

Group Dining MENU



ORDERING INFORMATION

Place your order directly at your local Firebirds restaurant.
For location information, visit [FirebirdsRestaurants.com](https://www.firebirdsrestaurants.com).
24 hours notice is appreciated. If you have certain food allergies,
gluten sensitive, or other dietary needs, please inform a manager.

APPETIZERS

Kick off your next event in style!
Each tray serves approximately 10-15 people.

**LOBSTER SPINACH QUESO
WITH TORTILLA CHIPS** 36.00

SEARED AHI TUNA* 46.00

SMOKED CHICKEN WINGS 37.00

BACON DEVILED EGGS ‡ 31.00

To reduce our carbon footprint, Firebirds uses recycled paper when possible.

‡ Indicates items that can be prepared for those sensitive to gluten.

*DENOTES ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, AND CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Nutrition information available upon request.

LUNCH MENU A

\$23 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT ❖

MIXED GREENS ❖

Entrées

HONEY GARLIC CHICKEN ❖

HALF RACK OF BABY BACK RIBS ❖

FIREBIRDS CHICKEN PASTA (no potato/vegetable)

Entrées accompanied by

FRESH VEGETABLES ❖

PARMESAN MASHED POTATOES ❖

Desserts are available for an additional charge.

Vegetarian options available.

Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

LUNCH MENU B

\$28 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT 🌿
MIXED GREENS 🌿

Entrées

(Select three for your menu)

HONEY GARLIC CHICKEN 🌿
WOOD GRILLED SALMON* 🌿
HALF RACK OF BABY BACK RIBS 🌿
CENTER CUT SIRLOIN* 🌿 7oz

Entrées accompanied by

FRESH VEGETABLES 🌿
PARMESAN MASHED POTATOES 🌿

Desserts are available for an additional charge.

*Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.*

🌿 Indicates items that can be prepared for those sensitive to gluten.

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LUNCH MENU C

\$35 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT ❖
MIXED GREENS ❖

Entrées

(Select three for your menu)

HALF RACK OF BABY BACK RIBS ❖
WOOD GRILLED SALMON* ❖
HONEY GARLIC CHICKEN ❖
FILET MIGNON* ❖ 7oz

Entrées accompanied by

FRESH VEGETABLES ❖
PARMESAN MASHED POTATOES ❖

Desserts are available for an additional charge.

*Vegetarian options available.
Selections include freshly brewed iced tea or any of our refreshing fountain drinks.*

DINNER MENU A

\$38 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT †
MIXED GREENS †

Entrées

(Select three for your menu)

WOOD GRILLED SALMON* †
HONEY GARLIC CHICKEN †
CENTER CUT SIRLOIN* † 12oz
PRIME RIB* † 10oz

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

FRESH VEGETABLES †
PARMESAN MASHED POTATOES †

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.

Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

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Nutrition information available upon request.

DINNER MENU B

\$42 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT ❖
MIXED GREENS ❖

Entrées

(Select three for your menu)

WOOD GRILLED SALMON* ❖
PRIME RIB* ❖ 14oz
HONEY GARLIC CHICKEN ❖
FILET MIGNON* ❖ 7oz

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

FRESH VEGETABLES ❖
PARMESAN MASHED POTATOES ❖

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.

Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

DINNER MENU C

\$47 per person

Salad

(Select one for your menu)
Served with housemade dressings

CAESAR | BLT †
MIXED GREENS †

Entrées

(Select three for your menu)

FILET MIGNON* † 9oz
WOOD GRILLED SALMON* †
PRIME RIB* † 18oz
HONEY GARLIC CHICKEN †
FULL RACK OF BABY BACK RIBS †

Add shrimp or lobster tail to any entrée for an additional cost (ask for details)

Entrées accompanied by

FRESH VEGETABLES †
PARMESAN MASHED POTATOES †

Desserts

(Select one for your menu)

CREME BRULÉE CHEESECAKE
BIG DADDY CHOCOLATE CAKE
CARROT CAKE
5 LAYER LEMON CAKE

Vegetarian options available.

Selections include freshly brewed iced tea or any of our refreshing fountain drinks.

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