

PLATED DINNERS

Please be seated and let the Blue Fire team serve your guests to an array of courses, flavors, and authentic culinary cuisine.

PLATED DINNERS INCLUDE:

Blue Fire Bread Basket & Coffee Service

STARTER

Texas Twinkies 14.00

Two Jalapenos Filled with Smoked Brisket and Cream Cheese
Wrapped in Maple Peppered Bacon

Louisiana Blue Crab Cake 15.00

with Cajun Remoulade and Lemon - Herb Fennel Slaw

Wild Mushroom & Goat Cheese Tart 10.00

with Blistered Tomatoes, Petite Herbs and Smoked Tomato Essence

Yellow Fin Tuna Sambal 14.00

with Tropical Pico and Plantain Chips

SOUPS

Tortilla Soup 9.00

with Avocado, Cotija Cheese, Tortilla Crisps and Cilantro

Creamed Cauliflower Soup 9.00

Vermont White Cheddar, Creamed Cauliflower with Sunchokes and Basil Essence

Roasted Butternut Squash 9.00

Served with Cinnamon Crème Fraiche, Toasted Pepita Seeds, Chives



SALADS

Mixed Greens Salad 9.00

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

Grilled Peach & Avocado Salad 12.00

Baby Wild Arugula Medley with Honey Glazed Walnuts and Champagne - Citrus Vinaigrette

Wild Arugula & Petite Herb Salad 12.00

Spicy Pickled Daikon and Carrots, Enoki Mushrooms, Japanese Cucumber, Lotus Root, Tamari Ginger Vinaigrette, and Roasted Sesame Seeds

Lola Rosa Asparagus Salad 12.00

with Serrano Ham, Arugula, Manchego Cheese, Pickled Onions, and Piquillo Pepper with Jalapeno-Mustard Shallot Vinaigrette

Greek Salad 11.00

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

Black & Blue Salad 12.00

Heirloom Orach and Baby Spinach, Frisée, Fresh Blackberries, Blue Cheese Crumbles, Maple Glazed Pecans with Black & Blue Vinaigrette

Beef Carpaccio & Wild Arugula Salad 15.00**Shaved Iceberg Baby Wedge** 10.00

Crisp Baby Iceberg, Grape Tomatoes, Pickled Red Onions, Pepper Bacon, Blue Cheese Crumbles and Buttermilk Blue Dressing

South Of the Border Salad 10.00

Roasted Elotes, Blistered Tomatoes, Jicama, Texas Goat Cheese Crumbles, Pepitas and Tequila -Charred Chile Vinaigrette

Boston Bibb Lettuce & Rocket Green Salad 10.00

Sliced Rainbow Radishes, Baby Heirloom Tomatoes, Scallions, Carrot Shavings, and Champagne with Dijon Vinaigrette

Caesar Salad 10.00

Hearts of Romaine, Torn Radicchio, Grape Tomatoes, Fresh Shaved Parmesan and Garlic- Herb Croutons

Southwestern Caesar 10.00

Crisp Romaine Spears, Blistered Tomatoes, Roasted Corn, Black Beans, Cotija Crumbles, Cornbread Croutons and Chipotle Caesar Dressing



SALADS *continued***Caprese Caesar Salad** 10.00

Vine Ripe Red and Yellow Tomatoes, Fresh Mozzarella, Garlic- Herb Croutons, Shaved Parmesan, Basil Oil and Caesar Vinaigrette

Caramelized Honey Pear Salad 10.00

Pecan Crusted Texas Goat Cheese and Roasted Orange-Chardonnay Vinaigrette

Spinach & Arugula Green Salad 10.00

Mandarin Oranges, Spiced Walnuts, Raspberries, Feta Cheese Crumbles and Raspberry- Chipotle Vinaigrette

Texas Field Green Salad 9.00

with a mixture of Sweet and Bitter Greens, Ruby Grapefruit, Goat Cheese Crumbles & Balsamic Vinaigrette

Watermelon Summer Salad 10.00

Watermelon and Baby Heirloom Tomatoes over Arugula and Petite Herbs, with Texas Goat Cheese Crumbles and Black Lava Salt

Watermelon & Burrata Salad 14.00

Watermelon, Heirloom Tomato, Petite Primavera Greens and Baby Burrata Salad

Trece Dell-Orto Pasta Salad 12.00

Leafy Italian Greens, Color Twisted Pasta, Olives, Grape Tomatoes, Frizzled Artichoke Quarters, Shaved Ricotta Salata and Moscato - White Truffle Vinaigrette

Heirloom Tomato Salad 15.00

Spring Greens Bouquet Salad with Red and Yellow Tomato, Fresh Mozzarella Stack, Aged Balsamic and Basil- Pesto Vinaigrette

Radicchio, Frisée & Wild Arugula 12.00

Roasted Garlic Herb Roma Tomatoes, Red Onion Rings, Frizzled Artichoke Quarters, Hearts of Palm Herb Croutons and Lemon-Fennel Vinaigrette

Tequila Shrimp & Grilled Elotes Salad 14.00

with Petite Gourmet Greens, Mango, Jicama, Avocado, Jalapeno and Cilantro- Lime Vinaigrette *GF

Petite Primavera Blend 14.00

with Sea Salt Roasted Beet and Creamy Chèvre and Boursin Stack, Blue Fire Nut and Seed Crisp and Sherry-Shallot Vinaigrette



SEA ENTRÉES

Grilled Sea Scallops [Market](#)

with Roasted Tomato Risotto, Garlic Wilted Spinach, and Blood Orange Reduction

Pan Seared Red Snapper [Market](#)

in Herbed Beurre Blanc, Fennel Slaw Crispy New Potatoes and Caramelized Lemons

Shanghai Firecracker Salmon [Market](#)

with Stir-fry Noodles, Pak Choy and Sugar Snap Peas

Pan-Seared Halibut [Market](#)

over Cannellini Bean Cassoulet with Fried Aspiration

Halibut Bouillabaisse [Market](#)

Saffron Tomato Broth with Fennel, Garlic, Potatoes, Olives, and Lemon, served with Toasted French Batard Slice

Pan Seared Coriander Dusted Halibut [Market](#)

over Baby Heirloom Tomatoes, Fresh Corn, and Avocado lavished with Petite Herbs, and Minus 8 Wine Vinegar Smoked Extra Virgin Olive Oil Emulsion

Butter-Poached Lobster Tail [Market](#)

with Truffle - Ricotta Ravioli in Smoked Tomato& Saffron Broth

Asian Roasted Sea Bass [Market](#)

Fragrant flavors of Turmeric, Cinnamon, and a Caramelized Sweet Chili Glaze, served with Sesame Scented Baby Bok Choy and Carrot, and Taro Trio Smashers

Oven Roasted Sea Bass [Market](#)

with Artichoke Brandade, Asparagus, Red Pepper Broth, and Crispy Root Threads

Southwestern Grilled Chilean Seabass [Market](#)

with Smoked Tomato- White Cheddar Polenta, Asparagus and Pineapple Sage Butter

GRASS ENTRÉES

Butternut Squash Ravioli [38.00](#)

in Hazelnut-Fig Butter Sauce with Roasted Ricotta, and Coco- Dusted Grissini

Grilled Portobello Mushroom [38.00](#)

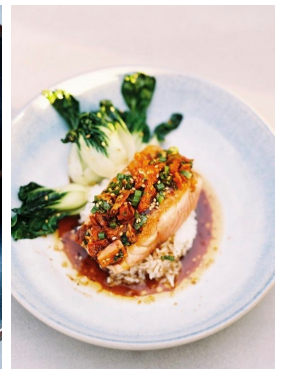
Steamed New Potatoes with Basil Broth and Roasted Pepper Coulis

Spaghetti Squash [38.00](#)

with Basil Marinara and Grilled Portobello- Olive Ragout

Raw Vegan Zucchini Lasagna [40.00](#)

Shaved Vegetables with Almond Cream Sauce, Sundried Tomato, Herby pesto and Fresh Basil (vegetarian, vegan, gluten-free)



LAND ENTRÉES

Smoked 5-Pepper Dusted Angus Beef Medallions 54.00

with Smashed Marble Potatoes, Carrot- Asparagus Tips, Forest Blend Mushrooms and a Cabernet Demi- Reduction

Pan Seared Beef Tenderloin 53.00

served with Roasted Garlic and Green Peppercorn-Demi, Crispy Yukon Potato Hash, Split Rainbow Carrot and Broccolini

Smoked Filet of Beef 53.00

with Brazos Valley Cheddar Mashers Roasted Elotes Succotash and a Texas Merlot Demi

Garlic Roasted Beef Medallion 54.00

with Bearnaise served with a Boursin Potato Tart and Shaved Brussels Sprouts

Grilled Filet of Beef 53.00

with Red Chimichurri, Roasted Poblano Mac N Cheese and Grilled Asparagus

Grilled Cowboy Steak MARKET

with Mesquite- Demi, Scalloped Potatoes & Steamed Carrots

Steak au Poivre 53.00

with Green Peppercorn Cognac Cream Gruyere Gratin Potatoes and Fried Broccolini

Red Wine Braised Short Rib 53.00

12 Hour Braised Short Rib with Yukon Gold & Pancetta Hash and Garlic rainbow Swiss Chard

Bourbon Glazed Roasted Pork Tenderloin 50.00

Savory Goat Cheese Spoonbread, Green Beans with Fried Shallots and Applewood Smoked Bacon

Pan Fried Pork Chop 50.00

with Caramelized Bacon Jam, Creamed Corn and Garlic Mashed Potatoes

Smoked Mustard Double Lamb Chops 60.00

with Maytag White Bean Ragout Sweet Garlic Haricots Verts and a Rosemary Demi

AIR ENTRÉES

Pecan Crusted Chicken 40.00

over Caramelized Bacon Brussel Sprouts, White Cheddar Polenta and Smoked Tomato Broth

Chicken Breast in Oyster Sauce 36.00

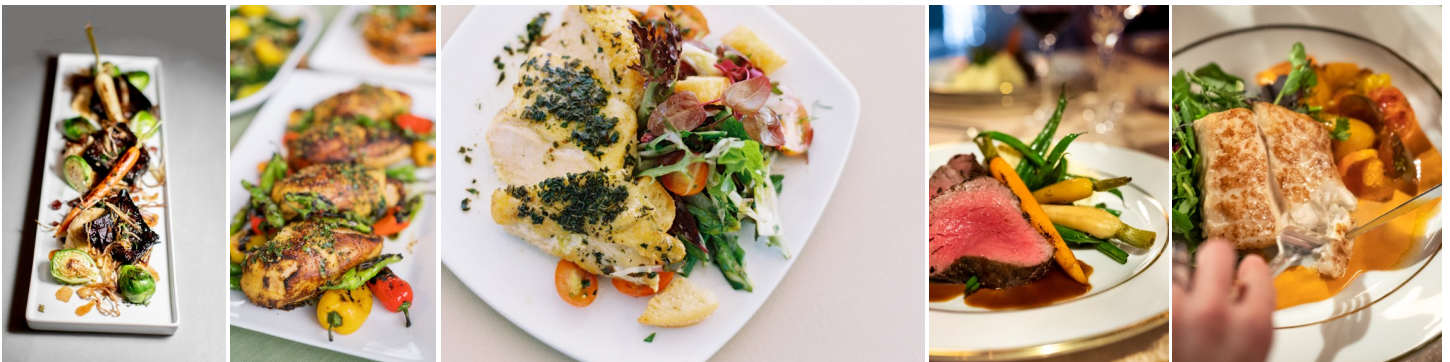
with Sautéed Mushrooms, Broccoli, Green Beans, & Carrots

Chicken Marsala 36.00

with Sautéed Mushrooms, Yukon Potato Tart, Garlic Oil Seared Broccolini

Chicken Saltimbocca 42.00

Haricot Verts with Herbed Risotto, Tomato Confit, & Balsamic Reduction



AIR ENTRÉES *continued***Grilled Lemon Chicken** 36.00

with Saffron Risotto, Sweet Peas, and Roasted Roma Tomato

Herb Roasted Chicken 36.00

with Red Bliss Potato Cake, Lemon and Garlic Wilted Spinach

French Roasted Chicken 40.00

with Provencal Herbs, Lyonnaise Potatoes, Baby Carrot and Haricot Verts

Tuscan Chicken Breast 42.00

stuffed with Tomato, Mozzarella, Basil and drizzled with Balsamic Reduction, served with Herbed Risotto & Olive Oil Seared Broccolini

Roasted Katy Trail Texas Quail 60.00

with Wild Mushroom Risotto and Maple Jalapeno Glaze

DUO ENTRÉES**Filet Mignon & Blackened Shrimp** 64.00

Potato Puree and Roasted Asparagus with Cajun Remoulade Butter

Rubbed Filet of Beef with Roasted Shrimp 64.00

Grilled Filet of Beef Medallions with Smoked Tomato - Demi Pan Roasted Shrimp with Citrus - Beurre Blanc served with Olive Oil Seared Broccolini, and a Baby Carrot

Grilled Filet of Beef Medallions 64.00**with Smoked Tomato-Demi Pan Roasted Shrimp with Citrus- Beurre Blanc**
served with Olive Oil Seared Broccolini, and a Baby Carrot**Duo Entree of Pesto Chicken & Grilled Salmon** 60.00

with Lemon Dill Sauce on Basmati Rice with Sautéed Vegetables

Grilled Filet of Beef with Shallot Demi Chicken Piccata 62.00

with Lemon, Capers & Parsley - Accompanied with Roasted Tri - Color Marbled Potatoes and Citrus Steamed Aspiration

Smoked Pepper Dusted Beef Medallions & Tequila-Roasted Gulf Coast Shrimp 65.00

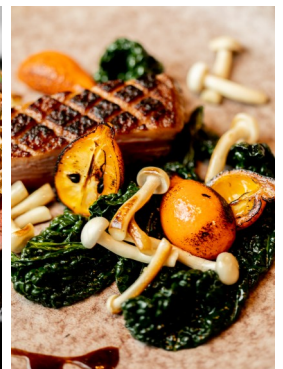
with a Forest Blend Cabernet Reduction and Achiote Butter - Asparagus- Carrot Medley and Smashed Marble Potatoes

Mignon of New York Strip with Burgundy Demi & Whole Roasted Stuffed Chicken 70.00

Chicken Breast of Herbs, Foie Gras and Truffle- Accompanied by Boursin Potatoes and Sautéed Haricot Verts & Baby Carrot

Grilled Filet with Béarnaise Butter & Poached Lobster MARKET

Citrus Steamed Asparagus and Chive New Potatoes



DESSERTS

Nutella Crunch Crepes 9.00

with Cookie Crumble and Blood Orange Butter with Praline Cream and Candied Pecans

Deep South Strawberry Rhubarb Pie 10.00**Key Lime Tart** 9.00

with Fresh Whipped Cream

Blueberry & Lemon Pots de Crème 9.00**Oreo Cookie Trifle** 9.00

with Crumbled Cookies and Chocolate Drizzle

Chocolate and Cherry Mousse Parfait 9.00

with Espresso Brownie Crumbles, Brandy Macerated Cherries, and Dark Chocolate Valrhona Pearls

Homemade Bourbon Pecan Tart 9.00

with Caramel Drizzle

Tres Leches Cake 9.00

with Tropical Fruit Salsa

Crème Brulee 9.00

with Vanilla Bean and Orange Zest

Passionfruit Mousse & Candied Ginger Pound Cake Trifle 9.00

with Fresh Mango, Kiwi, Strawberry and Toasted Coconut

