BLUE FIRE
TOTAL CATERING

DINNER BUFFET MENU

CUSTOM CRAFTED DINNER BUFFET MENU

Select from the following options to craft a customized buffet that satisfies your guests.

CUSTOM CRAFTED BUFFETS INCLUDE

Two Passed Hors d'Oeuvres; Blue Fire Signature Bread Baskets; Iced Water with Lemon; Coffee Service

TIER ONE

Two Passed Hors d'Oeuvres
One Salad
Two Side Items
One Entrée of Your Choice: LAND (Pork Entrées), AIR or GRASS

TIER TWO

Two Passed Hors d'Oeuvres
One Salad
Two Side Items
Two Entrées of Your Choice: LAND (Beef or Pork), AIR, GRASS or SEA (Red Snapper or Salmon)

TIER THREE

Two Passed Hors d'Oeuvres
One Salad
Two Side Items
Two Entrées of Your Choice: LAND, AIR, GRASS or SEA (Sea Bass, Scallops, Halibut)

PASSED HORS D'OEUVRES | SELECT TWO

Barbacoa Beef Short Rib Taco

Beef Empanada
Avocado pico

Caprese "Classica"
Aged balsamic drizzle

Jalapeño Stuffed Mushroom Caps

Ultimate Five-Cheese Mini Baked Mac Cup

Bacon Wrapped Chicken
Jalapeño-lime Jack cheese

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

Brown Sugar Torched Berries
Mascarpone and sweet leaf

Southwest Vegetable Quesadilla
Avocado pico

Petite Beef Wellington with Mushroom Duxelles
Wrapped in puff pastry

Blue Crab Cake
Cajun remoulade

SALADS | SELECT ONE

Mixed Greens Salad
Grape tomatoes, diced cucumbers, red onion, Parmesan cheese and herb vinaigrette

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

Black & Blue Salad
Heirloom orach, baby spinach, blackberries, blue cheese crumbles, maple glazed pecans and black & blue vinaigrette

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

South of the Border Salad
Roasted elotes, blistered tomatoes, jicama, Texas goat cheese crumbles, pepitas and tequila-charred chile vinaigrette

Boston Bibb Lettuce & Rocket Green Salad
Sliced rainbow radishes, baby heirloom tomatoes, scallions, carrot shavings and Champagne with Dijon vinaigrette

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

AIR ENTRÉES

Grilled Lemon Chicken

Herb Roasted Chicken
Natural au jus

Pecan Crusted Chicken
Smoked tomato broth

Chicken Marsala
Sautéed mushrooms

TIER TWO | AIR ENTRÉES

Tuscan Chicken Breast
Tomato, mozzarella, basil and balsamic reduction

Chicken Saltimbocca
Tomato confit and balsamic reduction

Roasted Katy Trail Texas Quail

GRASS ENTRÉES

Butternut Squash Ravioli
Hazelnut-fig butter sauce with roasted ricotta

Grilled Portobello Mushroom Lasagna

Spaghetti Squash
Basil marinara

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LAND ENTRÉES

Salt Cured Slow Roasted Boneless Ribeye
Au jus, carved tableside with horseradish sauce

Smoked Mustard Double Lamb Chops
Rosemary demi

Smoked 5-Pepper Dusted Angus Beef Tenderloin
Cabernet demi

Smoked Beef Tenderloin
Texas Merlot demi; carved tableside

Roasted Beef Tenderloin
Red chimichurri; carved tableside

Oven Roasted Beef Tenderloin
Carved tableside, served with green peppercorn demi

Bourbon Glazed Roasted Pork Tenderloin
Carved tableside

Pan Fried Pork Chop
Caramelized bacon jam

SEA ENTRÉES

Pan Seared Red Snapper
Herbed beurre blanc

Mediterranean Grilled Salmon
Kalamata-tomato tapenade

Grilled Sea Scallops
Blood orange reduction

Oven Roasted Sea Bass
Crispy root threads

SIDES | SELECT TWO

Smoked Tomato-White Cheddar Polenta

Buttermilk Smashed Potatoes

5-Cheese Macaroni & Cheese

Roasted Poblano Mac & Cheese

Rosemary & Garlic Roasted Marble Potatoes

Herb-Lemon Rice

Gruyère Gratin Potatoes

Pesto Pasta Salad

Savory Goat Cheese Spoonbread

Parmesan-Herb Risotto

Green Beans with Fried Shallots and Applewood Smoked Bacon

Lemon & Garlic Wilted Spinach

Mediterranean Roasted Cauliflower

Grilled Asparagus with Balsamic Reduction

Honey-Glazed Carrots

Roasted Elotes Succotash

Olive Oil Seared Broccolini

Roasted Brussels Sprouts

Seasonal Vegetables with EVOO

Platters of Fried Green Tomatoes with Creole Aioli

ADDITIONS

Menu additions can include salads, vegetable sides and entrées. All additions are quoted separately per guest.