



PRIVATE DINE

A CELEBRATION OF WOOD-FIRED COOKING

5750 S. 86th Drive
Lincoln, NE 68526
Event Coordinator: 402-434-5957

STARTERS

FIRE ROASTED FRESH SALSA & CHIPS

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

ASIAGO CRAB DIP

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

KOREAN LETTUCE WRAPS

Thinly sliced, tender prime rib in a Korean marinade with romaine leaves, sweet and sour sauce, hot and spicy sauce, and a mini-buffet of fixings.

FIRECRACKERS

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

SHRIMP COCKTAIL

Chilled and peeled shrimp served with homemade cocktail sauce.

CHICKEN SKEWERS

Choice of BBQ, BOURBON STREET, PENANG or CHIMICHURRI.

FRESH FRUIT TRAY

With strawberry dipping sauce.

VEGETABLE CRUDITE

With choice of dressing.

CHEESE & CRACKER TRAY

SALADS

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

SOUTHWEST CRAB CAKE SALAD

Southwestern crab cakes on greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing.

CITRUS CAESAR WITH CHICKEN

Hickory-grilled chicken over romaine, roma and croutons, with citrus caesar dressing.

STEAK SALAD

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

SOUP & SALAD COMBO

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

FROM-SCRATCH SIDES

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

SANDWICHES & BURGERS

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

ROTISSERIE CHICKEN SALAD

Rotisserie chicken, mayo, pineapple, celery and almonds on toasted ciabatta with lettuce and tomato.

BEEF BRISKET SANDWICH

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

FIREWORKS CLUB

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

HICKORY-GRILLED CHICKEN SANDWICH

Marinated and topped with monterey jack, lettuce, tomato and red onion on sourdough with avocado-cilantro mayo.

VEGGIE BURGER

Homemade, with monterey jack, chipotle-mayo, lettuce, tomato and red onion.

CHEESEBURGER

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

BAJA BURGER

Pepper-Jack, sliced avocado, jalapeño-mayo, lettuce and tomato.

PRIME RIB SANDWICH

Slow roasted and served with au jus, open-faced on grilled sourdough.

WOOD-FIRED ROTISSERIE

Add a HOUSE SALAD or CAESAR SALAD.

WOOD-FIRED ROTISSERIE CHICKEN

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

SOUTHERN PULLED PORK

Slow roasted and tossed in your choice of homemade bbq sauce on bread with two sides.

ROASTED CHICKEN PENANG

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

CHICKEN ENCHILADAS

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

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 and two side dishes. Ad BLACKENED.

LEGENDS

Add a HOUSE SALAD or CAESAR SALAD.

BOURBON STREET CHICKEN

Blackened with a Cajun cream sauce and served with two side dishes.

BACKDRAFT BRISKET

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

TUSCAN CHICKEN

Parmesan crusted, served with a bruschetta-style topping and two sides.

CHICKEN MILAN

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

JAMAICAN JERK CHICKEN

Jamaican spiced and grilled with a Caribbean sauce. Served with pineapple salsa, coconut rice and beans, plus one side.

BABY BACK RIBS

Pork ribs, dry rubbed and slow cooked, finished on our hickory grill, served with bbq sauce and two sides.

STEAK & SEAFOOD

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

TOP SIRLOIN

FILLET MIGNON

NEW YORK STRIP

RIBEYE

STYLE YOUR STEAK

- ◆ BRANDIED PEPPERCORN CREAM SAUCE
- ◆ GORGONZOLA CREAM SAUCE WITH HERBED MUSHROOMS
- ◆ PORT WINE SAUCE WITH BLEU CHEESE WALNUT TOPPING
- ◆ HERBED MUSHROOMS

SHRIMP CREOLE

Cajun seasoned and hickory-grilled, served on white rice with Creole sauce and one side.

MISO SALMON

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

MACADAMIA CRUSTED TILAPIA

Tilapia encrusted with macadamia nuts, pan-seared and served with homemade mango chutney and your choice of two sides.

CRAB RAVIOLI

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

SWEETNESS

COLA CAKE À LA MODE

Rich, moist chocolate cake spiked with Pepsi, topped with chocolate icing and vanilla bean ice cream.

HOUSE CHEESECAKE

Homemade cheesecake in a new flavor each season.

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.

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.
- ◆ TOP SIRLOIN with your choice of chicken or seafood.
- ◆ PRIME RIB with your choice of chicken or seafood.
- ◆ CHICKEN with your choice of seafood.

Chicken Combo Options

- ◆ CHICKEN MILAN
- ◆ JAMAICAN JERK CHICKEN
- ◆ TUSCAN CHICKEN
- ◆ BOURBON STREET CHICKEN

Seafood Combo Options

- ◆ MISO SALMON
- ◆ SALMON CARIBE
- ◆ MACADAMIA CRUSTED TILAPIA
- ◆ SHRIMP CREOLE



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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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PRIVATE ROOM BOOKING INFORMATION

FireWorks Event Coordinator: 402-434-5957

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

FIREWORKS PRIVATE DINING ROOMS

Small or large groups, business or personal, rowdy or refined, we've got a room just perfect for your event. Call the event coordinator for availability and reservations.

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 choose 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 choose 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 choose 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.
- ◆ Amenities include audio-visual equipment and a gas fireplace.

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.

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