



# *Event* Capabilities

**Firefly Bistro & Bar**  
22 Concord Street  
Manchester, NH 03101

Mon - Fri: 11 am - 9 pm  
Saturday dinner: 4 - 9 pm  
Sunday dinner: 4 - 8 pm

**Reach Us**  
603.935.9740  
[party@fireflynh.com](mailto:party@fireflynh.com)

# Dining Accommodations

Firefly is proud to offer semi-private dining for groups of up to thirty people. Our Art Room features attractive works by local artists displayed on cozy, exposed brick, and offers an intimate and inviting setting for your celebration.

## Let us host your:

- Business luncheons & dinners
- Birthday parties
- Anniversaries
- Holiday gatherings
- Graduation parties
- Retirement parties
- Engagement celebrations
- Wedding rehearsal dinners

## Art Room

- Max number: **30**
- Semi-private (not behind closed doors)
- We do not offer AV equipment or hookups.
- Payment for bar service is flexible. We don't offer beverage packages, but can either offer a cash bar or include all beverages on the bill with food.



# Menus

Browse our seasonal menu packages and sample menus to find the dining arrangement that best suits your party plans and needs. We are pleased to provide you with any level of bar service, offering you our wide range of original cocktails, local microbrews on draught, and fine wines and champagnes, available by both the bottle and the glass.





# Dinner Packages

Whether celebrating an engagement, retirement, birthday, or other toast-worthy affair, Firefly provides the perfect blend of casual comfort and elegant style. We offer two price fixed dinner packages carefully designed to satisfy every guest. Our event coordinator will assist you with menu details and ordering.

## Dinner Package A

**\$40 pp**

First Course: choice of soup or salad

Main Course: please select any five of the available entrees

Dessert: include a dessert course of assorted, petite house-made desserts for an additional \$6 per person

## Dinner Package B

**\$52 pp**

First Course: choice of soup or salad

Main Course: please select any five of the available entrees, including premium entrées

Dessert: include a dessert course of assorted, petite house-made desserts for an additional \$6 per person



# Dinner Menu

## FIRST COURSE

All options included; guests will each select one

### soup du jour

chef's daily creation

### smoked seafood chowder

finished with sherry and cream

## MAIN COURSE

### boneless beef short rib ~

slow roasted in a thick concoction of Guinness, rosemary, and root vegetables, served on a bed of risotto

### grilled chicken farfalle

marinated chicken breast, crisp pancetta, artichoke hearts, and sun-dried tomatoes tossed with bowtie pasta in a basil pesto cream sauce

### marinated steak tips

grilled sirloin tips, sautéed onions and mushrooms, served with homestyle mashed potatoes and fresh vegetable

### grilled atlantic salmon

over jasmine rice, with asparagus and a Meyer lemon sauce

### eggplant napoleon ~ \*

breaded eggplant, roasted tomatoes, sautéed spinach, asiago, balsamic glaze, parmesan crisp

### coconut red curry \*

tofu, baby bok choy, bell peppers, shiitake mushrooms, scallions, snap peas, jasmine rice, thai basil

### shrimp scampi

prepared the traditional way with lots of garlic, white wine, lemon, and parsley; served over fettuccine

### flat iron steak

(8 oz) with demi glace, homestyle mashed potatoes, and fresh vegetable

### pasta primavera \*

fettuccine, assorted fresh vegetables, garlic, olive oil

### caesar salad \*

hearts of romaine, house-made dressing, aged reggiano, rustic croutons, parmesan crisp

### house salad \*

organic field greens with tomatoes, carrots, radicchio, and onions; choice of dressing

## PREMIUM ENTREES (Dinner Package B Only).

### filet mignon

(8 oz) with demi glace, homestyle mashed potatoes, and asparagus

### baked-stuffed haddock ~

fresh, flaky, local haddock with lobster stuffing, Ritz crumbs, champagne dill cream, jasmine rice, and asparagus

## DESSERT

### assorted petite sweet plates

freshly made in-house

*pricing and availability of items are subject to change*

*\* denotes items that are suitable for vegetarians*

*~ denotes items that may not be prepared gluten free*





# Lunch Packages

Firefly is the ideal destination for luncheon business meetings, bridal and baby showers, and graduation parties. Our price fixed luncheon packages are certain to suit all of your afternoon celebrations. Our event coordinator will assist you with menu details and ordering.

## One Course Lunch

**\$23 pp**

Main Course: please select any five of the available entrees

## Two Course Lunch

**\$27 pp**

Main Course: please select any five of the available entrees

Choose either the First Course or the Dessert Course

## Three Course Lunch

**\$33 pp**

First Course: choice of soup or salad

Main Course: please select any five of the available entrees

Dessert Course: assorted petite sweet plates freshly made in-house



# Lunch Menu

## FIRST COURSE

All options included; guests will each select one

### soup du jour

chef's daily creation

### creamy tomato soup \*

with goat cheese

## MAIN COURSE

### super bowl \*

quinoa, brown rice, baby kale, chick peas, avocado, feta cheese (real or vegan), chia seeds, lemon tahini dressing

### spinach and fried goat cheese salad

sun-dried tomatoes, bacon, marinated olives, toasted pine nuts, sweet tomato dressing

### caprese ciabatta \*

vine ripe tomatoes, fresh mozzarella, basil pesto, and aged balsamic on grilled ciabatta

### avocado club wrap

turkey, avocado, bacon, tomato, and ranch dressing, in a spinach tortilla

### eggplant napoleon ~ \*

breaded eggplant, roasted tomatoes, sautéed spinach, asiago, balsamic glaze, parmesan crisp

### shrimp scampi

prepared the traditional way with lots of garlic, white wine, lemon, and parsley; served over fettuccine

### firefly BLT

smoked bacon, crisp leaf lettuce, vine ripe tomatoes, on toasted white bread with chipotle mayonnaise

### grilled chicken caesar wrap

marinated chicken, romaine, parmesan cheese, and house-made caesar dressing on a tomato herb wrap

### caesar salad \*

hearts of romaine, house-made dressing, aged reggiano, rustic croutons, parmesan crisp

### house salad \*

organic field greens with tomatoes, carrots, radicchio, and onions; choice of dressing

### chicken farfalle

grilled chicken breast, artichoke hearts, sun-dried tomatoes, crisp pancetta, in a basil pesto cream sauce over bowtie pasta

### grilled atlantic salmon

over jasmine rice, with asparagus, and a Meyer lemon sauce

### pasta primavera \*

fettuccine, assorted fresh vegetables, garlic, olive oil

### steak tips

sautéed onions and mushrooms, homestyle mashed potatoes, and fresh vegetable

## DESSERT

### assorted petite sweet plates

freshly made in-house

*pricing and availability of items are subject to change*

*\* denotes items that are suitable for vegetarians*

*~ denotes items that may not be prepared gluten free*





# Frequently Asked Questions

## Is there a room fee?

If your party is joining us for dinner or lunch, you will not be responsible for a room fee. If you are joining us for an hors d'oeuvres reception, an hourly minimum purchase will apply. If this minimum is not met, the remainder will be assessed as a room fee.

## Do you require a deposit?

We neither require nor accept advanced deposits or payments for group events; we do require a signed contract, a credit card to hold on file, and a confirmation of guest count three days prior to your event. This is the number of guests for which food will be prepared and you will be billed, even if fewer guests arrive. If more guests arrive, we will do our best to accommodate and you will be billed accordingly. Meals prepared for empty seats may be prepared "to go" upon request.

## How does the menu work? Do I need to have my guests preorder?

We offer multiple menu packages for lunch and dinner, ranging from one-course to three-course meals. We do not offer menu packages for brunch. Our event coordinator will guide you in finding the package that best suits your needs and budget. Once your menu package has been selected, simply choose your preferred entrees and your guests will be able to order from your servers on-site – no preorders required!

## What about dessert? May I bring my own cake?

You may choose to include a sampler dessert course with any of our lunch and dinner menu packages. This option is the perfect way to taste several of our house-made recipes. We also offer whole slices of our desserts if you prefer full-sized portions. Please see our dessert menu for current item availability. Have a favorite from home? You are welcome to bring your own dessert, but please be aware that a outside dessert fee will apply. This fee is \$1.50 per guest.

## May I bring my own wine?

Been saving that bottle for a special occasion? We are happy to provide you with wine service, but please be aware that a corkage fee of \$15 per bottle will apply.

## How does the bar service work?

You tell us! Depending on your wishes, guests, and budget, we can accommodate your preferences with our extensive beer, wine, and spirits list. From open to cash bar, beverages are always billed on consumption, rather than built into a package.

## May I decorate for my party?

We welcome decorations for showers, birthday parties, anniversaries, etc. The only decor items that we never permit are glitter, confetti, lit candles, or anything that needs to be affixed to our walls (such as with tape, putty, nails, etc.). If you have questions whether specific items are permitted, please contact our event coordinator for assistance.





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**Start Planning**