



A note about reheating wings:

To re-warm wings, place covered wings in a 225 degree oven for 10-15 minutes. To reheat cold wings, place the covered wings in a 350 degree oven for 10-15 minutes. For crispy wings, uncover and broil for an additional 2-3 minutes

Please note that overcooking the wings will cause them to dry out, so make sure you are keeping an eye on the process

The Freshest, Highest Quality Ingredients

We are proud to serve hormone-free, antibiotic free, cage-free Redbird Farms chicken that is NEVER frozen. We think fresh, happy chickens make all the difference. We fry our wings in 100% trans-fat free oil until they are hot and crispy on the outside and juicy and tender on the inside.

We are also proud to serve Colorado grass fed burgers, fresh-cut fries, vegetarian and vegan options and twelve delicious sauces. Nearly all of our menu items are housemade fresh daily.

A Greener Restaurant Model

Fire on the Mountain Denver was the first certified green restaurant in the Highlands. We COMPOST a lot more than we actually throw away (meat, bones, food scraps, paper products...bring it on!), and we use compostable to-go boxes, bags, cups, straws, and portion cups. We RECYCLE! All of our cardboard, glass, plastics and metal get a second chance. We produce RENEWABLE FUEL by turning our fryer oil into biodiesel. Increase the grease!



All to go orders are subject to a 6% charge which covers the cost of our tree-free, compostable to-go containers, cups and cutlery. Thank you for your support of a planet with less plastic and styrofoam.

Three other locations in Portland, Oregon

www.portlandwings.com



CATERING MENU

*Serving up the best wings
this side of Buffalo!*

303-480-WING (9464)

3801 W 32nd Ave • Denver, Colorado 80211
Open Everyday at 11am

www.fotmdenver.com
facebook.com/fotmdenver

Basic Price: Food only

Full Service Price: Everything you need for your event (catering racks, food warmers, serving utensils, compostable plates, napkins, and cutlery)

- \$300 minimum for catering orders; 48 hours notice required
- 15% auto-gratuity will be added to catering orders

Munchies

½ Pan (feeds 6-8) Full Pan (feeds 15-20)

Basic / Full Service

Fresh-Cut French Fries or Tater Tots

Half Pan.....	15 / 21
Full Pan.....	30 / 42

Sweet potato fries or tater tots

Half Pan.....	20 / 26
Full Pan.....	40 / 52

Housemade fried pickles or onion rings

Half Pan.....	25 / 31
Full Pan.....	45 / 57

Buffalo Wrap Platters

A fresh flour tortilla filled with your choice of protein (crispy fried chicken, grilled chicken or seitan), green leaf lettuce, tomato, onion, and blue cheese crumbles. Come with your choice of sauce and **NO SIDE**.

5 Wraps (10 halves).....	50
10 Wraps (20 halves).....	95
15 Wraps (30 halves).....	145
20 Wraps (40 halves).....	190

Homeade Wing Sauces

- Mild • Medium • Hot • Extra Hot • Sweet BBQ • Lime Cilantro • Jamaican Jerk • Spicy Peanut
- Raspberry Habanero • Bourbon Chipotle • El Jefe • Cajun Dry Rub

And ask about our featured sauces of the month!

Wings

HALF PAN: Serves 6-8

Comes with one sauce, ranch OR blue cheese dressing and celery.

Basic / Full Service

Bone-in Wings (50 pieces).....	.60 / 75
Boneless Wings (25 pieces).....	.64 / 79
Vegan Seitan Strips (50 pieces).....	.45 / 60
Extra 10 oz ranch or blue cheese dressing	4.50 / 4.50
Extra celery	

FULL PAN: Serves 15-20

Comes with two sauces, ranch AND one blue cheese dressing (or two of same) and celery.

Bone-in Wings (100 pieces).....	120 / 151
Boneless Wings (65 pieces).....	127 / 158
Vegan Seitan Strips (100 pieces).....	89 / 120
Extra 10 oz ranch or blue cheese dressing	4.50 / 4.50
Extra celery	3

Salad

Mixed baby greens and chopped romaine topped with carrots, tomatoes, cucumber, red onion and your choice of housemade dressing (Ranch, Balsamic, Bleu Cheese, or Asian Vinaigrette).

HALF PAN: Serves 6-8

Includes one dressing

FULL PAN: Serves 15-20

Includes two dressings

Half / Full

Salad Only	18 / 36
Add grilled/fried chicken or portabello7 / 14
Add blue cheese crumbles	3.75 / 7
Extra 10 oz dressing	4.50 / 4.50

For more information or to place your order, please contact:

Fire on the Mountain Catering and Special Events
fotm.catering@gmail.com