BREAKFAST

CONTINENTAL BREAKFAST 14.00 per person
Chef's Selection of Assorted Morning Breads
and Pastries Soft Butter and Assorted Jams
Seasonal Fruit Platters

BREAKFAST TACOS 14.00 per person
Warm Breakfast Tacos with Homemade Salsa Chorizo, Egg, and Cheddar in Flour Tortillas
Potato, Egg, and Jack Cheese in Flour Tortillas
Yogurt and Granola Parfaits with Berries

BAGELS & QUICHE 15.00 per person
Assorted Bagels with a Variety of Cream Cheeses
Seasonal Fruit Skewers
Fresh Yogurt and Granola Parfaits with Berries
Assorted Mini Quiche

SOUTHERN COMFORT 18.00 per person
Spinach, Bacon, and Gruyere Egg Strata Turkey Sausage
Fresh Seasonal Fruit Platters
Chicken & Waffle Skewers with Maple Syrup

OATS AND FRUIT CUPS 6.00 EACH

Overnight Oats 6.00 ea.
Whole-grain oats soaked with dried blueberries, topped with dark chocolate shavings

Coconut–Matcha Chia Pudding 8.00 ea.
Creamy chia pudding infused with matcha, crowned with toasted coconut and fresh raspberries

Açaí Pudding 8.00 ea.
A blend of açaí, blueberries, strawberries, and black-berries

Berry Cup 6.00 ea.
A medley of strawberries, blueberries, blackberries, and raspberries

Fresh Fruit Cup 6.00 ea.
Cantaloupe, honeydew, pineapple, and grapes

BREAKFAST TACOS AND SANDWICHES

Smoked Brisket Guisada, Scrambled Egg & Jack Cheese Taco 8.00 ea.
Brisket in Savory Gravy with Scrambled Eggs and Melted Jack Cheese

Smoked Bacon, Scrambled Egg & Jack Cheese Taco 7.00 ea.
Applewood bacon with scrambled eggs, with melted jack

Black Bean, Potato, Scrambled Egg & Jack Cheese Taco 7.00 ea.
A hearty vegetarian mix of beans, potatoes, eggs, and cheese

Rajas (Fire-Roasted Vegetable), Scrambled Egg & Jack Cheese Taco 7.00 ea.
Roasted Peppers and Onions with Scrambled Eggs and Jack Cheese

Maple-Glazed Pork Sausage & Fresh Farm Egg Sandwich 8.00 ea.
Served on a Buttered English Muffin with Roasted Red Pepper Mayo and Smoked Gouda

SMOOTHIES 8.00 EACH

Pomegranate-Berry Smoothie A blend of pomegranate, strawberries, and raspberries with a splash of orange juice

Pear & Ginger Smoothie sweet pears blended with fresh ginger, spinach, and coconut water

Fig & Banana Smoothie Sweet figs, ripe bananas, and creamy vanilla almond milk

Kale & Pineapple Smoothie Crisp kale mixed with pineapple

Mixed Berry Smoothie A blend of strawberries, blueberries, raspberries, and blackberries

$300 minimum.
Drop-off delivery/setup fee $35–$75.
Disposables billed separately: biodegradable/ compostable $4.95 per guest.
Hot menu items requiring a disposable chafing setup $32.50 per item (with two Sterno).
Ask about Blue Fire full service catering and custom menus.

BREAKFAST

HOME STYLE TEXAS 26.00 per person

Buttermilk Biscuits & Country Gravy Fluffy southern -style biscuits served with a creamy, peppered gravy

Cheesy Scrambled Eggs Lightly seasoned eggs folded with melted cheddar cheese

Sausage Patties & Applewood Bacon Two savory protein options cooked to perfection

Hash Brown Casserole Creamy layered potatoes with onions and cheddar, baked until golden

Cinnamon Roll Bites Warm mini cinnamon rolls drizzled with a sweet vanilla icing

Seasonal Fruit Tray Sliced melon, grapes, and fresh berries for a colorful finish

RANCH-STYLE 26.00 per person

Migas Egg Casserole Scrambled eggs baked with crispy tortilla strips, peppers, onions, and pepper jack cheese

Kolache Sampler Assorted sweet and savory Texas kolaches (sausage, cheese, fruit fillings)

Chicken Apple Sausage Links Mildly sweet sausages with a hint of smoky flavor

Roasted Ranch Potatoes Seasoned diced potatoes, roasted until crisp and tossed with herbs

Strawberry & Yogurt Parfaits Layers of creamy Greek yogurt, fresh strawberries, and crunchy granola

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Build-Your-Own Omelet Station 15.00 per person
Farm-fresh eggs or egg whites made to order. Guests can customize with: Baby kale, spinach, diced Roma tomatoes, sweet bell peppers, onions, mushrooms, jalapeños, applewood bacon, Canadian bacon, breakfast sausage, cheddar, pepper jack, Swiss, gruyère. Served with salsa, sour cream, and fresh herbs on the side

Oatmeal Station 8.00 per person
Whole rolled oats served with brown sugar, honeycomb, dried fruit, granola, and dark chocolate shavings

YOGURT CUPS

Banana Nut Bliss 6.00 ea.
Greek yogurt with sliced bananas, cinnamon-spiced walnuts, whole-grain granola, and a touch of maple syrup.

Tropical Mango & Toasted Coconut (Vegan) 8.00 ea.
Almond-based yogurt piled high with mango purée, diced pineapple, toasted coconut flakes, and a light drizzle of agave nectar.

Strawberry Almond Crunch (Vegan) 8.00 ea.
Almond-based yogurt topped with sliced strawberries, crushed almonds, vegan granola, and a sprinkle of cocoa nibs or cinnamon.

Breakfast Muffins 10.00 per person
An assortment of Cheddar & Jalapeño Cornbread Muffins and Bacon & Gruyère Muffins

Mini Bagels & Spreads 8.00 per person
Plain, Everything, or Whole Wheat Bagels served with Cream Cheese, Avocado Spread, or Hummus

LUNCH BUFFETS

LITTLE ITALY BUFFET
36.00 per person
Caesar Salad with Garlic Croutons
Tomato Caprese Salad with Basil Pesto
Orecchiette Pasta Primavera
Chicken Piccata with Lemon Caper
Garlic Bread Sticks

SOUTH OF THE BORDER BUFFET
34.00 per person
Grilled Beef and Chicken Fajitas
With Flame Roasted Vegetables
And Warm Flour Tortillas
Spanish Rice
Borracho Beans
Sour Cream, Pico de Gallo
Shredded Cheddar Cheese
Tortilla Chips with Fresh Salsa

IN THE HEART OF TEXAS BUFFET
36.00 per person
BBQ Beef Brisket
Grilled Chicken
Chopped Wedge Salad
with Buttermilk Ranch Dressing
Deep South Cole Slaw
Baked Ranch Beans
Homemade Yeast Rolls
with Soft Butter & BBQ Sauce

MEDITERRANEAN BUFFET
38.00 per person
Greek Salad with Kalamata Olives, Cucumbers,
Feta Cheese, and an Oregano Vinaigrette
Beef Kafta & Herb-Lemon Chicken
Turmeric-Roasted Cauliflower
Saffron Basmati Rice
Hummus, Tzatziki and Warm Pita

SOUTHWESTERN SMOKEHOUSE
26.00 per person
Garden salad (buttermilk ranch)
Texas-Style Chili
Slow-Smoked Beef Brisket
Charro Beans
Poblano Rice
Jalapeño Cornbread

HOMEGROWN COMFORT
26.00 per person
Classic Fried Chicken
Buttermilk Mashed Potatoes
Green Beans with Smoky Bacon
Frito Pie Bar
Dinner Rolls & Butter
Texas Pecan Pie Squares

MANDARIN HOMESTYLE
30.00 per person
Egg Drop Soup
Beef & Broccoli (garlic sauce)
Crispy Sesame Chicken
Garlic Green Beans
Vegetable Fried Rice
Crab Rangoon
Banana Spring Rolls

NEW ORLEANS CAJUN
32.00 per person
Chicken & Sausage Gumbo
Blackened Catfish
Chicken & Andouille Jambalaya
Braised Greens
Creole Dirty Rice
Hush Puppies
Bread Pudding

SANDWICH BOXES

8 individually wrapped: 88.00 per platter
12 individually wrapped: 130.00 per platter
16 individually wrapped: 165.00 per platter

BOX LUNCH 16.00 per box

Includes baked kettle chips and a cookie.
Add pasta salad or fruit salad 4.00 per box

Please select from the following:

Turkey & Smoked Gouda
Lettuce, Tomato, Avocado, Sprouts, Pesto Mayo on Multi-Grain Hoagie

Roast Beef & Sharp Cheddar
Lettuce, Tomato, Cheddar, Cracked Pepper, Herbed Horseradish-Mayo on Sourdough

Sonoma Chicken Salad
Organic Mayo, Diced Chicken, Sliced Grapes, Celery, Toasted Almonds on Whole Wheat Hoagie

Tuna Salad
Chopped Egg, Tarragon-Mayo, Celery, Diced Onion, Dill Pickles, Parsley on Whole Wheat Hoagie

Garden
Cheddar, Swiss, Mushrooms, Lettuce, Tomato, Cucumbers, Dijon Mustard on Whole Wheat

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BISTRO SANDWICHES 9.75 EACH

Smoked Turkey Ciabatta
Ciabatta Bread with Turkey, Mozzarella, Sun-Dried Tomato Pesto, and Baby Arugula

Soppressata Focaccia
Focaccia Bread Layered with Italian Salami, Burrata, Sweet Basil Leaves, and Baby Arugula

Pecan Smoked Brisket – White Cheddar Cheese Sandwich
Jalapeño Sourdough with Brisket, Pickled Onions, Spicy Dill Pickles, and Ancho–Chipotle BBQ Sauce

Italian Sub
Ham, Pepperoni, Salami, Provolone, Iceberg Lettuce, Pepperoncini Peppers, Tomatoes, and Herbed Olive Oil

Smoked Turkey – Applewood Bacon Club
Sourdough Bread, Basil Aioli, Swiss Cheese, Bacon, Lettuce, and Tomato

Shaved Salmon Gravlax
Bagel with Lemon–Chive Cream Cheese, Cold-Smoked Salmon, Cucumber, Red Onion, Egg, and Arugula

Tuna Salad, Avocado Aioli
Spinach Tortilla Wrap with Tuna Salad, Fresh Tomato, and Red Onion

Grilled Garden Vegetable Wrap
Charred Tomato Cream Cheese, Zucchini, Yellow Squash, Red Onions, Cotija Cheese, and Arugula

Grilled Mediterranean Chicken Pita Wrap
Chicken, Feta, Creamy Lemon Tzatziki, and Chopped Veggies in a Soft Pita

ENTRÉE SALAD BOWLS 16.75 per bowl

Ahi Tuna Poke Bowl
Cauliflower "rice," fresh yellowfin tuna, edamame, peppers, jalapeños, and a yuzu soy ponzu sauce

Mediterranean Grain & Vegetable Bowl
Lemon–olive oil dressing, Persian cucumbers, sweet potato, cherry tomatoes, and creamy cumin tzatziki

Grilled Mediterranean Chicken Bowl
Marinated chicken served over toasted Israeli couscous, peppers, cucumbers, feta, and mint

Grilled Fajita Chicken – Cilantro Rice Bowl
Roasted peppers, jalapeños, cotija cheese, and a drizzle of cilantro–jalapeño ranch

Bistro Bowls
Dinosaur Kale – Toasted Orzo Salad
Torn kale leaves, mozzarella, salami, crispy parmesan, and a red wine vinaigrette

Cheese Tortellini – Shaved Broccoli Caesar
Tender tortellini with shaved broccoli, parmesan, fried shallots, and Caesar dressing

Gochujang Glazed Chicken Salad
Spicy mandarin–miso dressing, crisp rice noodles, and pickled red onions over fresh greens

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SALAD BOWLS 12.75 per bowl

Spinach
Baby Spinach, Strawberries, Red Onion and Texas Goat Cheese with Parmesan Crisps and Homemade Bacon- Vinaigrette

Tejano-Ranch
Charred Corn, Diced Tomato, Black Beans, Cotija Cheese, Tortilla Strips, and Jalapeno-Ranch on Iceberg Lettuce

Farmer's Market
Green Apple, Walnuts, Bleu Cheese, Diced Roma Tomatoes, Radish, Carrot, Herb Vinaigrette

Chopped
Smoked Bacon, Avocado, Bleu Cheese, Tomatoes, Scallions, Sweet Corn on Iceberg Lettuce with Green Goddess Dressing

POWER BOWLS 15.75 per bowl

Balsamic Chicken Salad with Lemon Quinoa
Crisp and Juicy Pan Seared Chicken In Balsamic, Garlic and Olive Oil, Mixed into an Incredible Loaded Salad with Baby Wild Arugula, Kalamata Olives, Feta, Lemon-Flavored Quinoa and Sweet Grape Tomatoes, with Balsamic Dressing On The Side.

Sweet Potato Chickpea Buddha Bowl
Flavorful and Filling with Roasted Sweet Potatoes, Red Onion, Kale, Crispy Chickpeas, and an Amazing Tahini- Maple Sauce! *A Healthy, Satisfying Plant-Based Power Meal.

Barbacoa Beef Power Bowl
A True Texas Delight with Blue Fire's Own Barbacoa Beef, Roasted Elotes, Cumin-Scented Black Beans, Avocado, Tomato, Cilantro, and a Mild Chipotle Vinaigrette Served over Spanish Quinoa and Rice Medley

DESSERTS

MINI SWEETS 26.00 per dozen (one flavor per dozen)
Double Fudge Brownies
Mixed Berry Crumble
Peanut Butter Smashers
Salted Caramel Apple Pie Bars
Mini Pie Flavors
Key Lime, Chocolate, Coconut Cream, Pecan, Strawberry Rhubarb
Mini Cupcake Flavors
Vanilla, Chocolate, Strawberry, Carrot Cake, Red Velvet Chocolate

COOKIE AND CUPCAKE PLATTERS 28.00 per dozen
Cookies
Chocolate Chip, Snickerdoodle, and Oatmeal Raisin
Cupcakes
Chocolate, Strawberry, and Vanilla
GLUTEN FREE BROWNIE PLATTER 32.00 per dozen

BEVERAGES
Iced Tea 36.00 per gallon
with Lemon and Sweeteners
Strawberry Basil Infused Lemonade 38.00 per gallon
Coffee with Cream, Sugar, and Sweeteners 50.00 per gallon
Soft Drinks 2.00 per bottle
Naked Juices 4.00 per bottle
Bottled Water 2.00 per bottle

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