



CUSTOM CRAFTED DINNER BUFFET MENU

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

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

1 Entrée of your Choice

LAND

(Pork Entrees)

AIR

GRASS

TIER TWO

Two Passed Hors D'oeuvres

One Salad

Two Side Items

2 Entrées of your Choice

LAND (Beef or Pork)

AIR

GRASS

SEA

(Red Snapper or Salmon)

TIER THREE

Two Passed Hors D'oeuvres

One Salad

Two Side Items

2 Entrées of your Choice

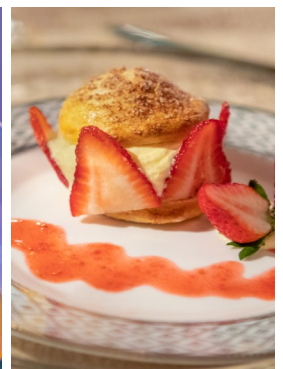
LAND

AIR

GRASS

SEA

(Sea Bass, Scallops, Halibut)



CRAFTED DINNER BUFFET MENU

PASSED HORS D'OEUVRES
SELECT TWO**Barbacoa Beef Short Rib Taco****Beef Empanada**

with Avocado Pico

Caprese "Classica"

with Aged Balsamic Drizzle

Jalapeno stuffed Mushroom Caps**Ultimate Five-Cheese Mini Baked Mac Cup****Bacon Wrapped Chicken**

with Jalapeno-Lime Jack Cheese

**Chicken Fried Chicken
on Southern Buttermilk Biscuits**

with Maple-Chive Bacon Butter

Brown Sugar Torched Berries

with Mascarpone and Sweet Leaf

Southwest Vegetable Quesadilla

with Avocado Pico

Petite Beef Wellington with Mushroom Duxelle

Wrapped in Puff Pastry

Blue Crab Cake

with Cajun Remoulade

SALADS

SELECT ONE

Mixed Greens Salad

with Grape Tomatoes, Diced Cucumbers, Red Onion, Parmesan Cheese Herb Vinaigrette

Greek Salad

Romaine, Roma Tomatoes, Cucumbers, Onions, Feta Crumbles, Kalamata Olives & Olive Oil-Oregano Dressing

Black & Blue Salad

Heirloom Orach, Baby Spinach, Blackberries, Blue Cheese Crumbles, Maple Glazed Pecans with 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 ENTREES

Grilled Lemon Chicken

Herb Roasted Chicken
with Natural au Jus

Pecan Crusted Chicken
with Smoked Tomato Broth

Chicken Marsala
with Sauteed Mushrooms

TIER TWO

Tuscan Chicken Breast
with Tomato, Mozzarella, Basil and drizzled
with Balsamic Reduction

Chicken Saltimbocca
Tomato Confit & Balsamic Reduction

Roasted Katy Trail Texas Quail

GRASS ENTREES

Butternut Squash Ravioli
in Hazelnut-Fig Butter Sauce with Roasted Ricotta

Grilled Portobello Mushroom Lasagna

Spaghetti Squash
with Basil Marinara

LAND ENTREES

Salt Cured Slow Roasted Boneless Ribeye
au Jus Carved tableside with Horseradish Sauce

Smoked Mustard Double Lamb Chops
with Rosemary Demi

Smoked 5-Pepper Dusted Angus Beef Tenderloin
with Cabernet Demi

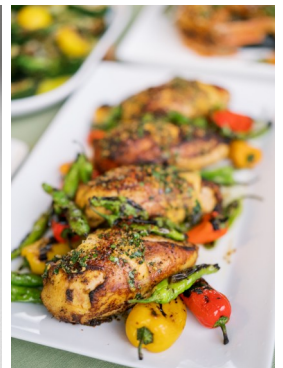
Smoked Beef Tenderloin
with Texas Merlot Demi. Carved tableside

Roasted Beef Tenderloin
with 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
with Caramelized Bacon Jam



CRAFTED DINNER BUFFET MENU

SEA ENTREES

Pan Seared Red Snapper
Herbed Beurre Blanc

Mediterranean Grilled Salmon
With Kalmata-Tomato Tapenade

Grilled Sea Scallops
with Blood Orange Reduction

Oven Roasted Sea Bass
Crispy Root Threads

ADDITIONS

Menu additions can include:
salads, vegetables sides, and entrees.

All are additions are priced per item
per person.

For a detailed proposal
please scan the QR code.



SIDES

PLEASE 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

Gruyere 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

