



## **A DINNER PARTY AT FIREFLY**

Sample Menu

### **- SHARED PLATES -**

#### **Goat Cheese Croquettes**

black pepper truffle honey

#### **Wild Mushroom Flatbread**

roasted garlic, caramelized onion, toasted walnut, pickled red onion, blue cheese sauce

#### **Rumaki**

peppered bacon, boursin filled dates, balsamic glaze (gf)

12.00 per guest for a selection of 2-3

### **- FIRST COURSE -**

#### **Gem Salad**

bibb lettuce, asparagus, sunflower seeds, radish, edamame, pistachio,  
goat cheese, parmesan toasted bread crumbs, herbed caesar vinaigrette (14)

### **- ENTREE SELECTIONS -**

#### **Sticky Chicken**

buffalo caramel glazed fried chicken, mashed potatoes, scallion buttermilk biscuit,  
charred corn, blue cheese honey sauce (24)

#### **Salmon**

soy glazed wild salmon, wasabi mashed potatoes, pickled mustard seeds,  
cabbage slaw (gf) (27)

#### **Tenderloin**

8oz grilled beef tenderloin, sautéed spinach, red wine caramelized onions, mushroom  
demi-glaze, garlic mashed potatoes, crumbled gorgonzola (gf) (49)

### **- DESSERT -**

#### **Creme Brûlée**

with seasonal berries (gf) (10)

20% service charge & sales tax additional | Additional service charges where applicable

**- Following is our private party menu with additional selections -**

- firefly - 7754 harwood avenue - wauwatosa, wi 53213 - fireflytosa.com - 414.431.1444 -

**FIREFLY PRIVATE PARTY MENU SELECTIONS**

**— SHARED PLATES —**

we suggest choosing 2-3

**Goat Cheese Croquettes**

black pepper truffle honey

**Rumaki**

peppered bacon, boursin & almond filled dates, balsamic glaze (gf)

**Calamari**

yukon potato crusted, garlic marinated calamari, fried jalapeño & carrot, chimichurri (gf) (+2.00)

**Mussels**

mediterranean mussels, spicy tomato white wine broth, olive oil grilled baguette (+2.00)

**Brussels Sprouts**

honey miso glazed charred brussels sprouts, fresh lemon, pomegranate (gf)

**Fondue**

gruyere & cheddar fondue, caramelized onion, sliced apples, toasted baguette

**Wild Mushroom Flatbread**

roasted garlic, caramelized onion, toasted walnut, pickled red onion, blue cheese sauce

**Garlic Fries**

hand cut fries, garlic gremolata, parmesan aioli

**— FIRST COURSE OPTIONS —**

select one first course

**Gem Salad**

bibb lettuce, asparagus, sunflower seeds, radish, edamame, pistachio, goat cheese, parmesan toasted bread crumbs, herbed caesar vinaigrette (14)

**Crunch Salad**

shaved bok choy & napa cabbage, carrot, wasabi peas, sunflower seeds, sesame crisps, crispy onions, chili buttermilk dressing (13)

**Apple & Tuscan Kale Salad**

tuscan kale, glazed walnuts, honeycrisp apples, sarvecchio cheese, togarashi, sesame lemon honey vinaigrette (seasonal) (gf) (12)

**- ENTREE OPTIONS -**

select up to three entrees

**Sticky Chicken**

buffalo caramel glazed fried chicken, mashed potatoes, scallion buttermilk biscuit, charred corn, blue cheese honey sauce (24)

**Salmon**

soy glazed wild salmon, wasabi mashed potatoes, pickled mustard seeds, cabbage slaw (gf) (27)

**Ragout**

housemade pasta, pork ragout, rosemary ricotta (19)

**Pork Chops**

jalapeño & parmesan panko crusted pork chops, garlic mashed potatoes, seasonal sautéed vegetables, garlic chili lime sauce (24)

**Tenderloin**

8oz grilled beef tenderloin, sautéed spinach, red wine caramelized onions, mushroom demi-glace, garlic mashed potatoes, crumbled gorgonzola (gf) (49)

**Short Rib**

red wine braised, roasted root vegetables, black pepper spätzle (seasonal) (28)

**Flank Steak**

12oz grilled flank steak, poblano pepper & peppered bacon creamed corn, garlic rosemary toast (seasonal) (28)

**Stuffed Peppers**

poblano & bell pepper, charred yellow squash, eggplant, farro, fresh herbs, toasted walnut, feta, pomodoro sauce (vegan upon request) (18)

**Fish Fry**

riverwest stein beer battered cod, hand cut fries, coleslaw, tartar (19) (friday only)

**- DESSERT OPTIONS -**

select one dessert

**Dark Chocolate Cake**

warm baked to order, purple door sea salt caramel ice cream, toffee brittle (10)

**Key Lime Tart**

graham cracker crust, rum vanilla caramelized pineapple, lime zest syrup (10)

**Apple Blackberry Tart**

creme anglaise, bourbon caramel (seasonal) (10)

**Creme Brûlée**

seasonal preparation, please inquire (10)

**- BAR OPTIONS -**

**Open Bar**

billed based on consumption | 1 tab

*For Private Room Reservations or Full Restaurant Buy-Outs, Please Inquire for Special Bar Packages*

**-- DINNER WINE OPTIONS --**

poured at guest tables

**House Red and White Wine**

8.00 per glass | 29/bottle

**Wine List Selections**

by the bottle

see wine list for selections and pricing

20% service charge and sales tax additional

\*menu prices subject to change

**Room Minimums**

East or West Dining Room

(seats up to 50 guests)

\$750 Tuesday - Thursday

\$2,000 Friday & Saturday

Please Inquire for

Floral, Linens & Event Design

Custom Menus & Compete Catering Services

Sunday Private Events & Weddings

Patio Rental - seasonal rates - please inquire

**Skylight Room**

\$3,000 Tuesday - Thursday

\$6,000 Friday & Saturday

**Booking Details**

Please see contract for booking and cancellation details

Nov-March minimums increase  
by \$500

**Full Restaurant Booking/Closed to Public**

\$9,000 minimum Friday & Saturday

\$6,500 weekday | \$5,000 minimum Sundays

Inquire for custom menu and catering options.

A 20% service charge and sales tax are  
applied to all private parties.

\$125 staffing fee applied to parties over 20.

Additional staffing fees where required.

Nov-March minimums increase by \$500



**GRACIOUS**  
FROM SCRATCH : BESPOKE FLORAL  
CATERING : & EVENT DESIGN

