BLUE FIRE
TOTAL CATERING

CHEF ATTENDED STATIONS

Little plates of perfection, finished in front of guests for ease of mingling while enjoying each selection.

GRASS ENTRÉES

Ginger Cashew Tofu
Stir-fried tofu and cashews in a spicy soy ginger sauce

Vegan Lettuce Wraps
Peanut sauce

Ricotta Ravioli
Spinach, artichokes, capers and sundried tomatoes

Mushroom, Kale and Tomato Lasagna Roll
Gorgonzola-cauliflower sauce

Cheesy Polenta Fritters
Roasted okra spears and Cajun marinara sauce

Roasted Creole Cauliflower
Corn maque choux salad

Blue Fire Veggie Taco Salad
Crisp taco seasoned tortilla chips, Southwestern veggies, crunchy lettuce, cheddar, crema, avocado and Catalina dressing

Barbeque Grilled Portabella Steaks
Baby greens and herbed mustard seed potatoes

Heirloom Tomato, Corn & Cabbage Salad
Avocado and lime olive oil

Cornbread Hoecakes with Mustard Greens
Glazed pecans and bourbon honey mustard

New Southern Greens
Baby turnip, quinoa, ginger, smoked paprika and balsamic cranberries

Potato Gnocchi with Pesto Cream
Balsamic glazed grilled Portobello and shaved Pecorino

Zucchini Noodle Puttanesca
Spirals of tender zucchini tossed with spicy hand-crushed San Marzano tomatoes, Kalamata olives, capers and garlic, with shaved Parmesan on the side

AIR ENTRÉES

Shanghai Chicken
Stir-fry noodles, pan roasted cabbage, broccoli and kale

Chicken Piccata
Lemon Parmesan orzo and wilted spinach

Honey-Infused Bourbon Grilled Chicken
Watermelon salad, goat cheese, spiced pecans and white balsamic vinaigrette

BBQ Chicken Carving Station
Smoked chicken with Texas BBQ sauce, coleslaw, baked beans and mini cornbread muffins

Pecan Crusted Chicken
Chili-cheese polenta, green beans with bacon and onion, mini buttermilk biscuits

Country Grilled Chicken Breast
Zucchini and squash pilaf, sweet potato threads and roasted corn and lima bean relish

Wood Grilled Sliced Chicken
Molasses and bourbon gastrique, sweet potato and pecan hash, toasted Brussels sprouts

Mediterranean Chicken Breast
Feta-Kalamata tapenade, roasted cauliflower, hummus and pita wedges

Jalapeño Glazed Roasted Quail
Charred corn with zucchini, squash and carrot; mini smoked white cheddar muffins

Wok-Tossed Chicken
Julienned Asian vegetables, ginger and sesame infused soy sauce, over jasmine rice in a petite take-out box with chopsticks

Tuscan Roasted Chicken
Spring panzanella with fennel and grilled asparagus, balsamic reduction

LAND ENTRÉES

BBQ Roasted Pork Belly
Mashed taro and garlic-soy green beans

Rubbed Boneless Pork Chop
Smoked cocoa and chili-rubbed pork chop with 5-cheese mac and pickled garlic green beans

Pecan Crusted Pork Tenderloin
Peach butter, sweet potato hash and roasted Brussels sprouts

Italian Sausage Rigatoni
Olive oil seared broccolini rabe

Fried Green Tomato BLT
Toasted shallot mayo, mater jam and baby arugula

12-Hour Braised Short Rib
Yukon Gold pancetta hash and rainbow Swiss chard

Mongolian Beef
Fragrant steamed rice and sesame ginger broccoli

Herb Crusted Filet of Beef
Roasted garlic demi, Fontina arancini, haricot verts with frizzled pancetta and white onion

Uptown Mini Plate
Shaved 5-pepper beef carpaccio, fresh watermelon, heirloom tomatoes, buffalo milk burrata cheese with aged balsamic and virgin olive oil

Blue Fire 10-Hour Smoked Brisket
Get-Lit cowboy beans and green chile-maple corn muffins

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Grilled Tenderloin of Pork
Strawberry salsa and balsamic drizzle couscous with asparagus and basil vinaigrette

Smoked Pepper Dusted Beef Tenderloin
Forest blend mushroom and Cabernet reduction; asparagus-carrot medley and seared white cheddar polenta cake, horseradish on the side

Whole Roasted Sliced Strip Loin
Sautéed porcini mushrooms and leeks, fried Boursin potato cake and béarnaise

Salt Cured Roasted Prime Rib au Jus
Herb popover, potato au gratin and green peppercorn horseradish sauce

LAND ENTRÉES

Grilled Lamb Chops
Rubbed with mustard and Provençal herbs; mustard and Provençal herbs served over three-bean cassoulet with Cognac-infused demi-glaze

BBQ Carving Station
Beef brisket, smoked chicken and jalapeño-cheese sausage carved with Texas BBQ sauce, sliced white bread, dill pickles, sliced onion, jalapeño baked beans and coleslaw

SEA ENTRÉES

Smoky Shrimp and Grits
Spinach, beech mushrooms and red eye pan gravy

Candied Jalapeño Crusted Catfish
White cheddar grits, Texas corn dingos and Boot-sie's hush puppy

Herb Crusted Oven Roasted Salmon
Lemon beurre blanc, saffron potatoes and fried aspiration

Guinness Battered Cod & Sea Shore Fries
Tartar sauce, parsley and dill in a newspaper cone

SoCal Fish Tacos
Fresh tilapia tacos with red onion, shredded cabbage, sliced jalapeños, traditional white sauce, cilantro and lime wedges, served on warm corn tortillas

New Orleans Cajun-Creole Station
Crawfish pie and bayou fried frog legs with remoulade, filé gumbo with riz créole and Boot-sie's Cajun hush puppies

Spicy Yellow Fin Tuna Poke
Ponzu avocado and mei fun rice noodles

Pan Seared Coriander Dusted Halibut
Baby heirloom tomatoes, fresh corn and avocado, lavished with petite herbs and Minus 8 emulsion

Pan-Grilled Mahi-Mahi Tostada
Carrot-cucumber salad and chipotle lime crema

Tchoupitoulas St. BBQ Shrimp
Cheesy grits, roasted okra spears and Cajun marinara

Pan-Seared Cod
White wine tomato basil sauce with Parmesan potatoes

Crawfish Étouffée
Riz créole and garlic crack toast

BAR & COMFORT — FLATBREADS

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
Original pepperoni

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

Napa Valley
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

BAR & COMFORT — SALADS

Chopped Wedge
Baby iceberg, grape tomatoes, pickled red onions, pepper bacon, blue cheese crumbles and buttermilk blue dressing

Wild Greens Salad
Jicama, roasted elotes, blistered tomatoes, pepitas and tequila-charred chile vinaigrette

Traditional Caesar Salad
Hearts of romaine, torn radicchio, grape tomatoes, shaved Parmesan and garlic-herb croutons

Greek Salad
Romaine, Roma tomatoes, cucumbers, onions, feta cheese crumbles, Kalamata olives and olive oil-oregano dressing

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BAR & COMFORT — STATIONS

Kiss My Grits Bar
Creamy Southern-style grits served in a Jupiter glass. Choice of Gulf Coast shrimp or shredded beef brisket, with baked mustard greens, chopped scallions, bacon crumbles, cheddar cheese and Boot-sie's Cajun hush puppies. Add homemade Texas chili.

Elotes Cart
Fresh grilled corn off the cob topped with choice of Mexican crema, Cotija, lime, cilantro, Tajín or Valentina hot sauce

Gourmet Hot Dog Station
Nathan's mini Coney dogs and mini bratwurst, spicy pickled relish, German mustard, white queso sauce, diced onions, sauerkraut and jalapeños, accompanied by goat cheese sweet potato tots

BAR & COMFORT — STATIONS

5-Cheese Mac & Cheese Bar
Homemade five-cheese macaroni served in stemless martini glasses. Choice of buttermilk chicken bites, bacon crumbles, diced avocado, jalapeño slices, tomato confit, Sriracha, creamy ranch, sea salt or crushed red pepper

Southern Sliders & Fries
Parmesan-rosemary seashore fries with ketchup and lemon aioli. Please select two: chicken fried chicken on buttermilk biscuits with maple-chive bacon butter; Texas pulled BBQ pork slider with horseradish slaw; Deep South sirloin sliders with pimento cheese and brown sugar bacon; Blue Crab Cajun Po-Boy with remoulade, shredded lettuce and tomato

Street Taco Station
Fresh lime, cilantro and salsa. Please select three: chicken tinga; carne asada; Mexican street corn salad; Terlingua black bean; smoky Portobello; adobo pulled pork carnitas; Big Bang white fish with jalapeño-carrot slaw; barbacoa beef short rib; cider apple lobster with fennel slaw; roasted shrimp and corn pico

DESSERT — STATIONS

Peach Flambé
Cinnamon ice cream

Nutella Crunch Crêpes
Brandied orange butter and cookie crumble

Ice Cream Sundae Station
Vanilla bean ice cream. Choice of chopped nuts, chocolate and caramel sauces, sprinkles, M&M's, Oreo cookie crumble, fresh whipped cream and sliced strawberries

Gourmet S'mores Station
Homemade marshmallows and graham crackers, Hershey chocolate bars, Reese's Peanut Butter Cups, peppermint fudge, salted caramel squares, roasted berry compote and shredded coconut

Bananas Foster
Cinnamon ice cream

Waffle Cones
Waffle cones filled with vanilla bean or milk chocolate ice cream. Toppings include strawberries, shredded coconut, crumbled Oreos, Reese's Pieces, granola, chopped pecans, chocolate sauce and whipped cream

MINI DESSERT DISPLAYS

Please select three from the following:

DESSERT BITES

Chocolate Peanut Butter Smashers

TX Whiskey Cakes with Praline Pecans

Salted Caramel Apple Pie Tarts

Lemon Bars

Double Fudge Brownies

MINI CUPCAKES

Carrot Cake with Cream Cheese Frosting

German Chocolate

Strawberry

Chocolate

Lemon

Southern Red Velvet

Whiskey Spice

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DESSERT — STATIONS

MINI PIES

Key Lime
Chocolate Cream
Strawberry Rhubarb
Pecan
Coconut Cream
Chess

MINI COOKIES

Chocolate Chip
Snickerdoodle
Key Lime
Strawberry
Blueberry
White Chocolate Macadamia
Oatmeal Raisin

MINI TRIFLES

Blueberry & Lemon
Cookies & Cream
Banana Pudding
Strawberry Shortcake