BLUE FIRE
TOTAL CATERING

PASSED HORS D'OEUVRES | ONE TO TWO BITE SELECTIONS

Passed by a Blue Fire server to begin your reception or complement your cocktail service.

BRUSCHETTA

Roasted Porcini Mushrooms and Fontina

Frizzled Artichoke-Asiago Hash

Caramelized Peaches, Ricotta, Arugula
Honey-walnut jam

Brown Sugar Torched Berries
Mascarpone and sweet leaf

Blistered Tomatoes, Fresh Mozzarella
Basil and balsamic glaze

Tuscan White Bean and Kale

Tea Smoked Salmon and Dill Cream

Fresh Crushed Peas, Prosciutto and Parmesan

French Ham, Boursin, and Dried Apricot

AVOCADO TOAST

Cream Cheese and Everything Bagel Salt

Roasted Almonds and Smoked Olive Oil

Elotes, Lime and Valencia Hot Sauce

Yogurt and Za'atar

Oil Cured Tomato and Basil

Hot and Sour (Sambal Olek & Lemon)

Green Onion and Feta

Bacon and Goat Cheese

STICKS, PICKS & SKEWERS

Greek Salad
Skewer

Caprese Tortellini
Skewer

Peruvian Jewel Drop
Skewer

Blackberry, Feta and Watermelon
Skewer

Melon, Prosciutto and Mozzarella
Skewer

Pear, Gorgonzola, and Prosciutto
Skewer

Grilled Salchicha Pinchos
Chorizo, potato, and peppers

Buffalo Chicken Skewer
Blue cheese, celery and avocado ranch

"BLT" Skewer

Mini "Naked" Cheeseburger

Jamaican Jerk Pork Kebabs
Red peppers and onions

Mini Chicken & Waffle Skewers
Pecan maple syrup

Mini Anticuchos Beef
Skewer

Lamb Arrosticini
Smoked paprika, EVOO, Abruzzo Sea salt

MINI SLIDERS AND SANDWICHES

Grilled Muenster, Smoked Gouda & Cheddar Cheese
Buttery rustic bread

Baja Black Bean
Chunky avocado and kale slaw

Pulled Pork Carnitas
Ensalada repollo

Turkey Burger
Gouda, pepper bacon and caramelized onions

Texas Pulled BBQ Pork Slider
Horseradish slaw

Chicken Fried Chicken on Southern Buttermilk Biscuits
Maple-chive bacon butter

Pulled Pork Arepas

Bacon & Brie Grilled Cheese
Caramelized onions on sourdough bread

Buffalo Chicken
Shaved carrots and creamy blue cheese

Deep South Sirloin
Pimiento cheese and brown sugar bacon

Blue Crab Cajun Po-Boy
Remoulade, shredded lettuce and tomato

Angus Beef
Aged cheddar, lettuce, tomato and pickle

Mini Kobe
Blue marbled Jack and adobonnaise

Mini Lox & Bagel
Nova lox and cream cheese on a toasted mini bagelMINI TACOS AND QUESADILLAS

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Mini Mexican Street Corn Salad Taco

Terlingua Black Bean Taco

Smokey Portobello Taco

Grilled Calabacitas with Cotija Taco

Brie, Pear, Hazelnut and Cranberry Quesadilla

MINI TACOS, QUESADILLAS & EMPANADAS

Adobo Pulled Pork Carnitas Taco

Big Bang White Fish Taco
Jalapeño-carrot slaw

Barbacoa Beef Short Rib Taco

Chicken, Bacon and Jalapeño Brie Quesadilla

Roasted Shrimp
Corn pico taco

Korean Beef Taco
Kimchi radish slaw

Smoked Pork Belly & Caramelized Apple Empanadas
Jalapeño jam

Cider Apple Lobster Taco
Fennel slaw

FLATBREADS AND PIZZAS

Neapolitan Originale
Margherita

Rio Grande Vegetarian
Grilled veggies, roasted corn, chile spices and Jack cheese

The "Cheesehead"
Mozzarella, provolone, aged cheddar, Gouda and Colby

Lemon Arugula
Olive oil-cured tomatoes and roasted ricotta

The Red-Hot New Yorker

Buffalo Chicken
Billy Blue, carrot, celery and ranch

Pepperoni

Quattro Stagioni
Artichoke, wild mushroom, olives, peppers and prosciutto

Grilled Chicken
Avocado, goat cheese, fresh basil and balsamic drizzle

Cave Man Special
Ground Kobe, pork sausage crumble, Calabrese salami and ham

Mediterranean
Shrimp, feta cheese, grape tomatoes, fresh parsley, and EVOO

SNACKABLE CONES

Blue Cheese Mousse
Sun-dried fig in an edible cone with lavender honey

Artichoke and Roasted Pepper Mousse
Crunchy cone

Seasonal Fruit Salad and Sweet Cream
Mini cone

Mediterranean Chicken Salad
Savory cone

Pulled Pork and Southern Slaw
Crunchy cone

Tuna Sambalini
Miso cone

Sweet Chili Shrimp
Dip in a pastry cone

Shaved Beef Tenderloin
Horseradish cream in a savory cone

Smoked Salmon Mousse
Sesame seed cone

TINY BUT MIGHTY BITES

Watermelon, Cucumber-Feta Cups

Edamame Potsticker

Steamed Kale Jiaozi

Vegetable Samosa

Spinach & Feta Filo Crisp

Caprese "Classica"
Aged balsamic drizzle

Wild Mushroom & Truffle Arancini

Jalapeño Deviled Egg Poppers

Medjool Dates
Goat cheese, walnut and mint

Jalapeño Stuffed Mushroom Caps

Steak Frites
Aleppo-horseradish crema

Ricotta Polenta Cake
Pan-roasted tomatoes

Caesar Salad Endive Spears

Cheeseburger Tater Tots

Polenta Cups
5-hour short rib

Thai Chopped Chicken Salad Wonton Cups
Spicy peanut sauce

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Mini Croque-Monsieur Gougères

Bacon Wrapped Medjool Dates
Boursin

Bacon Wrapped Chicken
Jalapeño-lime Jack cheese

Ultimate Five-Cheese Mini Baked Mac Cup

Petit Three Fish Tartar Blini
Lemon-fennel salad

Cajun Butter Steak Bites

Blue Crab Cake
Lemon confit and Aleppo aioli

Bacon Wrapped Tequila Quail
Maple-jalapeño glaze

Blackened Shrimp Tostada
Avocado, cabbage, and fresh lime

Lobster Mac & Cheese Bites

Beef Tenderloin Crostini
Horseradish cream and pesto

HOT & COLD SOUP SHOTS

Lemon Vodka Shrimp Cocktail

Shrimp and Chorizo
Roasted pepper

Shrimp Tapas and Mango Broth Shooter

Roasted Cauliflower Shot
Cayenne-Parmesan twist

Golden Gazpacho Shooter

Cinnamon-Ginger Carrot Shot
Candied pork belly

Loaded Baked Potato Shooter

Roasted Pumpkin
Toasted pepitas and pancetta

Thai Red Curry
Mini shrimp corn fritter







