



A CELEBRATION OF WOOD-FIRED COOKING

PRIVATE DINE BOOKING INFORMATION CALL THE EVENT COORDINATOR AT 402-434-5957 FOR RESERVATIONS AND ROOM AVAILABILITIES

The private dining rooms at FireWorks Restaurant are available daily during lunch, or from Sunday through Thursday for dinner (except on holidays or during major community events). Reservations are required.

DIETARY NEEDS

Please inform your Event Coordinator of food allergies or special dietary needs within your group. We will do our best to accommodate every guest. If desired, kids 12 and under may order off the children's menu.

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.

TABLE LINENS

Your choice of colored table linens and cloth napkins can be ordered at a cost of \$2 per table.

BUFFET SERVICE

A buffet is an option for groups of 20-35. Contact the Event Coordinator to review our BUFFET options.

FireWorks Restaurant's unique rooms are perfect for:

- Business Meetings
- Rehearsal Dinners
- Holiday Parties
- Graduation Receptions
- Company Socials
- Retirement Parties
- Birthday Celebrations
- Family Gatherings
- Informal Functions with Friends
- And more

FIRE ESCAPE ROOM

Seats up to 20 guests and includes complementary access to audio visual equipment and wifi.

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 anything from the dine-in menu.

HEARTH ROOM

Seats up to 20 guests and includes complementary access to a gas fireplace and wifi.

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 anything from the dine-in menu.

FIREPLACE ROOM

Seats up to 45 guests and includes complementary access to a gas fireplace, audio visual equipment and wifi.

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 anything from the dine-in menu.

Dinner menu options include:

- Guests can RSVP (preorder) from a choice of 3 items predetermined by the host, or
- Host can select a single combination plate to offer all guests.

RESERVATIONS 402-434-5957

PRIVATE DINE MENU

CALL 402-434-5957 TO COORDINATE YOUR EVENT



STARTERS

- FIRE ROASTED SALSA AND CHIPS** 24.99/20 people
Roasted 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 wonton chips.
- KOREAN LETTUCE WRAPS** 59.99/20 people
Seasoned prime rib, red peppers, mushrooms, carrots, pineapple, peanuts, rice and lettuce, served family style with a spicy sambal chili sauce and a sweet and sour sauce.
- FIRECRACKERS** 30.99/20 pieces
Crisp egg rolls with vegetables and monterey jack, served with sweet and spicy dipping sauce.
- CHICKEN SKEWERS** 39.99/20 pieces
Choice of BBQ, BOURBON STREET, PENANG or CHIMICHURRI.
- COCKTAIL SANDWICHES** 41.99/20 pieces
Small sandwiches in your choice of BEEF BRISKET, BBQ PULLED PORK or ROTISSERIE CHICKEN SALAD.
- SHRIMP COCKTAIL** 44.99/20 pieces
Chilled and peeled shrimp served with homemade cocktail sauce.
- FRESH FRUIT TRAY** 44.99/20 people
- VEGETABLE CRUDITES** 44.99/20 people
- CHEESE AND CRACKER TRAY** 49.99/20 people

SALADS

- Red Wine Vinaigrette, Citrus Caesar, Chipotle Ranch, Bleu Cheese, Green Goddess, Plum Vinaigrette and Creamy Horseradish-Dill.
- SOUTHWEST CRAB CAKE SALAD**
On greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing. 10.89
- STEAK SALAD**
Grilled sirloin, roasted red potatoes, bleu cheese, roasted roma tomatoes, red onions and croutons with red wine vinaigrette. 11.49
- CITRUS CAESAR WITH CHICKEN**
Hickory-grilled chicken over romaine, romas and croutons with citrus caesar dressing. 9.79
- SOUP & SALAD COMBO**
House or caesar salad with a bowl of soup, made from scratch daily. 8.99

SANDWICHES & BURGERS

Served with one side dish. Add HOUSE SALAD or CAESAR SALAD for 3.79 or THE WEDGE or FRENCH ONION SOUP for 5.79.

- FIREWORKS CLUB** 9.69
Ham, peppered bacon and rotisserie chicken on toasted wheat with pepper-jack, lettuce, tomato and sun-dried tomato mayo.
- ROTISSERIE CHICKEN SALAD** 9.19
Rotisserie chicken, mayo, pineapple, celery and sliced almonds on flatbread with lettuce and tomato.
- HICKORY-GRILLED CHICKEN** 9.29
Garlic-herb marinated and topped with lettuce, tomato, red onion and mayo on a toasted wheat bun.
- PRIME RIB SANDWICH** 13.19
Slow roasted, served open-faced on sourdough with a side of au jus.
- BEEF BRISKET SANDWICH** 9.59
With melted cheddar and caramelized red onions on a toasted onion bun with homemade bbq sauce.
- CHEESEBURGER** 8.99
Choose American, cheddar, provolone, monterey or pepper-jack. Served with lettuce, tomato and onion.
- VEGGIE BURGER** 8.29
Homemade, with monterey jack, chipotle-mayo, lettuce, tomato and red onion.
- BAJA BURGER** 9.59
Pepper-jack, sliced avocado, jalapeño-mayo, lettuce and tomato.

FROM-SCRATCH SIDES

cheese and macaroni
french fries
sautéed broccoli

pinto beans
almond rice
cole slaw

baked potato
smashed potatoes
roasted red potatoes

ROTISSERIE

Add HOUSE or CAESAR SALAD for 3.79 or add THE WEDGE or FRENCH ONION SOUP for 5.79.

ROTISSERIE CHICKEN 13.19
Half a chicken seasoned and slowly roasted. Served with two sides.

ROASTED CHICKEN PENANG 14.49
Rotisserie chicken smothered in a sweet and spicy Thai curry sauce with basil, peanuts and two sides.

CHIMICHURRI CHICKEN 14.49
Brushed with a tangy herbed-garlic sauce and served with two side dishes of your choice.

ROTISSERIE PRIME RIB 8oz 19.39 | 12oz 23.49 | 16oz 26.79
Carefully aged, rubbed with spices and slow roasted on our wood-fired rotisserie. Includes au jus, one side dish and choice of soup or salad.

LEGENDS

Add HOUSE or CAESAR SALAD for 3.79 or add THE WEDGE or FRENCH ONION SOUP for 5.79.

BOURBON STREET CHICKEN 12.19 **TUSCAN CHICKEN** 12.79
Blackened with a Cajun cream sauce and served with two sides. Sautéed and served with a bruschetta-style topping and two side dishes.

BACKDRAFT BRISKET 13.49 **BABY BACK RIBS** HALF RACK 13.39 FULL RACK 19.89
Dry rubbed and slow cooked, served with bbq sauce and two sides. Pork ribs, dry rubbed and hickory-grilled, served with bbq sauce and two sides.

CHICKEN MILAN 12.79
Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone and served with two sides.

STEAK & SEAFOOD

Served with one side and choice of SOUP, HOUSE or CAESAR SALAD or upgrade to THE WEDGE or FRENCH ONION SOUP for 2.49.

TOP SIRLOIN 8oz 15.39

FILET MIGNON 6oz 22.99 | 8oz 26.99

NEW YORK STRIP 12oz 24.69

RIBEYE 12oz 23.69

STEAK SAUCES +2.49

- Brandy Peppercorn
- Gorgonzola w/Mushrooms
- Jalapeño Goat Cheese
- Herbed Mushrooms

MISO SALMON

Sweet Asian-glazed and hickory-grilled with toasted sesame seeds, herbed mushrooms and one side. 21.79

CRAB RAVIOLI

Hand stuffed with fresh crab and three cheeses, lightly fried and served with our own herbed tomato vodka sauce. 13.29

SWEETNESS

COLA CAKE À LA MODE 6.29
Chocolate iced, double chocolate cake made with Pepsi. Served with vanilla bean ice cream.

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

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

COLA CAKE 2.99
A single slice of our signature chocolate cake.

DESSERT BAR 2.99
Lemon Cream Cheese, Marble Cheesecake, Oreo Cheesecake, Caramel Apple.

COMBINATION PLATES

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 COMBO 25.19

w/choice of CHICKEN (Milan, Tuscan, Bourbon Street) or SALMON (Lemon-Garlic, Miso, Caribe).

TOP SIRLOIN COMBO 20.99

w/choice of CHICKEN (Milan, Tuscan, Bourbon Street) or SALMON (Lemon-Garlic, Miso, Caribe).

PRIME RIB COMBO 23.69

w/choice of CHICKEN (Milan, Tuscan, Bourbon Street) or SALMON (Lemon-Garlic, Miso, Caribe).

CHICKEN COMBO 18.89

w/choice of SALMON (Lemon-Garlic, Miso, Caribe).



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BUFFET

BOOKING INFORMATION

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FireWorks Restaurant's

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- Company Socials
- Retirement Parties
- Birthday Celebrations
- Family Gatherings
- Informal Functions with Friends
- And more

FIREWORKS BUFFET

For groups of 20 to 35 guests.

Advance reservations are required for buffet service in the Fireplace Room. Available daily for lunch and Sunday through Thursday for dinner (except on holidays or during major community events).

Includes complementary access to gas fireplace, audio visual equipment and wifi.

DIETARY NEEDS

Please inform your Event Coordinator of food allergies or special dietary needs within your group. We will do our best to accommodate every guest. If desired, kids 12 and under may order off the children's menu.

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.

TABLE LINENS

Your choice of colored table linens and cloth napkins can be ordered at a cost of \$2 per table.

PLATED PRIVATE DINE MENU

For groups of 20 to 45 guests.

In addition to a buffet, FireWorks Restaurant offers the option of a plated service for those looking for a more individualized experience. The host can preselect an entrée, combination platter, offer a limited menu or guest RSVP which is served to your seated group. Contact our Event Coordinator to review our PRIVATE DINE options.

RESERVATIONS

402-434-5957



CUSTOM BUFFET

Create the perfect buffet for your unique event. Your custom buffet includes your choice of CAESAR or HOUSE SALAD, two side dishes, two desserts and guest's choice of beverage.

TWO ENTRÉE BUFFET 22.99/person

ONE ENTRÉE PLUS PRIME RIB CARVING STATION 26.99/person

STARTERS

FIRE ROASTED SALSA AND CHIPS

Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro served with homemade tortilla chips.

24.99/20 people

ASIAGO CRAB DIP

Fresh crab, asiago, cream cheese, mozzarella and red peppers served with wonton chips.

52.99/20 people

KOREAN LETTUCE WRAPS

Seasoned prime rib, red peppers, mushrooms, carrots, pineapple, peanuts, rice and lettuce, served family style with a spicy sambal chili sauce and a sweet and sour sauce.

59.99/20 people

FIRECRACKERS

Crisp egg rolls with vegetables and monterey jack, served with sweet and spicy dipping sauce.

30.99/20 pieces

CHICKEN SKEWERS

Choice of BBQ, BOURBON STREET, PENANG or CHIMICHURRI.

39.99/20 pieces

COCKTAIL SANDWICHES

Small sandwiches in your choice of BEEF BRISKET, BBQ PULLED PORK or ROTISSERIE CHICKEN SALAD.

41.99/20 pieces

SHRIMP COCKTAIL

Chilled and peeled shrimp served with homemade cocktail sauce.

44.99/20 pieces

FRESH FRUIT TRAY 44.99/20 people

VEGETABLE TRAY 44.99/20 people

CHEESE & CRACKERS 49.99/20 people

SIDES

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

CHICKEN ENTRÉES

- **BOURBON STREET CHICKEN**
Hickory-grilled and blackened with a Cajun cream sauce.
- **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 ENTRÉES

- **BACKDRAFT BRISKET**
Dry rubbed and slow-cooked, served with bbq sauce.
- **CHIMICHURRI FLANK STEAK**
Marinated in a tangy, herbed garlic sauce and hickory-grilled.
- **MARSALA MUSHROOM FLANK STEAK**
Slow roasted flank steak served in a mushroom marsala sauce.

PORK ENTRÉES

- **BABY BACK RIBS**
Pork ribs, dry rubbed and slow cooked; finished on our hickory grill and served with bbq sauce.
- **SOUTHERN PULLED PORK**
Slow roasted and tossed in your choice of homemade bbq sauce.

PASTA ENTRÉES

- **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.
- **MAC DADDY**
A creamy, rich cheese sauce over penne noodles and topped with slow-roasted pork, caramelized red onions and a ribbon of bbq sauce.
- **STIR-FRY LINGUINE**
Sliced zucchini, broccoli, roasted red peppers, water chestnuts, bean sprouts, onions, corn, peas and celery tossed in a Asian sauce with linguine. Add chicken at no additional charge.

SEAFOOD ENTRÉES

- **HICKORY-GRILLED SALMON**
Brushed with garlic butter, or topped with fresh Caribe-style salsa.
- **MISO SALMON**
Sweet Asian-glazed and hickory-grilled with toasted sesame seeds and herbed mushrooms.

PERFECT PAIR BUFFET PACKAGE

16.49/person

Includes your choice of two pizzas, one pasta, choice of CAESAR or HOUSE SALAD, as well as two dessert options and guest's choice of beverage.

PIZZA MARGHERITA

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

VEGGIE WORKS

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

SWEET ITALIAN

Sweet Italian sausage, roasted peppers, onions, mozzarella, parmesan and fresh marinara.

BBQ CHICKEN PIZZA

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

THAI CHICKEN PIZZA

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

CHEESE PIZZA

Mozzarella, parmesan and fresh marinara.

MIDNIGHT SPECIAL

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

VERACRUZ BUFFET PACKAGE

16.49/person

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

SWEETNESS

ROCKY ROAD CAKE

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

COLA CAKE

Our signature chocolate cake with chocolate icing.

ASSORTED DESSERT BARS

Lemon Cream Cheese, Marble Cheesecake, Oreo Cheesecake, Caramel Apple.

BUFFET MENU

CALL 402-434-5957 TO COORDINATE YOUR EVENT