

CHEF ATTENDED STATIONS

LITTLE PLATES OF PERFECTION,
Finished in Front of Guests for Ease
of Mingling while Devouring

GRASS

Ginger Cashew Tofu

Stir-fried Tofu and Cashews in a Spicy SoyGinger Sauce

Vegan Lettuce Wraps

with Peanut Sauce

Ricotta Ravioli

with Spinach, Artichokes, Capers and SunDried Tomatoes

Mushroom, Kale and Tomato Lasagna Roll

with Gorgonzola-Cauliflower Sauce

Cheesy Polenta Fritters

with Roasted Okra Spears and CajunMarinara Sauce

Roasted Creole Cauliflower

with Corn Maque Choux Salad

Blue Fire Veggie Taco Salad

Crisp Taco Seasoned Tortilla Chips, SouthwesternVeggies,
Crunchy Lettuce, Cheddar, Crema, Avocado, and Catalina
Dressing

Barbeque Grilled Portabella Steaks

with Baby Greens and Herbed-MustardSeed Potatoes

Heirloom Tomato, Corn & Cabbage Salad

with Avocado and Lime Olive Oil

Cornbread Hoecakes with Mustard Greens

Glazed Pecans and Bourbon Honey Mustard

New Southern Greens

with Baby Turnip, Quinoa, Ginger, Smoked Paprika
& Balsamic Cranberries

Potato Gnocchi with Pesto Cream

Balsamic Glazed Grilled Portobello and Shaved Pecorino

Zucchini Noodle Putanesca

Spirals of Tender Zucchini Tossed with Spicy Hand
Crushed San Marzano Tomatoes, Kalamata Olives, Capers
and Garlic, with Shaved Parmesan onthe Side

AIR ENTREES

Shanghai Chicken

withStir-Fry Noodles Pan Roasted Cabbage,
Broccoli and Kale

Chicken Piccata

with Lemon Parmesan Orzo and Wilted Spinach

Honey-Infused BourbonGrilled Chicken

with Watermelon Salad Goat Cheese, SpicedPecans
And White Balsamic Vinaigrette

BBQ Chicken Carving Station

Smoked Chicken, with Texas BBQ Sauce Accompanied
By Cole Slaw, Baked Beans & Mini Cornbread Muffins

Pecan Crusted Chicken

Chili-Cheese Polenta, Green Beans withBacon & Onion,
Mini Buttermilk Biscuits

Country Grilled Chicken Breast

Zucchini and Squash Pilaf, Sweet Potato Threads
and a Roasted Corn and Lima Bean Relish

Wood Grilled Sliced Chicken

with Molasses and Bourbon Gastrique Sweet Potato
& Pecan Hash, Toasted Brussel Sprouts

Mediterranean Chicken Breast

with Feta-Kalamata Tapenade, RoastedCauliflower,
Hummus and Pita Wedges

Jalapeno Glazed Roasted Quail

On Charred Corn with Zucchini, Squash and Carrot
Mini Smoked White Cheddar Muffins

Wok-Tossed Chicken

Tossed with Julienned Asian Vegetables, Ginger and
Sesame Infused Soy Sauce, over Jasmine RiceServed
In Petite Take-out Box with Chopsticks

Tuscan Roasted Chicken

Spring Panzanella with Fennel and GrilledAsparagus
with Balsamic Reduction



CHEF ATTENDED STATIONS

LAND

BBQ Roasted Pork Belly

with 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, & Roasted Brussels

Italian Sausage Rigatoni

with Olive Oil Seared Broccoli Rabe

Fried Green Tomato BLT

With Toasted Shallot Mayo, 'Mater Jam, Baby Arugula

12-Hour Braised Short Rib

with Yukon Gold Pancetta Hash, Rainbow Swiss Chard

Mongolian Beef

with Fragrant Steamed Rice and SesameGinger Broccoli

Herb Crusted Filet of Beef

Roasted Garlic-Demi, Fontina Arancini, Haricot Verts with Frizzled Pancetta & White Onion

Uptown Mini Plate

Shaved 5-Pepper Beef Carpaccio, Fresh Watermelon, Heirloom Tomatoes, BuffaloMilk Burrata Cheese with Aged Balsamic and Virgin Olive Oil

BLUE FIRE 10-Hour Smoked Brisket

with Get-Lit Cowboy Beans and Green Chile-MapleCorn Muffins

Grilled Tenderloin of Pork

Topped with Strawberry Salsa and a BalsamicDrizzle Cous Cous with Asparagus and a BasilVinaigrette

Smoked Pepper DustedBeef Tenderloin

with a Forest Blend Mushroom and Cabernet Reduction Asparagus - Carrot Medley & SearedWhite Cheddar Polenta Cake, Horseradish on the side

Whole Roasted Sliced Strip Loin

Sautéed Porcini Mushrooms & Leeks, Fried BoursinPotato Cake, with Béarnaise

Salt Cured RoastedPrime Rib au Jus

Served with an Herb Popover, Potato Au Gratin &Green Peppercorn Horseradish Sauce

LAND *continued*

Grilled Lamb Chops

Rubbed with Mustardand Provencal Herbs with Mustard and Provencal Herbs Served over Three Bean Cassoulet with Cognac Infused Demi-Glaze

BBQ Carving Station

Beef Brisket, Smoked Chicken, Jalapeno-Cheese Sausage Carved with TexasBBQ Sauce, Sliced White Bread, Dill Pickles, Sliced Onion, Jalapeno Baked Beans and Cole Slaw

SEA

Smoky Shrimp and Grits

with Spinach, Beech Mushrooms, and Red EyePan Gravy

Candied Jalapeno Crusted Catfish

with White Cheddar Grits, Texas Corn Dingos, and a Bootsie's Hush Puppy

Herb Crusted Oven Roasted Salmon

With Lemon Beurre Blanc, Saffron Potatoes &Fried Aspiration

Guinness Battered Cod & Sea Shore Fries

Served with Tartar Sauce, Parsley & Dill in aNewspaper Cone

SoCal Fish Tacos

Fresh Tilapia Tacos with Red Onion, Shredded Cabbage, Sliced Jalapenos, Traditional White Sauce, Cilantro and Lime Wedges, Served on WarmCorn Tortillas

New Orleans Cajun-Creole Station

Crawfish Pie and Bayou Fried Frog Legs withRemoulade, Filé Gumbo with Riz Créole andBootsie's Cajun Hush Puppies

Spicy Yellow Fin Tuna Poke

with Ponzu Avocado and Mei Fun Rice Noodles

Pan Seared Coriander Dusted Halibut

over Baby Heirloom Tomatoes, Fresh Corn, and Avocado, Lavished with Petite Herbs and Minus8 Emulsion

Pan- Grilled Mahi-Mahi Tostada

with Carrot- Cucumber Salad and Chipotle Lime Crema

Tchoupitoulas St. BBQ Shrimp

with Cheesy Grits, Roasted Okra Spears,and Cajun Marinara

Pan-Seared Cod

in White Wine Tomato Basil Sauce with Parmesan Potatoes

Crawfish Étouffée

with Riz Creole and Garlic Crack Toast



CHEF ATTENDED STATIONS

BAR & COMFORT

FLATBREADS

Neapolitan Originale

Margherita

Rio Grande Vegetarian

Grilled Vegetables, Roasted Corn, Chile Spices
And Jack Cheese

The Cheesehead

Mozzarella, Provolone, Aged Cheddar, Gouda and Colby

Lemon Arugula

with 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 with Feta Cheese, Grape Tomatoes, Fresh Parsley
and EVOO

SALADS

Chopped Wedge

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

Wild Greens Salad

with Jicama, Roasted Elotes, Blistered Tomatoes, Pepitas,
and Tequila-Charred Chile Vinaigrette

Traditional Caesar Salad

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

Greek Salad

with Romaine Roma Tomatoes, Cucumbers, Onions, Feta
Cheese Crumbles, Kalamata Olives
and Olive Oil-Oregano Dressing

BAR & COMFORT *continued*

Kiss My Grits Bar

Creamy Southern-Style Grits, served in a Jupiter Glass.
Topped with Guest's Choice of: Gulf Coast Shrimp OR
Shredded Beef Brisket Accompanied by: Baked Mustard
Greens, Chopped Scallions, Bacon Crumbles, Cheddar
Cheese and Bootsie's Cajun Hush Puppies
Add Homemade Texas Chili for

Elotes Cart

Fresh Grilled Corn off-the-Cob Topped with Guest's
Choice of: Mexican Crema, Cotija, Lime, Cilantro, Tajin, 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 On-
ions, Sauerkraut, and Jalapenos
Accompanied by: Goat Cheese Sweet Potato Tots

5-Cheese Mac & Cheese Bar

*Homemade 5 - Cheese Macaroni, served in a stemless martini
glass.* Topped with Guest's Choice of: Buttermilk Chicken
Bites, Bacon Crumbles, Diced Avocado, Jalapeno Slices,
Tomato Confit, Sriracha, Creamy Ranch, Sea Salt, Crushed
Red Pepper

SOUTHERN SLIDERS & FRIES

Accompanied by: Parmesan-Rosemary Seashore Fries with
Ketchup and Lemon Aioli

Please select 2 from the following:

Chicken Fried Chicken

on Buttermilk Biscuits with Maple-Chive Bacon Butter

Texas Pulled BBQ Pork Slider

with Horseradish Slaw

Deep South Sirloin Sliders

topped with Pimento Cheese and Brown Sugar Bacon

Blue Crab Cajun Po-Boy

with Remoulade, Shredded Lettuce and Tomato

STREET TACO STATION

Tacos served with: Fresh Lime, Cilantro & Salsa

Please select 3 from the following:

Chicken Tinga

Carne Asada

Mexican Street Corn Salad

Terlingua Black Bean

Smokey Portobello

Adobo Pulled Pork Carnitas

Big Bang White Fish with Jalapeno-Carrot Slaw

Barbacoa Beef Short Rib

Cider Apple Lobster with Fennel Slaw

Roasted Shrimp and Corn Pico



DESSERTS

Peach Flambe

Over Cinnamon Ice Cream

Nutella Crunch Crepes

with Brandied Orange Butter and Cookie Crumble

Ice Cream Sundae Station

Vanilla Bean Ice Cream. Served with Guest's Choice of the Following Toppings: Chopped Nuts, Chocolate and Carmel Sauces, Sprinkles, M&M's, Oreo Cookie Crumble, Fresh Whipped Cream, 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, Shredded Coconut

Bananas Foster

Over Cinnamon Ice Cream

Waffle Cones

Waffle Cones Filled with Vanilla Bean or Milk Chocolate Ice Cream Toppings to include: Strawberries, Shredded Coconut, Crumbled Oreos, Reese's Pieces, Granola, Chopped Pecans, Chocolate Sauce and Whipped Cream

MINI DESSERT DISPLAYS

Please select 3 from the following:

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

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

