*

### Core Selections:

- Fire-Glazed Short Rib
- Flame-Grilled Flank Steak

## CHICKEN

*Selected for consistency, broad appeal, and adaptability across service styles.*

### Core Selections:

- Charred Chicken Supreme
- Fire-Finished Heritage Chicken

## PORK

*Chosen for richness, balance, and flexibility in preparation.*

### Core Selections:

- Smoked Bone-in Pork Rib Roast
- Fire-Roasted Pork Loin

## PLANT - BASED

*Designed to be intentional, substantial, and treated with the same care as all other proteins.*

### Core Selections:

- Fire-Grilled Seasonal Squash
- Seared Cauliflower Steak





# A THOUGHTFUL FOUNDATION

The core proteins are only the starting point.

From there, each menu is completed through thoughtful pairings, seasonal ingredients, and supporting elements chosen to suit the rhythm and priorities of the event. Final selections are confirmed during planning to ensure the full menu feels cohesive and well considered.

# SIDES & SAUCES

## Seasonal Vegetables

*Chef-selected vegetables chosen to complement the core protein and the overall menu.*

### Examples may include:

- Honey butter-glazed carrots
- Lemon & pepper grilled vegetable medley
- White balsamic & garlic braised mushrooms
- Flame-charred chard with garden herb oil
- Blistered green beans with smoky almond crumble

*(Selections rotate based on peak availability.)*

## Seasonal Starches

*Chosen for balance, texture, and how the menu comes together as a whole.*

### Examples may include:

- Sour cream & chive mashed Yukon Gold potatoes
- Crispy smashed fingerling potatoes with rosemary
- Wild rice pilaf simmered in herb-infused stock

## House Sauce Selection

*One or two house-made sauces selected to support the protein and complete the plate.*

### Examples may include:

- Fiery chimichurri
- Roasted garlic cashew cream (V / DF)
- Sundried tomato dry pesto
- Signature au jus gravy
- Sage & rosemary butter sauce

*Specific selections are always shared and confirmed during planning*





## HOW IT'S SERVED

*The food remains grounded in the same core menu. What changes is how the experience is prepared, presented, and supported on site.*





# THE STRUCTURE BEHIND THE EXPERIENCE

The menu remains grounded in the same core approach. What changes is how it is prepared, presented, and supported on site.

Service style shapes the rhythm of the meal, the level of interaction, and the overall feel of the experience. It also influences staffing, pacing, logistics, and how present the food becomes within the gathering.

**At Fyrestoke, our events are structured through three distinct service styles:**

- Fyreside
- Black Label
- and Chef's Table / Private Chef.

Each offers a different way for the experience to unfold, depending on the setting, priorities, and intent of the event.

# FYRESIDE EXPERIENCE

## **Abundant, grounded, and designed to flow**

*Best suited for approximately 60 - 125 guests*

Fyreside is our buffet-style service, designed to create presence, generosity, and ease without interrupting the energy of the gathering.

Menus are built to hold their integrity through service while allowing guests to move naturally and enjoy the meal at a comfortable pace. Our team manages setup, replenishment, and flow on site so the experience feels organized, calm, and well supported.

This style is often well suited to weddings, private events, and gatherings where warmth, movement, and a sense of abundance are part of the atmosphere.

Fyreside is not about formality for its own sake — it's about creating a food experience that feels inviting, well-paced, and fully present within the event.

### **Typical Menu Scope**

- 2 protein selections
- 2 sides
- House-made sauces paired to the menu



# BLACK LABEL FIRE EXPERIENCE

## Refined, paced, and intentionally composed

*Best suited for approximately 60 - 125 guests*

Black Label is our plated service, designed for events where presentation, structure, and timing are central to the experience.

Each course is prepared and served with greater precision, allowing the meal to feel more formal, more controlled, and more integrated into the overall flow of the event. This format requires closer coordination, additional staffing, and a more deliberate service rhythm to ensure the experience feels polished from first plate to final clear.

Black Label is often best suited to weddings, elevated private events, and gatherings where a more structured dining experience is part of the atmosphere.

This style is not about formality alone — it's about delivering a meal that feels composed, well-paced, and distinctly elevated.

### Typical Menu Scope

- 2 protein selections
- 2 composed sides or accompaniments
- 1 featured element
- Supporting sauce and finishing components



## CHEF'S TABLE / PRIVATE CHEF

### Immersive, personal, and built around presence

*Best suited for approximately 20 - 50 guests*

Chef's Table / Private Chef is our most intimate service style, designed for gatherings where the cooking itself becomes part of the experience.

This format allows for a more personal and immersive approach to dining, with greater flexibility in pacing, presentation, and interaction. Depending on the event, it may include live-fire elements, coursed service, or a more direct connection between the kitchen and the table.

Because of its nature, this style is best suited to smaller gatherings, private dinners, and experience-driven events where atmosphere, attention, and detail are central to how the meal is meant to feel.

This is not simply a different way to serve the food — it is a different kind of experience altogether, shaped around intimacy, presence, and intention.

#### **Typical Menu Scope**

- 1 protein selection
- 2 sides or accompaniments
- Optional feature add-on available



# COCKTAIL HOUR

## Designed to open the experience well

Cocktail hour is where the energy of the event begins to take shape. Our cocktail hour offerings are designed to feel social, flavorful, and distinctly Fyrestoke — whether passed, stationed, or served as a combination of both.

### Choose 3 to 5 selections:

#### **Milk & Honey Board**

Sourdough and feature bread served with flavored honey, smoked butter, and seasonal compound butter.

#### **Blistered Bruschetta**

Fire-grilled bread topped with seasonal bruschetta, whipped feta, and grilled garlic spear.

#### **Smoky Mountain Meatballs**

Fire-finished meatballs in creamy chipotle romesco, served with warmed buns and crostini.

#### **Ember & Brine Board**

Charred vegetables, house pickles, and selected cheeses arranged for grazing.

#### **Golden Sweet Potato Tartlet**

Whipped fire-roasted sweet potato in a crisp tart shell, finished with parmesan cream and charred sage.

#### **Typical investment**

Starting at \$21 per person for 3 selections, \$28 per person for 4 selections, and \$35 per person for 5 selections.

*Final pricing may vary based on guest count, service style, and execution requirements.*



# LATE NIGHT MUNCHIES

## Designed to carry the celebration a little longer

Late night snacks are built for the part of the night when the formalities have faded, the party is in full swing, and guests want something indulgent, easy to grab, and genuinely satisfying.

These offerings are intentionally more relaxed, more playful, and designed for easy self-serve enjoyment as the celebration continues.

### Choose up to 3 selections

#### Afterglow Flatbreads

Warm-baked flatbreads offered in two signature styles — one rich and savory, the other bright, layered, and vegetable-forward — designed for easy sharing and late-night comfort.

#### Midnight Snack Board

A sweet-and-salty grazing board layered with late-night snack mix, salty bites, cookies, and brownie pieces for easy self-serve snacking.

#### Firelight Cinnamon Bites

Warm cinnamon-sugar bites served with fruit, berries, and a sweet dipping sauce.

#### Typical investment

Starting at \$8 per person for 1 selection, \$12 per person for 2 selections, and \$16 per person for 3 selections.

*Final pricing may vary based on guest count and execution requirements.*



# THE DESIGNED EXPERIENCE

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*Shaped by intention* — *not presets*

No two Fyrestoke events are identical.

Rather than fitting gatherings into predefined packages, each experience is shaped by a combination of priorities, setting, service style, and menu composition. The food remains grounded in the same core philosophy — thoughtful, fire-forward, and restrained — while the way it is delivered adapts to what the moment calls for.

The overall experience is shaped through a series of intentional decisions.





# WHAT SHAPES THE EXPERIENCE

## **Service Style**

How the menu is prepared, presented, and supported on site has the greatest impact on how the experience feels. Fyreside, Black Label, and Chef's Table each create a different rhythm, level of interaction, and degree of structure.

## **Core Menu Selections**

The proteins, pairings, and supporting elements chosen for the menu help shape the overall tone of the meal. Some gatherings call for variety and abundance, while others are better served by a more focused and composed structure.

## **Setting & Logistics**

Location, access, timing, power availability, weather, and guest flow all influence what is advisable and achievable. These practical considerations are factored into every recommendation to ensure calm, consistent execution.

## **Intent of the Gathering**

Some events call for food that quietly supports the moment. Others invite the cooking and service to become more present. Understanding the role the meal should play helps guide the appropriate service style, menu structure, and overall experience.





# PRICING OVERVIEW

Our experiences are priced based on the service style, menu scope, staffing, and logistics involved.

Most events begin within the following ranges:

## **Fyreside**

Starting at \$85 per person

Approximately designed for 60 - 125 people

## **Black Label**

Starting at \$125 per person

Approximately designed for 60 - 125 people

## **Chef's Table / Private Chef**

Starting at \$125 per person

Approximately designed for 20 - 50 people

## INVESTMENT NOTES & EVENT SCOPES

Each Fyrestoke event includes more than the food itself. Planning, coordination, staffing, and execution all shape the final investment and ensure the experience is delivered with care and consistency.

### Final pricing may be influenced by:

- guest count
- menu structure
- service style
- venue logistics
- rentals or specialty equipment
- cocktail hour or additional enhancements

If your event falls outside the typical guest ranges above, we're happy to discuss what may be possible based on the setting, priorities, and availability.

## FEATURED MENUS

In addition to our core menu, selected feature menus may be offered throughout the year or by request.

### These menus allow space for:

- seasonal ingredients
- limited-run concepts
- specialty preparations
- select enhancements that sit outside the standard core structure

Feature menus are offered selectively and are not always available. Availability, pricing, and fit depend on the event style, guest count, season, and execution requirements.

In some cases, featured elements may also be added to Fyreside or Chef's Table experiences as a custom enhancement.

# FYRE STOKE™

## FROM INTENTION TO EXECUTION

**This booklet is not a complete menu — and it's not meant to be.**

It is an overview of how we think about food, service, and experience at Fyrestoke. From here, the next step is a conversation. Once we understand your guest count, priorities, service style, and overall vision, we'll recommend a structure that fits clearly and honestly.

Every event is shaped collaboratively. Final menus, service details, and pricing are confirmed through the planning process so the experience reflects what matters most without unnecessary complexity.

If this approach feels like the right fit, the next step is to inquire and begin the conversation.

### **Inquiries & planning**

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