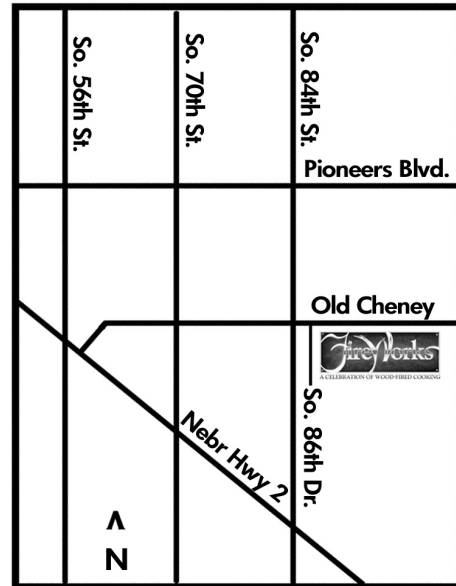




A CELEBRATION OF WOOD-FIRED COOKING

5750 S. 86th Dr.  
Lincoln, Nebraska 68526  
Restaurant: 402-434-5644

**Event Coordinator: 402-434-5957**



## PRIVATE ROOM BOOKING INFORMATION

Call the Event Coordinator 402-434-5957  
for reservations and room availabilities.

FireWorks Restaurant's unique rooms are perfect for functions like:

- ◆ Business Meetings
- ◆ Rehearsal Dinners
- ◆ Holiday Parties
- ◆ Graduation Receptions
- ◆ Company Socials
- ◆ Retirement Parties
- ◆ Birthday Celebrations
- ◆ Family Gatherings
- ◆ Casual Celebrations with Friends
- ◆ And More

### FIRE ESCAPE ROOM

- ◆ Seats up to 20 guests.
- ◆ Available daily for lunch, and Sunday through Thursday for dinner (except on holidays or during major community events).
- ◆ Menu options:
  - ◆ Host can preselect one of our combination plates to be served to everyone in the group,
  - ◆ Guests may chose from a select menu, limited to 2-6 items preselected by the host,
  - ◆ Or, guests may be given the freedom to order off the dine-in menu.
- ◆ Amenities include audio-visual equipment.

### HEARTH ROOM

- ◆ Seats up to 20 guests.
- ◆ Available daily for lunch, and Sunday through Thursday for dinner (except on holidays or during major community events).
- ◆ Menu options:
  - ◆ Host can preselect one of our combination plates to be served to everyone in the group,
  - ◆ Guests may chose from a select menu, limited to 2-6 items preselected by the host,
  - ◆ Or, guests may be given the freedom to order off the dine-in menu.
- ◆ Amenities include a gas fireplace.

### FIREPLACE ROOM

- ◆ Seats up to 45 guests.
- ◆ Available daily for lunch, and Sunday through Thursday for dinner (except on holidays or during major community events)
- ◆ Lunch Menu options:
  - ◆ Guests may chose from a select menu, limited to 2-6 items preselected by the host,
  - ◆ Or, guests may be given the freedom to order off the dine-in menu.
- ◆ Dinner menu options:
  - ◆ Guests can RSVP (preorder) from a choice of 3 items predetermined by the host,
  - ◆ Or, the host can select a single combination plate to offer all guests.
- ◆ We can also set up a BUFFET with offerings selected by the host for groups of 20 to 35. Ask about our BUFFET MENU, available for lunch or dinner in the Fireplace room.

### SPECIAL NEEDS

Please inform your Event Coordinator of any gluten sensitivities, vegetarians, allergies, children or other special dietary needs within your group. We will do our best to accommodate every guest.

### BAR OPTIONS

Bar options can be tailored to your liking. We can limit the selection of alcohol served, provide a full host bar, or design a cash-only bar. All beer, wine and spirits are provided by FireWorks and dispensed under our liquor license. We serve exactly what is agreed upon between you and our Event Coordinator.

### DECORATIONS

Colored table linens and cloth napkins are available with advance notice and can be ordered through our Event Coordinator at a cost of \$2 per table.

# PRIVATE DINE MENU



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## STARTERS

**FIRE ROASTED SALSA & CHIPS** 24.99/20 people  
Roma tomatoes, poblanos, jalapeños, garlic, onion and cilantro, served with homemade tortilla chips.

**ASIAGO CRAB DIP** 52.99/20 people  
Fresh crab, asiago, cream cheese, mozzarella and red peppers, served with won ton chips.

**COCKTAIL SANDWICHES** 39.99/20 pieces  
Miniature sandwiches in your choice of BEEF BRISKET, BBQ PULLED PORK or ROTISSERIE CHICKEN SALAD.

**KOREAN LETTUCE WRAPS** 59.99/20 people  
Seasoned prime rib, bean sprouts, sliced red peppers, mushrooms, peanuts, rice and romaine leaves, served family style with spicy sambal chili sauce and a sweet and sour sauce.

**FIRECRACKERS** 28.99/20 pieces  
Crisp egg rolls with mushrooms, vegetables and monterey jack served with a sweet and spicy dipping sauce.

**SHRIMP COCKTAIL** 44.99/20 pieces  
Chilled and peeled shrimp served with homemade cocktail sauce.

**CHICKEN SKEWERS** 37.99/20 pieces  
Choice of BBQ, BOURBON STREET, PENANG or CHIMICHURRI.

**FRESH FRUIT TRAY** 44.99/20 people

**VEGETABLE CRUDITES** 44.99/20 people

**CHEESE & CRACKER TRAY** 49.99/20 people

## SALADS

HOMEMADE DRESSINGS | Red Wine Vinaigrette, Citrus Caesar, Chipotle Ranch, Bleu Cheese, Tomato, Creamy Horseradish-Dill, Green Goddess.

**SOUTHWEST CRAB CAKE SALAD** 10.49  
Southwestern crab cakes on greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing.

**CITRUS CAESAR WITH CHICKEN** 9.49  
Hickory-grilled chicken over romaine, roma and croutons, with citrus caesar dressing.

**STEAK SALAD** 11.19  
Grilled sirloin, roasted red potatoes, bleu cheese, romas, red onions and croutons with red wine vinaigrette. Or instead of steak, substitute HICKORY-GRILLED PORTABELLA MUSHROOMS 8.59

**SOUP & SALAD COMBO** 8.99  
House or Caesar salad with a bowl of soup, made from scratch daily.

## SANDWICHES & BURGERS

Served with one side dish. Add a HOUSE SALAD or CAESAR SALAD for 3.69.

**FIREWORKS CLUB** 9.09  
Ham, peppered bacon, rotisserie chicken on toasted wheat with pepper-jack, lettuce, tomato and sun-dried tomato mayo.

**HICKORY-GRILLED CHICKEN SANDWICH** 8.99  
Marinated and topped with monterey jack, lettuce, tomato and red onion on a wheat bun with mayo.

**VEGGIE BURGER** 7.69  
Homemade, with monterey jack, chipotle-mayo, lettuce, tomato and red onion.

**ROTISSERIE CHICKEN SALAD** 8.89  
Rotisserie chicken, mayo, pineapple, celery and almonds on toasted ciabatta with lettuce and tomato.

**BEEF BRISKET SANDWICH** 9.59  
With melted cheddar and caramelized red onions on a toasted onion bun with your choice of homemade bbq sauce.

**CHEESEBURGER** 8.49  
Choice of American, cheddar, provolone, monterey or pepper-jack. Served with lettuce, tomato and onion.

**BAJA BURGER** 9.29  
Pepper-Jack, sliced avocado, jalapeño-mayo, lettuce and tomato.

**PRIME RIB SANDWICH** 12.69  
Slow roasted and served with au jus, open-faced on grilled sourdough.

## WOOD-FIRED ROTISSERIE

Add a HOUSE SALAD or CAESAR SALAD for 3.69.

**WOOD-FIRED ROTISSERIE CHICKEN** 12.99  
Half a chicken seasoned and slowly roasted. Served with two sides.

**SOUTHERN PULLED PORK** 11.39  
Slow roasted and tossed with your choice of homemade bbq sauce on bread with two sides.

**ROASTED CHICKEN PENANG** 14.09  
Rotisserie chicken smothered in a sweet-spicy Thai curry sauce with basil, crushed peanuts and two sides.

**CHICKEN ENCHILADAS** 12.19  
Flour tortillas stuffed with rotisserie chicken, cream cheese and southwest veggies. Topped with poblano-cream sauce, monterey jack, guacamole and chili sauce with pinto beans and cilantro-lime rice.

**CHIMICHURRI CHICKEN** 14.09  
Rotisserie chicken brushed with a tangy herbed-garlic sauce and served with two side dishes.

### ROTISSERIE PRIME RIB

Carefully aged, rubbed with spices and slow roasted on our wood-fired rotisserie. Served with au jus, soup or salad and one side dish.

8oz 19.09 | 12oz 23.09 | 16oz 26.59

Lager cuts for 1.79/oz

## FROM-SCRATCH SIDES

cheese and macaroni, sautéed broccoli, french fries, pinto beans, almond rice, cole slaw, baked potato, smashed potatoes, roasted red potatoes.

# LEGENDS

Add a HOUSE SALAD or CAESAR SALAD for 3.69.

**BOURBON STREET CHICKEN** 11.89  
Blackened with a Cajun cream sauce and served with two side dishes.

**BACKDRAFT BRISKET** 13.09  
Dry rubbed and slow-cooked, served with bbq sauce and two side dishes.

**TUSCAN CHICKEN** 12.39  
Parmesan crusted, served with a bruschetta-style topping and two sides.

**CHICKEN MILAN** 12.49  
Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone and served with your choice of two side dishes.

**BABY BACK RIBS** HALF RACK 13.19 | FULL RACK 19.79  
Pork ribs, dry rubbed and slow cooked, finished on our hickory grill, served with bbq sauce and two side dishes.

# STEAK & SEAFOOD

Hickory-grilled to medium and served with one side dish and your choice of HOUSE SALAD, CAESAR SALAD or BOWL OF SOUP.

**TOP SIRLOIN** 14.79

**FILLET MIGNON** 6oz 22.19 | 8oz 25.89

**NEW YORK STRIP** 12oz 24.29

**RIBEYE** 12oz 23.29

**STYLE YOUR STEAK** + 2.49

◆ BRANDIED PEPPERCORN CREAM SAUCE

◆ GORGONZOLA CREAM SAUCE WITH HERBED MUSHROOMS

◆ PORT WINE SAUCE WITH BACON-BLEU CHEESE TOPPING

◆ HERBED MUSHROOMS

**MISO SALMON** 21.19

Sweet Asian-glazed and hickory-grilled with toasted sesame seeds, herbed mushrooms and served with one side.

**CRAB RAVIOLI** 12.99

Hand stuffed with fresh crab and three cheeses, lightly fried and served with our own herbed tomato vodka sauce.

# SWEETNESS

Homemade cheesecake in a new flavor each season.

**COLA CAKE À LA MODE** 6.29  
Rich, moist chocolate cake spiked with Pepsi, topped with chocolate icing and vanilla bean ice cream.

**HOUSE CHEESECAKE** 6.29  
Homemade cheesecake in a new flavor each season.

**ROCKY ROAD CAKE** 6.29 | MINI 2.99  
Layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache.

**COLA CAKE** 2.99  
An individual portion of our signature chocolate cake.

**DESSERT BAR** 2.99  
Lemon cream cheese, marble cheesecake, Oreo cheesecake and caramel apple.

# COMBINATIONS

Create an original combination plate for your unique event. All combinations are served with two side dishes and a HOUSE SALAD or a BOWL OF SOUP. Steaks and salmon are hickory-grilled to a perfect medium. Style your steak with a topping/sauce at no additional charge. All members of your party will receive the same combination plate and accompaniments.

- ◆ **PETITE FILET** with your choice of chicken or seafood. 24.29
- ◆ **TOP SIRLOIN** with your choice of chicken or seafood. 19.99
- ◆ **PRIME RIB** with your choice of chicken or seafood. 22.79
- ◆ **CHICKEN** with your choice of seafood. 17.99

## CHICKEN COMBO OPTIONS

- ◆ **CHICKEN MILAN**
- ◆ **TUSCAN CHICKEN**
- ◆ **BOURBON STREET CHICKEN**

## SEAFOOD COMBO OPTIONS

- ◆ **GRILLED SALMON**
- ◆ **MISO SALMON**
- ◆ **SALMON CARIBE**

# BUFFET MENU



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Restaurant: 402-434-5644

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## BUFFET BOOKING INFORMATION

Call the event coordinator at 402-434-5957 for reservations and room availabilities. The FireWorks Buffet is available for groups of 20 to 35 guests.

### BAR OPTIONS

Bar options can be tailored to your liking. We can limit the selection of alcohol served, provide a full host bar, or design a cash-only bar. All beer, wine and spirits are provided by FireWorks and dispensed under our liquor license. We serve exactly what is agreed upon between you and our Event Coordinator.

### KID'S MENU

If preferred, children 12 and under may order off our children's menu.

### PLATED PRIVATE DINE MENU

In addition to a buffet, FireWorks offers the option of a plated service for those looking for a more individualized experience.

With FireWorks' Private Dine Menu, your preselected entrée, combination platter or guest RSVP is served to your seated group of up to 45 guests. Contact our Event Coordinator at 402-434-5957 to request a Private Dine Menu and begin planning your event.

**CALL 402-434-5957 FOR RESERVATIONS**

## STARTERS

**FIRE ROASTED SALSA & CHIPS** 24.99/20 people  
Roma tomatoes, poblanos, jalapeños, garlic, onion and cilantro, served with homemade tortilla chips.

**ASIAGO CRAB DIP** 52.99/20 people  
Fresh crab, asiago, cream cheese, mozzarella and red peppers, served with won ton chips.

**COCKTAIL SANDWICHES** 39.99/20 pieces  
Miniature sandwiches in your choice of BEEF BRISKET, BBQ PULLED PORK or ROTISSERIE CHICKEN SALAD.

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Seasoned prime rib, bean sprouts, sliced red peppers, mushrooms, crushed pineapple, peanuts, rice and romaine leaves, served family style with spicy sambal chili sauce and a sweet and sour sauce.

**FIRECRACKERS** 28.99/20 pieces  
Crisp egg rolls with mushrooms, vegetables and monterey jack served with a sweet and spicy dipping sauce.

**SHRIMP COCKTAIL** 44.99/20 pieces  
Chilled and peeled shrimp served with homemade cocktail sauce.

**CHICKEN SKEWERS** 37.99/20 pieces  
Choice of BBQ, BOURBON STREET, PENANG or CHIMICHURRI.

**FRESH FRUIT TRAY** 44.99/20 people

**VEGETABLE CRUDITÉS** 44.99/20 people

**CHEESE & CRACKER TRAY** 49.99/20 people

## FROM-SCRATCH SIDES

cheese and macaroni    cole slaw  
sautéed broccoli    smashed potatoes  
pinto beans    roasted red potatoes  
almond rice

## CUSTOM BUFFET

Create a buffet that adds perfect flavor to your event. Your custom buffet includes your choice of CAESAR or HOUSE SALAD, two side dishes, two dessert options and guest's choice of tea, coffee, milk or soft drink.

<b>TWO ENTRÉE BUFFET</b>	20.99/person
<b>ONE ENTRÉE PLUS PRIME RIB CARVING STATION</b>	24.99/person

### Chicken Entrees

#### BOURBON STREET CHICKEN

Pan served with Cajun seasoning.

#### TUSCAN CHICKEN

Parmesan crusted, served with a bruschetta-style topping.

#### CHICKEN MILAN

Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce and topped with melted provolone.

#### CHICKEN ENCHILADAS

Flour tortillas stuffed with rotisserie chicken, cream cheese and southwest veggies and topped with poblano-cream sauce, monterey jack, guacamole and chili sauce.

### Beef Entrees

#### BACKDRAFT BRISKET

Dry rubbed and slow-cooked, served with bbq sauce.

#### CHIMICHURRI FLANK STEAK

Marinated in a tangy, herbed garlic sauce and slow roasted.

#### MARSALA MUSHROOM FLANK STEAK

Slow roasted flank steak served in a mushroom marsala sauce.

### Pork Entrees

#### BABY BACK RIBS

Pork ribs, dry rubbed and slow cooked; finished on our hickory grill and served with traditional BBQ sauce.

#### SOUTHERN PULLED PORK

Slow roasted and served with our homemade BBQ sauce on bread.

### Pasta Entrees

#### EURO PASTA

Sautéed chicken, artichoke hearts, red peppers and mushrooms tossed in a creamy gorgonzola sauce with walnuts and penne noodles.

#### BAKED PENNE

Italian sausage, peppers, onions and penne noodles smothered in mozzarella baked in our marinara sauce.

#### PASTA PRIMAVERA

Broccoli, zucchini, red peppers and mushrooms tossed in fettuccine in your choice of marinara or alfredo.

#### STIR-FRY LINGUINE

Sliced zucchini, broccoli, roasted red peppers, water chestnuts, bean sprouts, onions, corn, peas and celery tossed in a savory-sweet Asian sauce with linguine. Add chicken at no additional charge.

#### MAC DADDY

A creamy, rich cheese sauce over penne noodles and tossed with slow-roasted pork, caramelized red onions and ribbon of bbq sauce.

### Seafood Entrees

#### HICKORY-GRILLED SALMON

Brushed with garlic butter, or topped with fresh Caribe-style sauce.

#### MISO SALMON

Sweet Asian-glazed and hickory-grilled with toasted sesame and herbed mushrooms.

## PERFECT PAIR BUFFET 15.49/person

Includes your choice of two pizzas, one pasta, and a CAESAR or HOUSE SALAD, as well as two dessert options and guest's choice of tea, coffee, milk or soft drink.

#### PIZZA MARGHERITA

Mozzarella, seasoned olive oil, fresh basil, parmesan, roasted garlic and tomatoes.

#### VEGGIE WORKS

Mushrooms, black olives, onions, peppers, pepperoncinis, mozzarella and parmesan.

#### SWEET ITALIAN

Mild Italian sausage, roasted peppers, onions, mozzarella and parmesan.

#### BBQ CHICKEN PIZZA

Roasted chicken, homemade sweet bbq sauce, caramelized red onions, parmesan and mozzarella.

#### THAI CHICKEN PIZZA

Rotisserie chicken, sweet and spicy Thai curry sauce, onions, red peppers, mozzarella, red chili sauce and cilantro.

#### CHEESE PIZZA

Mozzarella, parmesan and fresh marinara.

#### MIDNIGHT SPECIAL

Pepperoni, cream cheese, fresh mushrooms, parmesan and mozzarella.

## VERACRUZ BUFFET 15.49/person

Chicken Enchiladas and Carnitas Tacos (flour tortillas filled with slow roasted pulled pork, salsa verde, monterey jack, onion, cilantro and radish). Includes Fire Roasted Salsa and Chips, pinto beans, cilantro lime rice, assorted dessert bars, and guest's choice of tea, coffee, milk or soft drink.

## SWEETNESS Buffet size portions

#### ROCKY ROAD CAKE

Layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache.

#### COLA CAKE

A single slice of our signature chocolate cake.

#### DESSERT BAR

Lemon cream cheese, marble cheesecake, Oreo cheesecake and caramel apple.

## FIREWORKS REWARDS

Join the FireWorks Rewards program and we'll become friends with benefits. Present your FireWorks Rewards card each time you dine and we'll return the friendship in the form of rewards dollars that can be spent like cash at future visits. The more you dine, the more you earn. It's as simple as that! Befriend FireWorks Restaurant's frequent diner program and devour the rewards. See a server for details, or visit our website at [www.FIREWORKSRESTAURANT.COM](http://www.FIREWORKSRESTAURANT.COM)

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

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