BLUE FIRE
TOTAL CATERING

CHEF DESIGNED BUFFET MENUS

Grab a plate and enjoy a dinner experience featuring worldly flavors and comfort classics.

ITALIAN

Caesar salad with shaved Parmesan and garlic croutons
Tomato Caprese salad with basil pesto
Italian roasted vegetables with balsamic drizzle
Homemade lasagna Bolognese
Garlic breadsticks

SOUTH OF THE BORDER

Grilled beef and chicken fajitas
Flame roasted vegetables and warm flour tortillas
Sour cream, pico de gallo and cheddar cheese
Cilantro rice, spicy pinto beans, tortilla chips, and fresh salsa
Optional addition: Guacamole

CLASSIC AMERICAN

Baby spinach mix with strawberries, goat cheese and balsamic vinaigrette
Roasted chicken with bacon and sundried tomato cream
Smashed Yukon potatoes with garlic and herbs
Lemon scented asparagus
Homemade rolls, breads and soft butter

RIO GRANDE

Mexican Caesar with chopped romaine, grape tomatoes, charred corn and black bean confetti, jalapeño corn croutons, Cotija crumbles and chipotle Caesar dressing
Zacatecas-style mole chicken breast
Spanish rice and charro beans
Roasted zucchini spears with chile and Cotija
Optional:
Seared tilapia with lemon and capers

MEDITERRANEAN

Beef kafta and herb-lemon chicken
Greek salad with Kalamata olives, cucumbers, feta cheese and oregano vinaigrette
Turmeric roasted cauliflower
Saffron basmati rice
Hummus, tzatziki and warm pita bread

IN THE HEART OF TEXAS

Sliced beef brisket and smoked chicken
Chopped wedge salad with buttermilk ranch dressing
Deep South coleslaw
Baked ranch beans
Homemade yeast rolls with soft butter

IRISH PUB FARE

Shamrock spinach greens with grape tomatoes, red onion and creamy bacon vinaigrette
Beer battered cod
Irish corned beef
Seashore thick cut fries
Braised cabbage
Whisky brown sugar carrots

TEXAS HOLIDAY FEAST

Arugula winter mix with roasted beets, goat cheese crumbles, toasted walnuts and balsamic vinaigrette
Cider brined turkey breast with gravy
Glazed ham
Sweet potato casserole
Green bean almondine and herb roasted cauliflower

ITALIAN TABLE

Classic Caesar salad with romaine, grape tomatoes, shaved Parmesan and herbed croutons
Tuscan grilled chicken breast with sun-dried tomato, garlic and herb sauce
Pork loin with lemon and saffron sauce
Rosemary roasted potatoes
Olive oil seared broccolini and grilled vegetable antipasti