BLUE FIRE
TOTAL CATERING

PASSED HORS D'OEUVRES

NEW ADDITIONS | ONE TO TWO BITE SELECTIONS

VEGAN

Tandoori Cauliflower Chaat
Charred tandoori cauliflower, tamarind and date chutney, mint and cilantro chutney, cultured plant yogurt, pomegranate, fine sev and chaat masala on a petite papdi crisp.

Charred King Oyster Mushroom "Scallop"
Seared king oyster mushroom, smoked eggplant purée, white miso glaze, pickled daikon and micro shiso, served in a black Asian tasting spoon.

Smoked Carrot Tartare
Fire roasted carrot, Dijon, capers, cornichon, shallot and chive emulsion on a purple potato crisp.

Vietnamese Lemongrass Mushroom
Charred oyster and shiitake mushrooms, lemongrass, garlic, đồ chua, Vietnamese herbs and chile lime dressing in a petite cucumber cup.

Miso-Glazed Japanese Eggplant
Caramelized Japanese eggplant, sweet and savory miso glaze, sesame, scallion oil panko, pickled ginger and shichimi on a petite Belgian endive spear.

SEAFOOD

Miso Chilean Sea Bass
White miso marinated Chilean sea bass, yuzu kosho glaze, scallion and micro shiso on a crisp sushi rice rectangle.

Lobster Thermidor Tartlet
Butter poached lobster, Cognac and Dijon cream, Gruyère and fresh tarragon in a petite savory tart shell.

Hamachi Crudo
Sashimi-grade yellowtail, ponzu, avocado, serrano, shaved radish and cilantro oil on a fresh shiso leaf.

Seared Diver Scallop
Seared scallop, smoked sweet corn purée, roasted poblano, lime and micro cilantro, served in a petite porcelain tasting shell or spoon.

Sesame Ahi Tuna Tataki
Rare sesame crusted ahi, wasabi yuzu emulsion and scallion on a compressed watermelon cube.

BLUE FIRE
TOTAL CATERING

PASSED HORS D'OEUVRES

NEW ADDITIONS | ONE TO TWO BITE SELECTIONS

BEEF & OTHER PREMIUM PROTEINS

Wagyu Bulgogi
Charred Wagyu Beef, Korean pear and garlic glaze, kimchi relish, scallion and toasted sesame on a curved sesame tuile.

Peppered Beef Tenderloin & Béarnaise
Medium rare pepper crusted tenderloin, classic béarnaise, pickled shallot and micro tarragon on crisp potato pavé.

Vietnamese Shaking Beef
Seared tenderloin, garlic, black pepper, fish sauce, lime, pickled red onion and Vietnamese herbs in a petite butter lettuce cup.

Beef Tataki
Rare, seared tenderloin, ponzu, daikon, scallion, freshly grated horseradish and crispy garlic on a lotus root crisp.

Classic Steak Tartare
Hand cut beef tenderloin, Dijon, capers, cornichon, shallot and chives on a petite Parmesan crouton.

Peking Duck Mandarin Pancake
Roasted five spice duck, cucumber, scallion and a touch of hoisin plum sauce in a miniature folded Mandarin pancake.

Moroccan Lamb Bastilla Cigar
Slow cooked lamb, preserved lemon, cilantro, parsley and warm Moroccan spices in a crisp miniature phyllo cigar with a touch of harissa honey.

Lamb Galouti Kebab
Tender Awadhi spiced lamb galouti, mint and cilantro chutney, pickled shallot and saffron on a petite ulte-tawe-style paratha round.

Crispy Lamb Kibbeh
Finely ground lamb, bulgur, onion and traditional warm spices, shaped into miniature torpedoes and served with toum and pickled turnip.

Crispy Pork Belly, Green Papaya & Tamarind
Slow roasted pork belly seared until caramelized, green papaya herb salad, tamarind chile glaze, Thai basil and lime on a mini puffed tapioca cracker.

PLATED ENTRÉES

NEW ADDITIONS

Miso Yuzu Chilean Sea Bass

Chilean sea bass marinated in white miso, mirin, sake, ginger and yuzu, served with ginger dashi rice, charred baby bok choy, pickled daikon and cucumber, and yuzu dashi butter sauce.

Chermoula Chilean Sea Bass

Chilean sea bass with cilantro, parsley, garlic, warm spices and preserved lemon chermoula, served with saffron couscous, carrot and orange purée, preserved lemon and harissa jus.