

# FYRE STROKE<sup>TM</sup>



## EVENT MENU

*Fire-forward menu selections for weddings, private events, corporate gatherings, and chef-led dinners.*

### CORE PROTEINS



#### BEEF

- Flame-Grilled Flank Steak
- Ember-Seared Beef Rib Roast



#### CHICKEN

- Charred Chicken Supreme
- Fire-Finished Heritage Chicken



#### PORK

- Smoked Berkshire Pork Rib Roast
- Fire-Roasted Pork Loin



#### PLANT-BASED

- Fire-Grilled Seasonal Squash
- Charred Cauliflower Steak

### SIDES & SAUCES

#### SEASONAL VEGETABLES

- Honey-Butter Fire-Roasted 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

#### SEASONAL STARCHES

- Sour Cream & Chive Mashed Yukon Gold Potatoes
- Crispy Smashed Fingerling Potatoes with Rosemary
- Wild Rice Pilaf Simmered in Herb-Infused Stock
- Brown Butter Fingerling Smash

#### HOUSE SAUCES

- Fiery Chimichurri
- Roasted Garlic Cashew Cream (V / DF)
- Sundried Tomato Dry Pesto
- Signature Au Jus Gravy
- Heritage Herb Butter Sauce



#### COCKTAIL HOUR

- Milk & Honey Board
- Blistered Bruschetta
- Smoky Mountain Meatballs
- Ember & Brine Board
- Golden Sweet Potato Tartlet



#### LATE-NIGHT MUNCHIES

- Afterglow Flatbreads
- Midnight Snack Board
- Firelight Cinnamon Bites



#### FINISHING TOUCHES

- Dessert Add-On
- Coffee & Tea Service
- Premium Menu Upgrade
- Pecan Tartlet with Smoked Fruit



*Final selections are confirmed during planning based on guest count, service style, seasonality, dietary needs, and event flow.*