BLUE FIRE
TOTAL CATERING

VEGAN GLOBAL TAPAS

SMALL PLATES

Smoky Spanish Albóndigas

Tender vegan albóndigas in slow cooked tomato and roasted pepper sofrito with garlic, smoked paprika and fresh parsley.

Patatas Bravas

Crisp golden potatoes with smoky bravas sauce and roasted garlic vegan alioli.

Charred Artichokes with Salsa Verde

Seared artichoke hearts with parsley and caper salsa verde, fresh lemon, garlic and extra virgin olive oil.

Crispy Eggplant with Miel de Caña

Crisp eggplant with dark sugar cane syrup and sea salt.

Harissa Roasted Carrots with Preserved Lemon Chermoula

Roasted carrots with harissa, cumin and coriander, finished with preserved lemon, fresh herbs and chermoula.

Crispy Chickpea Falafel with Lemon Tahini

Crisp herb falafel with lemon tahini and pickled turnip.

Vietnamese Lemongrass Mushroom Lettuce Cups

Seared mushrooms with lemongrass, garlic and chile in crisp lettuce cups with lime, mint, cilantro and quick pickles.

Gochujang Glazed Charred Eggplant

Charred eggplant with a sweet and savory Korean chile glaze, ginger, garlic, fresh scallion and sesame.

BLUE FIRE
TOTAL CATERING

VEGAN GLOBAL TAPAS

SMALL PLATES

Aloo Tikki Chaat

Crisp spiced potato and pea cakes with tamarind, mint and cilantro chutney, and pickled onion.

Tandoori Cauliflower with Mint and Cilantro Chutney

Roasted cauliflower with Kashmiri chile, ginger, garlic and tandoori spices, served with mint and cilantro chutney.

Mushroom Chile "Chorizo" Tostada

Crisp corn tostada with smoky mushroom chile chorizo, avocado lime crema, roasted salsa verde and pickled red onion.

Jerk Glazed Plantain with Lime & Pickled Chile

Caramelized ripe plantain with a jerk glaze of Scotch bonnet, allspice, thyme and ginger, finished with fresh lime and pickled chile.

Miso Style Glazed Mushroom Skewers

Charred mushroom skewers with a sweet and savory chickpea miso glaze, ginger and scallion.

Tod Man Khao Pod | Thai Corn Fritters

Crisp sweet corn fritters with red curry and makrut lime leaf, served with sweet chile lime sauce.

Indonesian Style Mushroom Satay

Grilled mushroom satay with coriander, cumin, turmeric and coconut, served with peanut-free satay sauce and crisp cucumber acar.

Lumpiang Gulay

Crisp vegetable lumpia with cabbage, jicama, carrot and green beans, served with garlic chile vinegar.

BLUE FIRE
TOTAL CATERING

VEGAN GLOBAL TAPAS

SMALL PLATES

Misir Sambusa

Crisp triangular pastries filled with spiced lentils and berbere, served with roasted pepper and tomato dip.

Akara | Black Eyed Pea Fritters

Crisp black eyed pea fritters with onion and chile, served with slow cooked pepper sauce.

Kuku Sibzamini | Persian Herb Potato Cakes

Golden potato cakes with parsley, cilantro, dill and scallion, finished with sumac, lemon and fresh herb sauce.

Mini Imam Bayildi

Baby eggplant filled with softened onions, ripe tomato, garlic and herbs, finished with parsley and lemon olive oil.

Dolmades | Vegan Stuffed Grape Leaves

Grape leaves filled with lemon herb rice, dill, mint and olive oil, served cold with tahini lemon sauce.

Causa Limeña | Vegan

Ají amarillo and lime potato layered with avocado and crisp pickled vegetables, finished with ají crema.

Hearts of Palm Croquettes

Golden croquettes with a creamy hearts of palm center, cassava and fresh herbs, served with chimichurri style sauce.

Callaloo Cakes

Callaloo and sweet potato cakes with thyme, allspice and Scotch bonnet, topped with fresh mango lime pepper salsa.