CATERING BY

Blue Iris

Intentional Hospitality. Unforgettable Gatherings

OUR CATERING COLLECTION





More Than Catering

There is a difference between catering an event and caring for one.

The Blue Iris Difference

Beautiful food matters. But so does how people feel.

At Catering by Blue Iris, we believe exceptional catering is about more than what appears on the plate. It's about understanding your vision, anticipating the details, and creating an experience that feels effortless, personal, and genuinely yours.

From chef-crafted menus and thoughtful presentation to seamless service and intentional hospitality, every detail has a purpose.

Our Story

Catering by Blue Iris grew from a lifelong passion for food, hospitality, and bringing people together.

The name Blue Iris reflects what we hope to bring to every gathering—beauty, care, intention, and hospitality woven into every detail.

Whether you're planning an intimate dinner for twenty or a celebration for three hundred, our purpose remains the same: to create an experience your guests will remember long after the last bite.

What We Value

Intentional Hospitality · Thoughtful Details · Culinary Excellence · Personalized Service · Seamless Execution

Gatherings We Serve

Weddings · Corporate Gatherings · Private Celebrations · Rehearsal Dinners · Fundraisers · Social Events



Kim Warren
Owner
Matthew 6:25-34

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WARM HORS d'OEUVRES

Mac n Cheese Balls (V)

Parmesan Risotto Arancini (V)
with marinara

Oven Braised Meatballs
with chipotle raspberry glaze

Tandoori Chicken Skewers
with sriracha aioli

Jalapeno Sausage
en croute

Fried Pork Shumai
with Asian glaze

Petite Loaded Potato Skins

Quinoa Stuffed Mushrooms (VG)
with charred corn, peppers and balsamic drizzle

Vegan Crunchy Samosa Cups (VG)

Pizzetta
with prosciutto, fig and arugula

Oven Braised Vegan Meatballs (VG)
with chipotle raspberry glaze

Mini Cheeseburger
with white cheddar, bacon jam, smoked onion aioli

Goat Cheese Stuffed Dates (GF)
wrapped in bacon

Chorizo Empanadas
with Romesco sauce

Santa Fe Spiced Shrimp (GF)
with pesto aioli

Beef Tenderloin Crostini
with Boursin cheese and sun-dried tomato tapenade

Pork Belly Bao Bun Bites
Asian braised pork with slaw

Rosemary Lamb and Artichoke Skewer

Mini Beef Wellington
with red wine and herb au jus

Mini Maryland Crab Cake
with house-made remoulade

Lobster Shots
with Thai red curry & coconut cream

Lollipop Lamb Chop
Bone-in chop with four herb pesto



V-Vegetarian
VG - Vegan
GF - Gluten Free
Chef Favorite

CHILLED HORS d'OEUVRES



Brie with Fig Jam (V)
with apple on gluten free cracker

Garbanzo Stuffed Sweet Peppers (V)
Colorful sweet peppers stuffed with bright & creamy garbanzo beans

Roasted Cauliflower Bites
Roasted cauliflower tossed in a caper olive sauce

Classic Deviled Eggs
with fresh chives and smoked paprika

Curry Chicken Bites
Shredded chicken delicate curry spices, crunchy apples, toasted pecans, celery in a crispy pastry shell

Watermelon Cucumber Skewers (V)
with feta, cucumber, fresh mint & bourbon balsamic drizzle

Tomato Caprese Skewer (V)

Cheese Ball Bites
Delicious cheese medley with smokey bacon, rolled in toasted pecans.

Deviled Ham Biscuit Bites
A classic southern snack - bite size buttermilk biscuits filled with flavor packed deviled ham

Melon Prosciutto Skewers

Shrimp Tartlets
Mini tart shells, savory cream cheese with house-made cocktail sauce

Mushroom Medley Crostini (V)
with a variety of wild mushrooms & herbed ricotta

Greek Cucumber Cups
Crunchy cucumber filled with tomatoes, kalamata olives, feta and herbs.

Vegan Avocado Toast (VG)
with tricolor couscous & fresh microgreens

Smoked Pimento Cheese Puff
Pimento cheese with smokey bacon fill a house-made savory puff

Shrimp Tostada Bites
Spiced grilled shrimp with creamy guacamole in a crunchy tostada cup

Smoked Salmon Rillette
served on Firecrackers

Tuscan Truffles
Creamy mascarpone and goat cheese blended with figs, prosciutto and herbs, rolled in toasted pine nuts.

Avocado Toast
with smoked salmon, fresh dill and herbed cheese

Antipasto Skewer
with salami, marinated mozzarella, black olive & artichoke

Seared Ahi Tuna Nachos
with micro seaweed salad & sriracha aioli

Ahi Tuna Poke Shooter
crisp cucumber, cubed avocado, crunchy wonton crisps w/spiced Asian aioli dressing

Crab Puffs
Sweet lump crab filling in a fresh savory house-made pastry puff











The Displays

Displays

Robust Feasting Table

An abundant chef-curated display of savory selections featuring artisan-inspired proteins, seasonal fruits, vegetables, and rustic sides. Delightfully arranged for a warm communal dining experience. Fully customizable, this offering invites the host to collaborate with our culinary team in selecting the dishes and flavors that best reflect their vision.

International Charcuterie

A curated selection of artisan cheeses and hand-selected cured meats. Presented with fresh and dried fruits, marinated olives, candied nuts, with a variety of crackers, including gluten-free.

Fresh Fruit & Cheese Display

A selection of seasonal fresh fruits, berries, artisan cheeses and a variety of crackers, including gluten-free.

Hummus Platter

A trio of delicious house-made hummus, garnished with feta, marinated olives, sun-dried tomatoes, pita bites and crostini.

Crudité

Variety of fresh vegetables with classic crudité dip and house-made ranch dressing.

Whole Poached Salmon

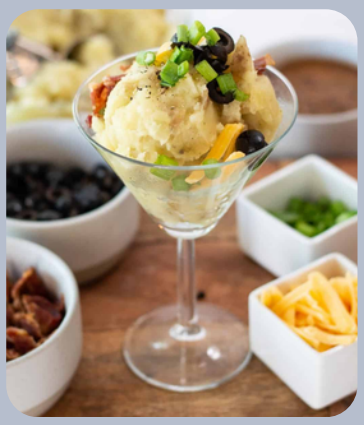
Wild caught salmon garnished with thinly sliced cucumber, fresh dill, creamy dill sauce and fresh lemons. Served with seasoned toast points.

Warm Brie en Croute

Rich and creamy brie topped with apricot preserves and roasted pistachios. Wrapped in buttery puff pastry and baked until flaky. Served with a toasted baguette.







Station Collection

ACTION
Chef attendant required.

Signature Risotto Bar
Made to order with a variety of delicious add-ins to make it your own - grilled chicken, shrimp scampi, grilled asparagus, sauteed baby bella mushrooms, fresh garden peas.

Mashed Potato Bar
Accompaniments include smoked bacon, shredded cheese, sautéed onions & mushrooms, fresh chives and sour cream.

Avocado Smash Bar
Creamy avocados "smashed" to order with delicious accoutrements - bacon, jalapenos, fresh onions, chopped tomatoes, diced mango, fresh cilantro, limes, crema. Served with crunchy tortilla chips or cucumber rounds.

Artisan Pasta Bar
Cheese tortellini or penne pasta made to order with your choice of vodka, alfredo or pesto sauces. Accompaniments include crumbled Italian sausage, shrimp scampi, grilled chicken, or roasted vegetables, served with grated parmesan.

CARVING
Minimum order of 20. Chef attendant required. All are served with a fresh dinner roll.

Pecan Smoked Beef Brisket
w/merlot barbeque sauce

Slow Roasted Prime Rib with Rosemary Garlic Crust
w/rich au jus and horseradish crème

Herb and Garlic Crusted Beef Tenderloin
w/cabernet demi and herb compound butter

Station Collection

CULINARY

Gourmet Flatbread Station
(Includes 1 of each flavor per person)
Choice of 3 flavors
Roasted vegetables w/smoked gouda & pesto
Prosciutto w/ caramelized onions, creamy goat cheese, topped w/peppery arugula and a balsamic drizzle
Grilled bourbon BBQ chicken w/cilantro & slivered red onions
Italian sausage & Calabrian peppers.

Signature Slider Station
(Includes 2 sliders per person)
Choice of 3 flavors
The Burger - Angus beef topped w/cheddar cheese, lettuce, tomato & pickle
The Nashville Hot - fried chicken w/creamy coleslaw
The BBQ - beef brisket w/tangy coleslaw
The Clucker - Grilled or fried chicken w/creamy dill sauce and sliced tomato
The Cowboy w/pimento cheese, bacon and smoked onion aioli.

Fajita Station
(Includes 2 fajitas per person)
Includes beef & chicken fajitas with grilled onions and peppers, tortillas, sour cream, shredded cheese, guacamole, chips and salsa. Spanish rice and charro beans for your sides. Vegan options available.

Chef Anthony's BBQ Station
Brisket, chicken and sausage with coleslaw, barbecue baked beans and garden salad. Served with rolls and chef's barbecue sauce.









The Buffet Collection

Our elegant buffet service features beautifully presented dishes prepared with premium ingredients and attention to detail. Guests can enjoy a thoughtfully curated selection of entrées and accompaniments, creating a refined and memorable dining experience for any occasion.



Classic Buffet

Includes bread, salad, choice of 1 entrée and 1 side

Asian Pulled Pork – Pulled pork in a sweet and savory Asian sauce served with jasmine rice.

Baked Ziti – Penne pasta tossed in beef bolognese or vegan marinara.

Chicken Alfredo – Tender pasta tossed in a rich and creamy alfredo sauce, topped with grated parmesan.

Bacon Wrapped Meatloaf – Perfectly spiced meatloaf wrapped in bacon and served with a sweet and spicy tomato sauce.

Taco Bar – Beef and shredded chicken with crispy taco shells, lettuce, tomatoes, onions and shredded cheese. Includes salsa and tortilla chips.

Salads & Sides

Salads

Classic Caesar Salad – Crisp romaine, parmesan, garlic croutons and house-made Caesar dressing.

Garden Salad – Mixed greens, tomatoes, cucumbers, shredded carrots with a choice of ranch or red wine vinaigrette.

Sides

Garlic Green Beans
Steamed Broccoli
Garlic Mashed Potatoes
Rice Pilaf
Borracho Beans
Spanish Rice
Honey Glazed Carrots
Roasted Corn

Signature Buffet

Includes bread, salad, choice of 1 entrée and 2 sides

Lasagna – Homemade beef lasagna with creamy ricotta, marinara and mozzarella cheese.

Chicken Pesto – Roasted chicken served with a rich pesto sauce.

Savory Pot Roast – Juicy fork tender pot roast in delicious beef gravy with roasted carrots and onions.

Quinoa Stuffed Acorn Squash – Tender acorn squash filled with tricolor quinoa, roasted veggies and delicious flavor. (VG)



Salads & Sides

(includes sides in Classic as well)

Salads

Classic Caesar Salad – Crisp romaine, parmesan, garlic croutons and house-made Caesar dressing.

Garden Salad – Mixed greens, tomatoes, cucumbers, shredded carrots with a choice of ranch or red wine vinaigrette.

Sides

Roasted Brussels Sprouts with Balsamic Glaze
Mini Roasted Potatoes
Roasted Broccoli and Cauliflower
Italian Squash Medley

Premier Buffet



Includes salad, bread, choice of 2 entrées and 2 sides

Chicken Marsala – Tender chicken served w/ a rich marsala wine and mushroom sauce

Chicken Piccata – Tender chicken served w/a light lemon, white wine, caper, butter sauce

Grilled Salmon - Served with a lemon herbed compound butter

Flat Iron Steak – Served with chimichurri sauce

Bourbon Glazed Pork Tenderloin – Delicious pork tenderloin glazed in a decadent bourbon sauce

Salads & Sides

(includes salads & sides in Classic & Premier as well)

Salads

Arugula Salad – peppery arugula served with herbed goat cheese, toasted slivered almonds, dried cranberries & balsamic vinaigrette dressing.

Spinach & Strawberry Salad – served with toasted slivered almonds, bacon bits & champagne vinaigrette.

Sides

Roasted Broccolini with Shallot Butter

Roasted Bourbon Sweet Potatoes

Tri-Color Roasted Potatoes

Luxury Buffet

Includes salad, bread. Choose 2 proteins and 2 sides

Petite Filet Medallions – Served with an herbed compound butter

Garlic & Rosemary Crusted Tri-Tip – Tender marinated tri-tip with an herbaceous crust

Stuffed Chicken Breast – With spinach, herbed goat cheese & sun-dried tomatoes

Pecan Crusted Chicken – With a bourbon cream sauce

Pan Seared Salmon – with your choice of citrus herbed butter, miso glaze or honey lime sauce



Salads & Sides

(includes salads & sides in all Classic, Premier & Signature as well)

Salads

Arugula Salad – peppery arugula served with herbed goat cheese, toasted slivered almonds, dried cranberries & balsamic vinaigrette dressing.

Spinach & Strawberry Salad – served with toasted slivered almonds, bacon bits & champagne vinaigrette.

Sides

Grilled Asparagus

Grilled Baby Bok Choy

Grilled Vegetable Medley

Parmesan Risotto

Loaded Smashed Potatoes *(sour cream, green onions, cheese and bacon bits)*

Three Cheese Scalloped Potatoes

The Plated Collection



Our plated service offers a refined dining experience with individually prepared and elegantly presented courses served directly to each guest. Thoughtfully crafted menus, impeccable presentation, and attentive service create a seamless and sophisticated experience for any special occasion.

The Luxe

Includes salad, bread, entrée and 2 sides

Beef Wellington – Tender filet topped with a mushroom duxelle and wrapped in tender pastry, served with a red wine and herbed au jus

Kona Chili Crusted Beef Tenderloin – With an herbed compound butter

Garlic Crusted Prime Rib – With au jus and horseradish cream

Grilled Double Lamb Chops – With red wine lamb demi

Crab Stuffed Red Snapper – Fresh red snapper stuffed with lump crab and topped with a lemon beurre blanc sauce

Citrus Seared Diver Scallops – Diver scallops seared with a citrus butter compound and served over creamy leek and mushroom risotto

Macadamia Crusted Sea Bass – With tart citrus beurre blanc

Grilled Wild Halibut – With preserved lemon vinaigrette and fresh herbs

Salads & Sides

(includes salads & sides in The Reserve, Signature and Foundation as well)

Salads

Pine Room Salad – chopped kale and mixed greens with shallots, bacon, raw almonds, sharp white cheddar, sliced boiled eggs with a bacon-mustard dressing.

Modern Caprese – Heirloom tomatoes, fresh mozzarella and balsamic glaze.

Sides

Honey & Thyme Glazed Rainbow Carrots
Roasted Brussels Sprouts with Maple Balsamic Glaze
Wild Mushroom Medley with Fresh Herbs
Brown Butter Roasted Cauliflower with Crispy Shallots

The Plated Collection

The Reserve

Includes bread, salad, entrée and 2 sides

Bourbon Chipotle Ribeye – With smoked shallot compound butter
Elevated Shrimp & Grits - Seared Gulf shrimp served over creamy stone-ground cheddar grits with smoked bacon, roasted tomatoes, and a light Cajun pan sauce
Red Wine Braised Short Ribs - Fork-tender beef short ribs, slowly braised in robust red wine and aromatic herbs
Apple Glazed Stuffed Pork Chops - Beautifully thick pork chops filled with herbaceous apple stuffing
Grilled Redfish Alexander - Grilled redfish topped with tender crabmeat and a rich, buttery Alexander sauce
Butternut Squash Ravioli (V) - Served with a brown butter sage sauce.

Salads & Sides

(includes salads & sides in Signature and Foundation as well)

Salads

Apple & Candied Pecan Salad – Bibb lettuce, goat cheese, green apple, candied pecans, with a balsamic vinaigrette dressing.

Arugula Salad – peppery arugula served with herbed goat cheese, toasted slivered almonds, dried cranberries & balsamic vinaigrette dressing.

Spinach & Strawberry Salad – served with toasted slivered almonds, bacon bits & champagne vinaigrette.

Sides

Grilled Asparagus
Grilled Vegetable Medley
Parmesan Risotto
Loaded Smashed Potatoes
Three Cheese Scalloped Potatoes













The Plated Collection

The Signature

Includes bread, salad, 1 entrée and 2 sides

Beef or Chicken Roulade – Creamy Boursin cheese, tender spinach and sun-dried tomato filling

Goat Cheese Crusted Chicken Breast – With bruschetta topping and hot honey drizzle

Bacon Wrapped Pork Tenderloin - With maple glaze

Portobello Wellington – Roasted portobello mushroom wrapped in flaky puff pastry and baked until golden, served with a savory herb sauce

Mediterranean Grilled Salmon – Marinated in white wine with fresh lemon and rosemary

Stuffed Acorn Squash – Quinoa & roasted vegetable ragout with seasoned meat substitute (VG)

Salads & Sides

(includes salads & sides in Classic & Premier as well)

Salad Choices

Arugula Salad – peppery arugula served with herbed goat cheese, toasted slivered almonds, dried cranberries & balsamic vinaigrette dressing.

Spinach & Strawberry Salad – served with toasted slivered almonds, bacon bits & champagne vinaigrette.

Side Choices

Roasted Broccolini with Shallot Butter

Roasted Bourbon Sweet Potatoes

Tri-color Roasted Potatoes





The Plated Collection

The Foundation

Includes bread, salad, 1 entrée and 2 sides

Chicken Piccata – white wine lemon sauce with capers

Stuffed Peppers - With quinoa & roasted vegetables (VG)

Savory Pot Roast - with roasted onions and carrots in decadent gravy

Chicken Florentine - with spinach and creamy white sauce

Classic Italian Beef Lasagna – Layers of tender pasta, seasoned beef, rich tomato sauce, and creamy ricotta cheese, baked with mozzarella and Parmesan until golden and bubbling.

Beef Stroganoff - with mushrooms in a creamy sauce, served over egg noodles

Salads & Sides

Salads

Classic Caesar Salad – Crisp romaine, parmesan, garlic croutons and house made Caesar dressing.

Garden Salad – Mixed greens, tomatoes, cucumbers, shredded carrots with a choice of ranch or red wine vinaigrette.

Sides

Garlic Green Beans

Steamed Broccoli

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Rice Pilaf

Honey Glazed Carrots

Olive Oil Linguine











The Desserts

Rooted in Southern hospitality and refined with timeless elegance, our dessert collection offers beautifully curated displays, thoughtfully plated selections, and custom cakes designed to be the centerpiece of your celebration. From classic favorites to sophisticated confections, each creation is handcrafted with exceptional ingredients and artistry, delivering a memorable finale that is as beautiful as it is delicious.

Display Choices

Brownie Bites
Cake Pops
Mini Cheesecakes
Mini Cupcakes
Mini Pies
Parfaits/Shooters
Mini Tarts
Dipped Fruit
Mini Dessert Bars
Homemade Cookies
Pastry Cream Tarts
Macarons
Petit Fours
Dessert Bars

Plated Desserts

Cheesecakes
Elegant Tarts
Petit gâteau
Crème Brûlée
Tiramisu
Cannoli

Wedding and Celebration Cakes

Designed as the centerpiece of your celebration, each cake is custom crafted to reflect your unique vision with impeccable artistry and timeless elegance. Available in single- and multi-tiered designs and an exquisite selection of signature flavors, every creation is as unforgettable as the occasion it honors.

Ask your Catering Consultant about seasonal desserts, custom displays, and signature cake flavors.

Planning Your Event

At Catering by Blue Iris, our goal is to make your planning experience as enjoyable and seamless as the celebration itself. The information below helps us provide the exceptional service, thoughtful preparation, and flawless execution that define our commitment to Intentional Hospitality.

Tastings

We are delighted to offer tastings for qualifying events. Tastings provide the opportunity to experience our cuisine, refine your menu selections, and ensure every detail reflects your vision.

Menu Customization

Every celebration is unique. We are happy to accommodate dietary preferences, allergies, and custom menu requests whenever possible. Our team will work with you to create a menu that perfectly complements your event.

Rentals

Through our carefully selected rental partners, we can coordinate everything needed to create a beautifully appointed event—from elegant table settings to stylish furnishings and décor.
Chargers | China | Flatware | Glassware | Linens & Napkins | Tables | Chairs | Décor

Booking & Event Details

To ensure every event receives the attention it deserves, we recommend reserving your date as early as possible. A signed agreement and retainer are required to secure your event. Final guest counts, menu selections, and payment deadlines will be outlined during the planning process and confirmed in your event agreement.

Service & Presentation

Our experienced culinary and service teams are dedicated to delivering beautiful presentation, attentive service, and seamless execution. From setup to the final course, every detail is thoughtfully managed so you can relax and enjoy your celebration.

Additional Information

Specific policies regarding venue requirements, rentals, service fees, cancellations, and payment schedules will be reviewed with you during the planning process and included in your event agreement.







Additional Information

Service Charge

To ensure every Catering by Blue Iris event reflects the exceptional quality, seamless execution, and Intentional Hospitality our clients expect, a **20% service charge** is applied to food and beverage. This charge supports event planning, coordination, culinary operations, transportation logistics, and administrative expenses, allowing our team to deliver the elevated service, attention to detail, and memorable dining experience that define Catering by Blue Iris.

The service charge is **not a gratuity** and does not include hourly event staffing. Servers, chef attendants, bartenders, rentals, and applicable delivery or travel charges are quoted separately based on the requirements of each event.

Gratuities for our service team are always appreciated but are entirely at your discretion.

Investment & Payment Schedule

To reserve your event date, a non-refundable retainer is required at the time of booking. Your payment schedule is determined by the number of days between your booking date and your event date.

Events Booked More Than 90 Days in Advance

- 25% non-refundable retainer due at the time of booking.
- 50% payment due 60 days prior to your event.
- Final 25% balance due 15 days prior to your event.

Events Booked Less Than 90 Days in Advance

- 50% non-refundable retainer due at the time of booking.
- 25% payment due 60 days prior to your event.
- Final 25% balance due 15 days prior to your event.

Events Booked Less Than 60 Days in Advance

- 50% non-refundable retainer due at the time of booking.
- Final 50% balance due 15 days prior to your event.

The final guest count and remaining balance are due 15 days prior to your event. Once your final guest count has been confirmed, it becomes the guaranteed minimum for your event.





Intentional Hospitality.
Unforgettable Gatherings.

Beautiful food matters. But so does how people feel.

At Catering by Blue Iris, we believe every gathering deserves thoughtful attention—from chef-crafted menus and beautiful presentation to seamless service and the details your guests may never see.

From intimate dinners to milestone celebrations and gatherings on a grand scale, we take the time to understand your vision and bring it to life with intention.

Because there is a difference between catering an event and *caring* for one.

Let's Begin Planning

We'd love to hear what you're envisioning.
Schedule your consultation.

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