

If so, then make Bluefish Catering and Concessions your First Choice!

Bluefish Catering and Concessions is a full-service catering company ready to make your next event memorable and trouble free. Choose from a variety of menu option or tell us what you would like to have and we will handle the details. We provide a professional staff and a format that is sure to impress all the attendees. Just book your event with us, and let us take care of the rest.

From the setup to the clean-up, let *Bluefish Catering and Concession* manage your event.

Call today for a free estimate on our services, and a preview of our menu options.



Providing custom detail and design for each and every event.

We're ready to serve you!

**BLUEFISH
CATERING AND CONCESSION**

P.O. Box 2088

Russellville, AR 72811

(479) 967-0146

Fax: (479) 967-0147



*Your First Choice
for Full-Service, Custom
Catering Services*



Are you planning a...

Party?

*Wedding
Reception?*

*Corporate
Gathering?*

*Birthday
Celebration?*

Church Social?

Other Event?

Serve You
to serve you!

Ready To
We're ready

HORS D'OEUVRES

Asian Grilled Chicken ~ Chicken tenderloins marinated in Asian spices, grilled and served with a peanut sauce

Assorted Canapés ~ A handmade selection of cold appetizers, made up of shrimp, cheeses, smoked salmon, asparagus, prosciutto, scallops, ham and smoked duck

Assorted Petit Quiches

Assorted Seafood Platter ~ shrimp, crab claws, scallops, steamed mussels (only when harvesting seasons permit)

Assorted Vegetable and/or Cheese Tray ~ with creamy ranch dip/ blue cheese dip

Bacon Wrapped Dates

Baked Bites ~ A signature combination of: Bacon wrapped water chestnuts, Chicken and pineapple skewers, Franks in a Blanket, Beef Empanadas.

Baked Crab Stuffed Mushrooms ~ Handpicked mushroom caps, stuffed with cheese and crab stuffing, seasoned and baked

Beef Tenderloin Brochette

Brazilian Chicken ~ Marinated chicken chunks, grilled and rolled in parmesan cheese

Bruchetta Crostinis

Buffalo Chicken Wings ~ A selection of traditional buffalo, Jamaican jerk, parmesan herb or Asian served with blue cheese sauce, ranch, and carrot sticks and celery sticks

Caramelized Onion Turnovers ~ Caramelized onions, asiago, Romano, parmesan cheeses and sun-dried tomato pesto in a light puff pastry

*Specializing in Crawfish Boils
that are sure to leave your
guests talking about your event:*

Traditional Crawfish Boil

Cajun Boil

Crab, Shrimp, Potato, Sausage, Cajun Seasoning, cooked down with spices and served family-style.

Cha-Shu Pork Loin ~ served with grilled pineapple and rolls

Chicken Quesadilla Hand Rolls ~ Smoked chicken and cheese, seasoned with spices from the Deep South and rolled in a light flour tortilla

Chilled Pecan Chicken Log ~ with toasted pita points

Coconut Chicken Skewers ~ Chunks of breast meat chicken, rolled in a lightly seasoned coconut breading and fried to a golden brown

Cranberry Sage Stuffed Chicken Breasts ~ with creamy celery sauce and rolls

Cream Cheese and Crab Ragoons

French Fries ~ Parmesan Garlic, Black Pepper & Sea Salt, Cajun or Traditional

Fresh Oyster Bar

Fruit Tray ~ with assorted seasonal fruit and pina colada dip

Georgia Wings ~ Chef prepped chicken wing "Lollypop" drumettes, glazed with a spicy honey sauce

Ham Spirals ~ Honey smoked ham, cream cheese & dijon mustard

Lobster and Seafood Shells

Meat Balls ~ Large meat balls slow cooked in traditional BBQ sauce or Cilantro Asian marinade

Mediterranean Artichoke Tarts ~ Delicious artichoke hearts, diced tomatoes mozzarella cheese

Salmon Spirals ~ Smoked salmon, cream cheese and dill

Sausage Balls

Scallops wrapped in Bacon

Scattered Cheese Platter

Shrimp Platters

Single-Bite Caprese Salad

Sliced Beef Tenderloin ~ with horseradish Dijon spread and rolls

Spanakopitas ~ A Greek delectable of, creamed spinach and cheese stuffed puff pastry

Vegetarian Pasta Salad (available with grilled chicken)

BREAKFAST

Basic Juice and Muffins

Biscuits & Gravy

Breakfast Wraps

Pressed Egg Sandwiches



DIPS

Almond Crusted Baked Goat Cheese ~ with raspberry chipotle chutney

Cold Spinach and French Onion Dip

Deep South Mexican Dip ~ A layered dip with, black beans, guacamole, Pico, cheese, re-fried beans, and shredded lettuce

Hot Spinach and Artichoke Dip ~ served with toasted pita points

Island Salsa ~ Whole black bean dip with fresh pineapple....

South West corn dip ~ A blend of corn, peppers and cheese served with corn chips for dipping

SANDWICH OPTIONS

Chicken Salad Croissants

Grilled Ham & Cheese

Grilled Ruben Sandwich

Traditional Club

DINNER OPTIONS

All following served with salad and choice of two side items:

Buffalo Catfish Nuggets

Chicken Parmesan

Chicken Supreme

Choice Sirloin Steaks

Fried Chicken Tenders

Fried Shrimp

Lasagna

Parmesan Tilapia

Prime Rib

Salmon with Dill Cream

Salmon Trio

Traditional Catfish

Tropical Island Grouper

SIDE ITEMS

Asparagus

Au Gratin Potatoes

Baked Potatoes

Buttered Whole Kernel Corn

California Blend Vegetables

Cauliflower

Cheesy Garlic Mashed Potatoes

Glazed Baby Carrots

Green Bean Almandine

Green Peas

Grilled Pineapple

Island Rice

Mixed Vegetables

Oven Roasted New Potatoes

Spanish rice

Steak Fries

Steamed Broccoli Spears

Twice Baked Potatoes Casserole

Wild Rice

DESSERTS

New York Style Cheese Cake

Pineapple Upside down with rum glazed

Premium Designer Chocolate Fountain

Bourbon pecan bread pudding w/bourbon glaze

Assorted coffee cakes and sauces

Assorted dessert table available

*This is only a sampling of the
culinary creations available with
Bluefish Catering and Concessions.*

*If you don't see exactly what you're
looking for, let us know and we can
put together a custom menu for your
special event or occasion.*

References available upon request