



SIGNATURE BUFFETS

All menus include rainbow chips and salsas • prices are per person
minimum 15 people for delivery ~ minimum 25 for set-up and full service

FAJITA GRILL DINNER

GRILLED CHICKEN | 23

COMBO GRILLED CHICKEN & STEAK | 25

with onions, red and poblano peppers, queso blanco, choice of salad, smoky black beans, coconut lime rice, sweet corn cake, sour cream, jack cheese, pico de gallo and flour tortillas

grilled vegetable fajitas available on request

corn tortillas available on request

add a cheese enchilada | 3

add guacamole | 3

STREET TACO PARTY 22

build your own tacos with smoky black beans, coconut lime rice, sweet corn cake, topping bar, and choice of salad

choose 3

- grilled chicken
- pulled BBQ pork
- grilled veggies
- brisket
- ground beef chorizo
- pulled chicken verde
- rojo shrimp +2

add guacamole | 3

HAND ROLLED ENCHILADAS 18

with smoky black beans, coconut lime rice, sweet corn cake and choice of salad

choose 2

- blue corn cheese, 3-chile red sauce
- smoked chicken, jicama slaw, tomatillo sauce
- pulled chicken, sour cream sauce
- ground beef chorizo, queso blanco
- BBQ brisket rajas, queso blanco, corn salsa
- spinach & mushroom veggie ~ add chicken on request



SALAD SELECTIONS

- **SW CAESAR** – romaine, grilled corn, roasted peppers, cotija cheese, garlic-parmesan croutons, SW Caesar dressing
- **MEXICAN CHOP SALAD** – romaine, cucumbers, corn, tomatoes, bacon, avocado, cotija cheese, tortilla strips, honey-chile dressing
- **THE MESA** – grilled corn, black beans, cherry tomatoes, poblanos, avocado, jicama, shredded cabbage, tortilla strips, poblano ranch
- **GARDEN SALAD** – mixed greens, cucumbers, cherry tomatoes, carrots, cotija cheese, citrus vinaigrette

BLUE MESA CELEBRATION

2 ENTREES | 32

3 ENTREES | 35

Includes your choice of 2 appetizers from the Mesa Cocktail Party and a salad

choose 2 or 3 entrees

- grilled chicken with sour cream sauce, caramelized onions, mushrooms and peppers
- spinach-mushroom stuffed chicken with creamy rojo sauce
- bacon wrapped BBQ chicken, stuffed with roasted peppers and jack cheese
- BBQ brisket rajas enchiladas with queso blanco and corn salsa
- carne asada, on a bed of caramelized onions rajas with chimichurri
- grilled garlic and basil pork tenderloin
- beef tenderloin with red chile bordelaise sauce
- grilled chicken with basil pesto
- salmon – red chile crusted or grilled with lime butter sauce and fresh fruit salsa
- grilled rojo shrimp skewers with ginger chipotle glaze

*vegetarian and vegan entree options available

choose 3 sides

- coconut lime rice
- poblano mac 'n cheese
- smoky black beans
- bacon-jalapeño pinto beans
- loaded mashed potatoes
- classic mashed potatoes
- grilled sweet potatoes
- sweet potato mash
- Black Bean Adobe Pie®
- garlic basil broccolini
- sweet corn cake
- Chimayo corn
- garlic basil green beans
- honey chipotle glazed carrots
- grilled veggies

ADD-ON TO ANY MENU

APPETIZERS

- select any appetizer or dip from the Mesa Cocktail Party 3

DESSERTS

- brownies, bars, and cookies 3
- seasonal flans 3
- sopapilla cheesecake 3
- churros with warm Mexican chocolate and cajeta sauces 4

BEVERAGES

- assorted soft drinks 3
- bottled water 3
- lemonade 20/gal
- Blue Mesa passionfruit iced tea 20/gal



LUNCH & BREAKFAST BUFFETS

Events before 3:00pm

All menus include rainbow chips and salsas • prices are per person ~ minimum 15 people

LUNCH BUFFETS

FAJITA LUNCH

GRILLED CHICKEN | 18

COMBO GRILLED CHICKEN & STEAK | 20

with onions, red and poblano peppers, smoky black beans, coconut lime rice, sweet corn cake, sour cream, jack cheese, pico de gallo and flour tortillas.

grilled vegetable fajitas available on request

corn tortillas available on request

add a cheese enchilada | 3

add guacamole | 3

WRAPS | 16

rolled in flour tortillas, cut in half, individually wrapped, and arranged on a platter with salad and a fresh fruit tray.

choose 3

- grilled chicken, mixed greens, smashed avocado, bacon, tomato, ancho crema
- skirt steak, roasted poblanos, mixed greens, grilled corn, crispy onions, ancho crema
- pulled pork, black bean spread, corn relish, jicama slaw, pickled red onion
- grilled veggie, black bean spread, mixed greens, cotija cheese
- smashed avocado, cucumber, tomato, grilled corn, jicama slaw, toasted pepitas

EXECUTIVE LUNCH | 22

choose 2 entrées, 2 sides and 1 salad

- carne asada - caramelized onion rajas and chimichurri sauce
- grilled chicken with sour cream sauce, caramelized onions & mushrooms
- red chile salmon - lime butter sauce and mango salsa

SIDES

coconut lime rice
grilled veggies
Chimayo corn

grilled sweet potatoes
bacon-jalapeño pinto beans
Black Bean Adobe Pie®

SALAD SELECTIONS

- SW CAESAR** – romaine, grilled corn, roasted peppers, cotija cheese, garlic-parmesan croutons, SW Caesar dressing
- MEXICAN CHOP SALAD** – romaine, cucumbers, corn, tomatoes, bacon, avocado, cotija cheese, tortilla strips, honey-chile dressing
- THE MESA** – grilled corn, black beans, cherry tomatoes, poblanos, avocado, jicama, shredded cabbage, tortilla strips, poblano ranch
- GARDEN SALAD** – mixed greens, cucumbers, cherry tomatoes, carrots, cotija cheese, citrus vinaigrette

ADD-ON TO ANY MENU

DESSERTS

- brownies, bars, and cookies 3
- seasonal flans 3
- sopapilla cheesecake 3
- churros with warm Mexican chocolate and cajeta sauces 4

EXTRAS

- guacamole 3
- queso blanco 3
- cheese enchilada 3
- salad 3
- Black Bean Adobe Pie® 4

BEVERAGES

- assorted soft drinks 3
- bottled water 3
- lemonade 20/gal
- Blue Mesa passionfruit iced tea 20/gal
- Blue Mesa cinnamon coffee 20/gal
- orange juice 20/gal

add a chocolate chunk cookie to any lunch for \$1

MESA BREAKFAST BUFFETS

events before 11am

BREAKFAST TACOS | 12

individually wrapped scrambled egg tacos, fresh fruit tray, salsa

choose 2

- bacon, cheese, fried onions
- black beans, avocado, cheese
- ground beef-chorizo, queso, roasted poblanos
- sausage, cheese, fried onions
- cheese, fried onions, pico

MESA BREAKFAST | 16

scrambled eggs, flour tortillas, salsa, fresh fruit tray

choose 2

- breakfast potatoes
- bacon (3 slices)
- breakfast sausage, peppers & onions
- red chile glazed ham
- cheese grits

FAMOUS BLUE MESA BRUNCH | 28

minimum 25 people

- SW scrambled eggs
- breakfast sausage with peppers and onions
- red chile glazed ham
- biscuits and gravy
- breakfast potatoes
- cheese grits
- French toast breakfast bread pudding with cajeta sauce
- cheese enchiladas with 3-chile red sauce
- sweet corn cake
- SW Caesar salad
- guacamole
- seasonal fresh fruit tray



MESA COCKTAIL PARTY

Includes rainbow chips and salsas • choose any 4 appetizers
16 per person • additional items 3 each

HOT

MINI TOOTHPICK TRIO

a trio of bite size skewers with dipping sauce

- beef tenderloin, chimichurri sauce
- smoked pepper sausage, BBQ sauce
- ginger chipotle chicken, ancho crema

MINI CORN GRIDDLE CAKES * – choose 1

- rojo shrimp, ancho crema
- BBQ pulled pork, pickled red onion

*available for full service only

TINY TACOS * – choose 1

bite-sized corn taco shells

- chicken verde, pico
- ground beef-chorizo, jack cheese, pico
- avocado, smoky black bean, ancho crema
- BBQ pulled pork, pickled red onion

* available for full service only

PANKO CRUSTED CHICKEN BITES

with ancho crema

CRAB & SHRIMP CAKES

with ancho crema

ROLLED QUESADILLAS – choose 1

with poblano ranch

- grilled chicken
- steak
- grilled veggie

PARTY PUFFS – choose up to 2

puff pastry wrapped around your choice of fillings

- beef tenderloin with chimichurri
- loaded mashed potato with poblano ranch
- smoked chicken with ancho crema
- goat cheese with creamy honey mustard
- poblano cheese with ancho crema
- jalapeno sausage with creamy honey mustard

CRISPY MAC 'N CHEESE BALLS

with poblano ranch

BACON WRAPPED SHRIMP

with ancho crema

TAQUITOS – choose 1

with ancho crema

- chicken
- brisket

COLD

SW TOSTADAS* – choose 1

- smashed avocado, tomato-lime relish
- smoky black bean spread, Chimayo corn, cotija cheese
- shredded chicken, fruit salsa

*available for full service only

TORTILLA ROLLS – choose 1

- grilled chicken, smashed avocado, bacon
- steak, roasted poblanos, crispy onions, ancho crema
- pulled pork, black bean spread, jalapeno relish, roasted corn
- smashed avocado, pesto cream cheese, sundried tomatoes

CHIPS & DIPS

choose 1 dip

COLD

- house-made guacamole
- smoky black bean dip

HOT

- queso blanco
- ground beef-chorizo queso
- spinach-artichoke dip & grilled mesa panna bread
- green chile chicken dip & grilled mesa panna bread



ADD A STATION

QUESADILLAS | 12

cooked to order with jack cheese, onion rajas, sour cream, pico de gallo

choose 2 fillings

- grilled chicken
- grilled steak
- BBQ pulled pork

DIY BALLPARK NACHOS | 12

build your own nachos with tortilla chips, smoky black beans, queso, and salsa bar

choose 2

- BBQ pulled pork
- chicken verde
- ground beef-chorizo

SW DIP TABLE | 8

sweet potato and tortilla chips, fresh veggies, fire roasted and table salsa with your choice of 3 dips

- house-made guacamole
- queso blanco
- ground beef chorizo queso
- smoky black bean dip
- spinach-artichoke dip & grilled mesa panna bread
- green chile chicken dip & grilled mesa panna bread



MESA BOXES

Individually boxed meals served with rainbow chips, salsa, and a chocolate chip cookie.

Prices are per person

SALADS | 15

- **PANKO CRUSTED CHICKEN SALAD** – mixed greens, jicama slaw, black beans, grilled corn, cherry tomato, pickled onions, avocado, poblano ranch
- **SOUTHWEST CHICKEN CAESAR SALAD** – romaine lettuce, grilled corn, roasted peppers, garlic-parmesan croutons, cotija cheese, spicy Caesar dressing
- **SOUTHWEST SALMON CAESAR SALAD +2** – romaine lettuce, grilled corn, roasted peppers, garlic-parmesan croutons, cotija cheese, spicy Caesar dressing
- **MEXICAN CHOPPED GRILLED CHICKEN SALAD** – romaine, cucumbers, corn, tomatoes, bacon, avocado, cotija cheese, tortilla strips, honey-chile dressing

WRAPS | 15

with corn & black bean salad

- **CHICKEN BACON AVOCADO** – mixed greens, smashed avocado, bacon, tomato, ancho crema
- **SKIRT STEAK +1** – roasted poblanos, mixed greens, grilled corn, crispy onions, ancho crema
- **GRILLED VEGGIE** – black bean spread, mixed greens, cotija cheese

BURRITO BOWLS | 15

- **CHICKEN BURRITO BOWL** – coconut lime rice, black beans, grilled corn, jack cheese, avocado, pico, sour cream
- **CARNE ASADA BURRITO BOWL +1** – coconut lime rice, black beans, grilled corn, jack cheese, avocado, pico, sour cream
- **GRILLED VEGGIE BURRITO BOWL** – grilled veggies, coconut lime rice, black beans, grilled corn, jack cheese, avocado, pico, sour cream

ADD-ONS

- guacamole – pint 15
- queso blanco – pint 15
- large bag of rainbow chips – 10
- extra salsa – pint 8

BEVERAGES

- assorted soft drinks 3
- bottled water 3
- lemonade 20/gal
- Blue Mesa passionfruit iced tea 20/gal
- Blue Mesa cinnamon coffee 20/gal



OUR LOCATIONS

DALLAS/ADDISON

972.934.0165
14866 Montfort Drive
dallascaters@blumesagrill.com

FORT WORTH

817.332.6372
612 Carroll Street
fwcaters@blumesagrill.com

PLANO

214.387.4407
8200 Dallas Parkway
planocaters@blumesagrill.com

blumesagrill.com

OUR EVENT VENUE

5TH & CARROLL EVENTS THE LOFT AT BLUE MESA, FORT WORTH

817.935.8638
2713 West 5th Street
info@fifthandcarroll.com