BLUE FIRE
TOTAL CATERING

BLUE FIRE GRILL | TOMAHAWK FLAME STATION & CHEF ATTENDED CARVING STATIONS

Chef Brian Litolff pairs chef-carved, fire-seared tomahawk ribeye with regionally inspired seasonings, composed sides and distinctive sauces. Whole bone-in ribeyes are marinated, dramatically displayed and carved to order.

TEJANO MESQUITE TOMAHAWK

Mesquite-grilled ribeye with ancho chile, garlic and cracked black pepper
Smoked cheddar and poblano whipped potatoes
Charred calabacitas with corn, zucchini, tomato and Cotija. Fire-roasted salsa verde •
Tequila-lime steak jus

CAJUN TOMAHAWK

Cajun-seasoned ribeye with blackened shrimp and remoulade butter
Dirty rice with andouille, peppers, celery, green onion
Roasted corn maque choux

MEXICO CITY AL PASTOR TOMAHAWK

Achiote, guajillo chile, pineapple and citrus-marinated ribeye
Street vendor elotes cup with Mexican crema, cotija, lime, cilantro and Valentina hot sauce
Cilantro-lime rice • Roasted pineapple salsa • Avocado crema

BRAZILIAN CHURRASCO

Garlic and sea salt-marinated ribeye
Brazilian fried rice with bell peppers, green onion, cilantro and toasted farofa
Fire-roasted vegetables • Red chimichurri • Roasted garlic aioli

KOREAN STEAKHOUSE

Gochujang and soy-marinated ribeye
Fried quail egg • Vegetable fried rice • Sesame-roasted broccolini
Korean barbecue sauce • Gochujang aioli

Tomahawk carving stations require two chef attendants for preparation, presentation and service.

CHEF ATTENDED CARVING STATIONS

Salt Cured Slow Roasted Boneless Ribeye
Au jus with horseradish sauce

Smoked Mustard Lamb Chops
Rosemary demi-glace

Smoked Beef Tenderloin
Texas Cabernet demi, green peppercorn-demi or red chimichurri

Bourbon Glazed Whole Roasted Pork Tenderloin

Pan Fried Pork Chop
Caramelized bacon jam

Herb Roasted Chicken
Natural au jus

Pecan Crusted Chicken
Smoked tomato broth

All carving stations require a chef or carving attendant for service.