

PRIVATE DINE MENU

HEARTH ROOM

Seats up to 20 guests.

Menu options:

- Guests may chose from a select menu, of 2-4 items preselected by the host, or
- Guests may be given the freedom to order anything from the dine-in menu.

FIRE ESCAPE ROOM

Seats up to 20 guests.

Menu options:

- Guests may chose from a select menu, of 2-4 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 40 guests, seats up to 32 with buffet.

Menu options:

- Host selects a combination plate to be served to everyone in the group
- Guests RSVP (pre-order) their choice from a menu of 3 items. Side items will be pre-determined for each menu item. Custom buffet designed by coordinator and host.
- Buffet menu available

SUNROOM

Seats up to 64 guests, seats up to 52 with buffet. Includes complementary access to audio visual equipment, heating and air conditioning and scenic views.

Menu options:

- Host selects a combination plate to be served to everyone in the group
- Guests RSVP (pre-order) their choice from a menu of 3 items. Side items will be pre-determined for each menu item. Custom buffet designed by coordinator and host.
- Buffet menu available

Family gatherings | Business
meetings | Rehearsal dinners
Social clubs | Retirement
parties | Graduation receptions
Birthday parties | Holiday dinners
Baby showers

5750 S. 86th Drive Lincoln, NE 68526

Contact our Event Coordinator at: 402-434-5957

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 52 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.

8/2022 ©FireWorks Restaurant. Prices and availability subject to change. Please inform us any allergies upon ordering. We cook steaks, hamburgers and fish to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

PRIVATE DINE MENU

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STARTERS

FIRE ROASTED SALSA AND CHIPS 26.99/20 people

Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro with 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

Prime rib, red peppers, carrots, jalapeños, peanuts, rice and lettuce cups. Served family style with pineapple salsa and Bulgogi sauce.

CHICKEN SKEWERS 42.99/20 pieces

Choice of BBQ, Bourbon Street or Chimichurri.

COCKTAIL SANDWICHES 46.99/20 pieces

Small sandwiches in your choice of Beef Brisket or Rotisserie Chicken Salad.

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

FRESH FRUIT TRAY

49.99/20 people **VEGETABLE CRUDITES** 47.99/20 people

CHEESE AND CRACKER TRAY 52.99/20 people

SALADS

Red Wine Vinaigrette, Caesar, Chipotle Ranch, Bleu Cheese and Green Goddess.

SOUTHWEST CRAB CAKE SALAD

Blue Lump Crab cakes on greens with red onion, grillled corn, avocado, Romas, crispy tortilla strips and green goddess dressing. 14.99 Sub Salmon 14.49

STEAK SALAD

Grilled sirloin, roasted red peppers, roasted garbonzo beans, bleu cheese, Romas and red onions with red wine vinaigrette. 14.49 Sub Hickory-grilled Portabellas 11.49, or Salmon 14.49

CAESAR

Romaine, romas and croutons with caesar dressing. 9.49 Add Hickory-grilled Chicken for 13.49, or Salmon 14.49

SOUP & SALAD COMBO

House or caesar salad with a bowl of soup, made from scratch daily. 8.99

LEGENDS Served with two side dishes.

BOURBON STREET CHICKEN

Blackened with a Cajun cream sauce. 15.49

BACKDRAFT BRISKET

Dry-rubbed and slow-cooked, served with bbg sauce. 16.49

Pork ribs, dry-rubbed and hickory-grilled, served with bbg sauce. 19.99

CHICKEN ENCHILADAS

Flour tortillas with hickory-grilled chicken, cream cheese and Southwest veggies. Topped with green chili cream sauce and Monterey Jack, drizzled with ribbons of roasted poblano salsa verde. 13.99

TUSCAN CHICKEN

Parmesan-encrusted chicken, sautéed and served with an herbed tomato topping. 15.49

CHICKEN MILAN

Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone. 16.29

ROTISSERIE CHICKEN

Wood-fired rotisserie chicken seasoned and slowly roasted. 15.29

CHIMICHURRI CHICKEN

Wood-fired rotisserie chicken brushed with chimichurri sauce. 16.29

SANDWICHES & BURGERS

Served with one side dish.

FIREWORKS CLUB

Ham, peppered bacon and rotisserie chicken on toasted wheat with pepper jack, lettuce, tomato and sun-dried tomato mayo. 11.99

ROTISSERIE CHICKEN SALAD

Rotisserie chicken, mayo, pineapple, celery and sliced almonds on toasted herb bread with lettuce and tomato. 11.99

HICKORY-GRILLED CHICKEN

Garlic-herb marinated and topped with lettuce, tomato, red onion and mayo on a toasted wheat bun. 10.99

BEEF BRISKET SANDWICH

Cheddar and caramelized red onions on a toasted onion bun with bbq sauce. 12.49

ITALIAN BEEF

Thinly sliced prime rib served on toasted herb bread with melted provolone cheese, pepperoncini peppers and house-made giardiniera served with au jus. 15.49

CHEESEBURGER

Choose American, cheddar, provolone, Monterey Jack or pepper jack. Served with lettuce, tomato and onion. 11.69

BACON APPLE WHISKEY BURGER

Bacon, Granny Smith apple and Jack Daniel's jam with pepper jack and jalapeños. 12.89

VEGGIE BURGER

Monterey Jack, chipotle-mayo, lettuce, tomato and red onion. 10.99



ROTISSERIE PRIME RIB

Slow roasted on our wood-fired rotisserie. Comes with au jus. Served with two side dishes. Limited quantity.

8oz **24.99** | 12oz **28.99** | 16oz **33.99** Blackened +1.49

STEAK & **SEAFOOD**

Served with one side.

TOP SIRLOIN 8oz 20.49

FILET MIGNON 707 29.99

NEW YORK STRIP 12oz 30.99

RIBEYE 1407 31.99

STEAK SAUCES +2.99

- Brandy Peppercorn
- Gorgonzola w/ Mushrooms

MISO SALMON

Hickory-grilled with a sweet Asian glaze and toasted sesame seeds and herbed mushrooms. 60Z 17.99 | 80Z 24.99

CRAB RAVIOLI

Hand-stuffed with fresh crab and three cheeses, lightly fried with herbed tomato vodka sauce. 15.49

SWEETNESS

COLA CAKE À LA MODE

Chocolate iced, double chocolate cake made with Pepsi. Served with vanilla bean ice cream. 7.39

ROCKY ROAD CAKE

Frozen layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache. 7.39

HOUSE CHEESECAKE

Homemade cheesecake in a new flavor each season. 7.39

FROM-SCRATCH SIDES

- Cheese & macaroni
- French fries
- Sautéed broccoli
- Coleslaw
- Baked potato
- Smashed potatoes
- Cilantro lime rice

Add Dinner Salad or Soup for 4.49 or Wedge Salad for 5.99.

COMBINATION PLATES

Create an original combination plate for your unique event. All combinations are served with one side dish and a House Salad or a Bowl of Soup. Steaks and salmon are hickory-grilled to a perfect medium. All members of your party will receive the same combination plate and accompaniments.

PETITE FILET

w/choice of Chicken 33.99 or Salmon 38.99.

TOP SIRLOIN

w/choice of Chicken 25.49 or Salmon 29.99.

PRIME RIB

w/choice of Chicken 25.49 or Salmon 32.99.

CHICKEN

w/choice of Salmon 23.99.

CHICKEN COMBO OPTIONS

Milan | Tuscan | Bourbon Street

SALMON COMBO OPTIONS

Hickory-grilled | Miso | Island Style

BUFFET MENU

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ENTREES

BOURBON STREET CHICKEN

Hickory-grilled and blackened with a Cajun cream sauce.

MAC DADDY

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

CHICKEN ENCHILADAS

Flour tortillas with hickory-grilled chicken, cream cheese and Southwest veggies. Topped with green chili cream sauce and Monterey Jack, drizzled with ribbons of roasted poblano salsa verde.

BACKDRAFT BRISKET

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

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

MISO SALMON

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

PHILLY CHEESESTEAK PASTA

Shaved prime rib with sauteed onions, mushrooms and peppers on fettuccine tossed in gorgonzola cream sauce and sprinkled with romano.

CHIMICHURRI FLANK STEAK

Marinated in a tangy, herbed garlic sauce and hickorygrilled.

BABY BACK RIBS

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

BAKED PENNE

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

MARSALA MUSHROOM FLANK STEAK

Slow roasted flank steak served in a mushroom marsala sauce.

TUSCAN CHICKEN

Parmesan crusted, served with a bruschetta-style topping.

PASTA PRIMAVERA

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

HICKORY-GRILLED SALMON

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

Looking to add on to your buffet package?

Refer to our Starters on page 2 for selection and pricing.

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CREATE YOUR OWN UNIQUE BUFFE

Create the perfect buffet for your unique event. Your custom buffet includes your choice of: Caesar/House Salad, two side dishes and two desserts. Beverage choices are per guest. Buffet options:

TWO ENTRÉE BUFFET 27.49/person

THREE ENTRÉE BUFFET 32.99/person

PRIME RIB CARVING STATION & ONE ENTRÉE BUFFET **32.99/person**

PRIME RIB CARVING STATION & TWO ENTRÉE BUFFET 36.99/person

FROM-SCRATCH SIDES

- Cheese & macaroni
- Sautéed broccoli
- Coleslaw
- Smashed potatoes
- Cilantro lime rice

SWEETNESS Buffet-sized portions.

ROCKY ROAD CAKE

Frozen 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, Caramel Apple.

FRIENDSHIP HAS REWARDS

Let's become friends with benefits. Enhance your relationship with us and sign up for our free Rewards program.

Simply present your FireWorks Rewards card each time you dine-in or carry-out and we'll return the friendship by crediting your account with cash towards your next meal. The more you dine, the more you earn.

Befriend FireWorks Restaurant's frequent diner program and devour the rewards. See a server for details or visit our website.