BLUE FIRE
TOTAL CATERING

PLATED DINNERS

PLATED DINNER SELECTIONS

Please be seated and let the Blue Fire team serve your guests an array of courses, flavors, and culinary selections.

PLATED DINNERS INCLUDE

Blue Fire Bread Basket & Coffee Service

STARTERS

Texas Twinkies
Two Jalapenos Filled with Smoked Brisket and Cream Cheese Wrapped in Maple Peppered Bacon

Louisiana Blue Crab Cake
with Cajun Remoulade and Lemon - Herb Fennel Slaw

Wild Mushroom & Goat Cheese Tart
with Blistered Tomatoes, Petite Herbs and Smoked Tomato Essence

Yellow Fin Tuna Sambal
with Tropical Pico and Plantain Chips

SOUPS

Tortilla Soup
with Avocado, Cotija Cheese, Tortilla Crisps and Cilantro

Creamed Cauliflower Soup
Vermont White Cheddar, Creamed Cauliflower with Sunchokes and Basil Essence

Roasted Butternut Squash
Served with Cinnamon Crème Fraiche, Toasted Pepita Seeds, Chives

SALADS

Mixed Greens Salad
with Grape Tomatoes, Diced Cucumbers, Red Onion. Parmesan Cheese and Herb Vinaigrette

Grilled Peach & Avocado Salad
Baby Wild Arugula Medley with Honey Glazed Walnuts and Champagne - Citrus Vinaigrette

Wild Arugula & Petite Herb Salad
Spicy Pickled Daikon and Carrots, Enoki Mushrooms, Japanese Cucumber, Lotus Root, Tamari Ginger Vinaigrette, and Roasted Sesame Seeds

Lola Rosa Asparagus Salad
with Serrano Ham, Arugula, Manchego Cheese, Pickled Onions, and Piquillo Pepper with Jalapeno-Mustard Shallot Vinaigrette

Greek Salad
Romaine, Roma Tomatoes, Cucumbers, Onions, Feta Crumbles, Kalamata Olives & Olive Oil Oregano Dressing

Black & Blue Salad
Heirloom Orach and Baby Spinach, Frisée, Fresh Blackberries, Blue Cheese Crumbles, Maple Glazed Pecans with Black & Blue Vinaigrette

Beef Carpaccio & Wild Arugula Salad

Shaved Iceberg Baby Wedge
Crisp Baby Iceberg, Grape Tomatoes, Pickled Red Onions, Pepper Bacon, Blue Cheese Crumbles and Buttermilk Blue Dressing

South Of the Border Salad
Roasted Elotes, Blistered Tomatoes, Jicama, Texas Goat Cheese Crumbles, Pepitas and Tequila -Charred Chile Vinaigrette

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Boston Bibb Lettuce & Rocket Green Salad
Sliced Rainbow Radishes, Baby Heirloom Tomatoes, Scallions, Carrot Shavings, and Champagne with Dijon Vinaigrette

Caesar Salad
Hearts of Romaine, Torn Radicchio, Grape Tomatoes, Fresh Shaved Parmesan and Garlic- Herb Croutons

Southwestern Caesar
Crisp Romaine Spears, Blistered Tomatoes, Roasted Corn, Black Beans, Cotija Crumbles, Cornbread Croutons and Chipotle Caesar Dressing

Vine Ripe Red and Yellow Tomatoes, Fresh Mozzarella, Garlic- Herb Croutons, Shaved Parmesan, Basil Oil and Caesar Vinaigrette

Caramelized Honey Pear Salad
Pecan Crusted Texas Goat Cheese and Roasted Orange-Chardonnay Vinaigrette

Spinach & Arugula Green Salad
Mandarin Oranges, Spiced Walnuts, Raspberries, Feta Cheese Crumbles and Raspberry- Chipotle Vinaigrette

Texas Field Green Salad
with a mixture of Sweet and Bitter Greens, Ruby Grapefruit, Goat Cheese Crumbles & Balsamic Vinaigrette

Watermelon Summer Salad
Watermelon and Baby Heirloom Tomatoes over Arugula and Petite Herbs, with Texas Goat Cheese Crumbles and Black Lava Salt

Watermelon & Burrata Salad
Watermelon, Heirloom Tomato, Petite Primavera Greens and Baby Burrata Salad

Trece Dell-Orto Pasta Salad
Leafy Italian Greens, Color Twisted Pasta, Olives, Grape Tomatoes, Frizzled Artichoke Quarters, Shaved Ricotta Salata and Moscato - White Truffle Vinaigrette

Heirloom Tomato Salad
Spring Greens Bouquet Salad with Red and Yellow Tomato, Fresh Mozzarella Stack, Aged Balsamic and Basil- Pesto Vinaigrette

Radicchio, Frisée & Wild Arugula
Roasted Garlic Herb Roma Tomatoes, Red Onion Rings, Frizzled Artichoke Quarters, Hearts of Palm Herb Croutons and Lemon-Fennel Vinaigrette

Tequila Shrimp & Grilled Elotes Salad
with Petite Gourmet Greens, Mango, Jicama, Avocado, Jalapeno and Cilantro- Lime Vinaigrette *GF

Petite Primavera Blend
with Sea Salt Roasted Beet and Creamy Chèvre and Boursin Stack, Blue Fire Nut and Seed Crisp and Sherry-Shallot Vinaigrette

SEA ENTRÉES

Grilled Sea Scallops
with Roasted Tomato Risotto, Garlic Wilted Spinach, and Blood Orange Reduction

Pan Seared Red Snapper
in Herbed Beurre Blanc, Fennel Slaw Crispy New Potatoes and Caramelized Lemons

Shanghai Firecracker Salmon
with Stir-fry Noodles, Pak Choy and Sugar Snap Peas

Pan-Seared Halibut
over Cannellini Bean Cassoulet with Fried Aspiration

Halibut Bouillabaisse
Saffron Tomato Broth with Fennel, Garlic, Potatoes, Olives, and Lemon, served with Toasted French Batard Slice

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Pan Seared Coriander Dusted Halibut
over Baby Heirloom Tomatoes, Fresh Corn, and Avocado lavished with Petite Herbs, and Minus 8 Wine Vinegar Smoked Extra Virgin Olive Oil Emulsion

Butter-Poached Lobster Tail
with Truffle - Ricotta Ravioli in Smoked Tomato& Saffron Broth

Asian Roasted Sea Bass
Fragrant flavors of Turmeric, Cinnamon, and a Caramelized Sweet Chili Glaze, served with Sesame Scented Baby Bok Choy and Carrot, and Taro Trio Smashers

Oven Roasted Sea Bass
with Artichoke Brandade, Asparagus, Red Pepper Broth, and Crispy Root Threads

Southwestern Grilled Chilean Seabass
with Smoked Tomato- White Cheddar Polenta, Asparagus and Pineapple Sage Butter

GRASS ENTRÉES

Butternut Squash Ravioli
in Hazelnut-Fig Butter Sauce with Roasted Ricotta, and Coco- Dusted Grissini

Grilled Portobello Mushroom
Steamed New Potatoes with Basil Broth and Roasted Pepper Coulis

Spaghetti Squash
with Basil Marinara and Grilled Portobello- Olive Ragout

Raw Vegan Zucchini Lasagna
Shaved Vegetables with Almond Cream Sauce, Sundried Tomato, Herby pesto and Fresh Basil (vegetarian, vegan, gluten-free)

LAND ENTRÉES

Smoked 5-Pepper Dusted Angus Beef Medallions
with Smashed Marble Potatoes, Carrot- Asparagus Tips, Forest Blend Mushrooms and a Cabernet Demi- Reduction

Pan Seared Beef Tenderloin
served with Roasted Garlic and Green Peppercorn-Demi, Crispy Yukon Potato Hash, Split Rainbow Carrot and Broccolini

Smoked Filet of Beef
with Brazos Valley Cheddar Mashers Roasted Elotes Succotash and a Texas Merlot Demi

Garlic Roasted Beef Medallion
with Bearnaise served with a Boursin Potato Tart and Shaved Brussels Sprouts

Grilled Filet of Beef
with Red Chimichurri, Roasted Poblano Mac N Cheese and Grilled Asparagus

Grilled Cowboy Steak
with Mesquite- Demi, Scalloped Potatoes &Steamed Carrots

Steak au Poivre
with Green Peppercorn Cognac Cream Gruyere Gratin Potatoes and Fried Broccolini

Red Wine Braised Short Rib
12 Hour Braised Short Rib with Yukon Gold & Pancetta Hash and Garlic rainbow Swiss Chard

Bourbon Glazed Roasted Pork Tenderloin
Savory Goat Cheese Spoonbread, Green Beans with Fried Shallots and Applewood Smoked Bacon

Pan Fried Pork Chop
with Caramelized Bacon Jam, Creamed Corn and Garlic Mashed Potatoes

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Smoked Mustard Double Lamb Chops
with Maytag White Bean Ragout Sweet Garlic Haricots Verts and a Rosemary Demi

AIR ENTRÉES

Pecan Crusted Chicken
over Caramelized Bacon Brussel Sprouts, White Cheddar Polenta and Smoked Tomato Broth

Chicken Breast in Oyster Sauce
with Sautéed Mushrooms, Broccoli, Green Beans, &Carrots

Chicken Marsala
with Sautéed Mushrooms, Yukon Potato Tart, Garlic Oil Seared Broccolini

Chicken Saltimbocca
Haricot Verts with Herbed Risotto, Tomato Confit, &Balsamic Reduction

Grilled Lemon Chicken
with Saffron Risotto, Sweet Peas, and Roasted Roma Tomato

Herb Roasted Chicken
with Red Bliss Potato Cake, Lemon and Garlic Wilted Spinach

French Roasted Chicken
with Provencal Herbs, Lyonnaise Potatoes, Baby Carrot and Haricot Verts

Tuscan Chicken Breast
stuffed with Tomato, Mozzarella, Basil and drizzled with Balsamic Reduction, served with Herbed Risotto & Olive Oil Seared Broccolini

Roasted Katy Trail Texas Quail
with Wild Mushroom Risotto and Maple Jalapeno Glaze

DUO ENTRÉES

Filet Mignon & Blackened Shrimp
Potato Puree and Roasted Asparagus with Cajun Remoulade Butter

Rubbed Filet of Beef with Roasted Shrimp
Grilled Filet of Beef Medallions with Smoked Tomato - Demi Pan Roasted Shrimp with Citrus - Beurre Blanc served with Olive Oil Seared Broccolini, and a Baby Carrot

Grilled Filet of Beef Medallions
with Smoked Tomato-Demi Pan Roasted Shrimp with Citrus- Beurre Blanc served with Olive Oil Seared Broccolini, and a Baby Carrot

Duo Entree of Pesto Chicken & Grilled Salmon
with Lemon Dill Sauce on Basmati Rice with Sautéed Vegetables

Grilled Filet of Beef with Shallot Demi Chicken Piccata
with Lemon, Capers & Parsley - Accompanied with Roasted Tri - Color Marbled Potatoes and Citrus Steamed Aspiration

Smoked Pepper Dusted Beef Medallions & Tequila-Roasted Gulf Coast Shrimp
with a Forest Blend Cabernet Reduction and Achiote Butter - Asparagus- Carrot Medley and Smashed Marble Potatoes

Mignon of New York Strip with Burgundy Demi & Whole Roasted Stuffed Chicken
Chicken Breast of Herbs, Foie Gras and Truffle- Accompanied by Boursin Potatoes and Sautéed Haricot Verts & Baby Carrot

Grilled Filet with Béarnaise Butter & Poached Lobster
Citrus Steamed Asparagus and Chive New Potatoes

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DESSERTS

Mini Dessert Trio

Nutella Crunch Crepes
with Cookie Crumble and Blood Orange Butter with Praline Cream and Candied Pecans

Deep South Strawberry Rhubarb Pie

Key Lime Tart
with Fresh Whipped Cream

Blueberry & Lemon Pots de Crème

Oreo Cookie Trifle
with Crumbled Cookies and Chocolate Drizzle

Chocolate and Cherry Mousse Parfait
with Espresso Brownie Crumbles, Brandy Macerated Cherries, and Dark Chocolate Valrhona Pearls

Homemade Bourbon Pecan Tart
with Caramel Drizzle

Tres Leches Cake
with Tropical Fruit Salsa

Crème Brulee
with Vanilla Bean and Orange Zest

Passionfruit Mousse & Candied Ginger Pound Cake Trifle
with Fresh Mango, Kiwi, Strawberry and Toasted Coconut