



MEN WELDING FIRE
Fire Food Catering

& Exquisite Events

Catering Menu

775.786.1117

Breakfast Specialties

Price per person

Basic Breakfast buffet

Scrambled eggs, Granny's Potatoes, Bacon, Sausage, Ham and Biscuits and Gravy \$15
Add on Items reduced \$2 per item

Men Welding Fire's Fresh Morning Pastries \$4

Assorted Scones, Muffins, Coffee Cake, Morning Bread, Donuts

Bagels with Cream Cheese, Lox and Red Onions \$4

Breakfast Croissant Sandwiches \$4

Oatmeal and Cold Cereals \$3

Yogurt and Granola \$3

Scrambled Egg Dishes \$4

Omelets Made to Order \$8

Custom Breakfast Burritos \$6

Country Biscuits and Gravy \$5

Southern Chicken Fried Steak \$7

Granny's Home Fried Potatoes \$3

Country Style Bacon \$3

Sausage \$3

Ham \$3

Hearty Pancakes with Pure Maple Syrup \$3

Baked French Toast with Brown Sugar Praline Topping \$6

Coffee, Tea, Hot Chocolate \$3

Milk and Juice \$2

Platters

Artesian Cheese Block	\$5
<i>with Fresh Baguette and Crackers</i>	
Assorted Gourmet Cheese Platter	\$6
Pesto Torta with Specialty Crackers	\$6
Baked Brie with Homemade Caramel and Apples	\$3
Seasonal Vegetable Crudités	\$5
<i>with Balsamic Dip and Herbed Cream Cheese</i>	
Seasonal Fruit Platter	\$6
Antipasto Platter	\$5

Appetizers

All Appetizers can be served as entrees

Hot Appetizers

Blackened Cajun Shrimp	\$7
Grilled Cilantro Lime Prawns	\$7
Spicy Crab Cakes with Wasabi Cream	\$8
Hot Artichoke Dip with Fresh Baguette	\$6
Teriyaki Chicken Brochette	\$6
Mini Pesto Chicken Sandwich	\$7
Grilled Baby Lamb Chops	\$9
<i>with Mint Balsamic Sauce</i>	
Mini Tri-Tip Horseradish Sandwich	\$7
Locally Made Assorted Sausages	\$6
<i>with Gourmet Mustard</i>	
Sausage Stuffed Mushroom	\$7
<i>Vegetarian Style Available</i>	
Gorgonzola Stuffed Meatballs	\$7
<i>Turkey or Beef</i>	

Cold Appetizers

Fresh Tomato and Basil Bruschetta	\$5
House Pico De Gallo Salsa and Chips	\$5
Roasted Garlic Hummus with Pita Chips	\$5
Filet of Beef Crostini with Blue Cheese	\$7
Asparagus Spears wrapped in Prosciutto	\$5
Salmon or Crab Stuffed Baguette	\$6
<i>with Fresh Dill</i>	
Marinated Seared Ahi	\$7

Entrees

BEEF/PORK/LAMB

- MWF Ultimate Steaks 12. Oz
*Filet Mignon (\$12), NY Steak (\$10),
Rib Eye (\$10) or T-Bone (\$10)*
- BBQ Tri-Tip with House Rub 10. Oz \$7
Tri Tip Fajitas 2 per 10. Oz \$8
with Guacamole, Sour Cream and Pico de Gallo
- Succulent Prime Rib 12. Oz \$12
- St. Louis Style BBQ Pork Ribs 4. pc \$8
with Dry House Rub
- Josh's Baby Back Chipotle Ribs 4. pc \$8
Slow roasted Beef Brisket 10. Oz \$6
Slow Roasted Pork Loin 10. Oz \$8.00
with Spicy Bourbon and Brown Sugar
- BBQ Pulled Pork Sandwiches 10. Oz
\$6.00
with Chipotle BBQ Sauce
- Leg of Lamb with Mint Sauce 10. Oz \$10
- Marinated Beef Kebobs 10. Oz \$10
- Marinated Lamb Kebobs 10. Oz \$10
- Mesquite Grilled burgers 1 ea. 1/2 lb \$8
Add Choice of Cheese and Fixin's
- All Beef Hot Dogs 1 ea.
1/2 lb. \$6
1/4 lb. \$4
- Pineapple Sausages, Chorizo or Hot Links \$5**

CHICKEN/TURKEY

- Chicken Quarters \$6.00
- Chicken Breasts \$7.00
- Chicken Legs and Thighs \$7.50
*Seasoned with BBQ Sauce or
Rosemary House Rub*
- Marinated Chicken Kebobs \$10
- Chicken Fajitas 2 per \$10
*with Guacamole, Sour Cream
and Pico de Gallo*
- French Cut Turkey Breast 10 Oz. \$8.00
with Fresh Apple Cranberry Sauce

SEAFOOD

- Grilled Salmon Fillets 8. Oz \$9.50
with Fresh Mango Salsa
- Baked Halibut 8. Oz \$11
- Seared Ahi with Wasabi Cream 8. Oz \$9
- Blackened Cajun Jumbo Shrimp 4 pc \$7
- Jumbo Basil and Garlic Shrimp 4 pc \$7
- Grilled Mahi Mahi 8. Oz \$10
- Seared Ahi Steak 8. Oz \$15
with Wasabi Mayonnaise

VEGETARIAN ITEMS

- Fresh Pesto Pasta \$5
Fresh Tomatoes and Toasted Pine Nuts
- Pasta Primavera \$5
*Assorted Seasonal Vegetables with Virgin Oil
Olive and Fresh Garlic*
- Fettuccini Alfredo \$5
- Sizzling Tofu Fajitas 2 per \$8
*with Guacamole, Sour Cream and
Pico de Gallo*
- Teriyaki Tofu Burger \$8
- Portabella Mushroom Burger \$7
with Gorgonzola

Side Dishes

- Roasted Seasonal Vegetables \$5
with Fresh Herbs
- Fire Roasted Asparagus al Dente \$3
Sweet Corn Roasted in Husk \$3
Seasonal
- Roasted Garlic and Rosemary Potatoes \$3
Creamy Garlic Mashed Potatoes \$3
Twice Baked Cheesy Potatoes \$5
Classic Baked Potatoes \$4
Cowboy Beans \$4.50 add meat \$1
Baked Polenta with Gorgonzola Cheese \$5
Creamy Polenta with Wild Mushroom Sauce \$6
Wild Rice Pilaf with Sliced Almonds and Mushrooms \$4.50
Orzo with Roasted Tomato, Red Pepper Garlic Sauce and Feta Cheese \$5.50
Pasta with Fresh Pesto, Marinara or Alfredo \$5.

Salads

- House Salad of Organic Greens, Balsamic Dressing, and Candied Pecans \$4
Traditional Caesar Salad with Homemade Roasted Garlic Parmesan Croutons \$5
Spinach Salad with Pears, Gorgonzola, Candied Walnuts and Vinaigrette \$5
Baby Greens with Berries, Blue Cheese, Toasted Hazelnuts and Berry Vinaigrette \$6
Tuscan Pasta Salad with Fresh Tomatoes, Fresh Basil and Garlic \$5
- Classic Greek Salad \$5
Caprese Salad \$5
MWF Cole Slaw \$3.50
Red Potato Salad \$4

Breads

- Assorted Artisan Breads \$1
Corn Bread with Honey Butter \$3
Garlic French Bread \$3
Garlic Bread Sticks \$2

Sweet Endings

- Assorted Gourmet Cookies 2 per \$3
Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Frosted Belgian Chocolate Brownies 1 per \$3
- Fudgy Brownie with Walnuts 1 per \$3
- Tangy Lemon Lush Bars 1 per \$3
- Oatmeal, coconut, Raspberry Bars 1 per \$3
- Caramel Nut Bars with Chocolate Drizzle 1 per \$3
- Creamy New York Cheesecake serves 12 \$50
- Carrot Cake with Fresh Orange Cream Cheese Frosting serves 12 \$50
- Deep Dish Apple Crisp with Whipped Cream serves 10 \$40
- Scrumptious Strawberry Shortcake 1 per \$5
- Triple Chocolate Mousse Cake serves 12 \$50
Layers of Dark, Milk, and White Chocolate Mousse
- Chocolate Dipped Strawberries 2 each \$2.50
- Ice Cream Sundae Bar- Ask for pricing info
with Homemade Chocolate, Carmel and Fresh Strawberry Sauce

We also offer:

Beverage and Bar Services

Ethnic and International Menus

Organic and Free Range Options

***Feel Free to Design Your OWN Perfect Menu...
Or Let us Design it For You!***