

Bleu Bite Catering

Cerstin Cheatham, Owner/Chef

“I discovered my passion for entertaining in my mom’s kitchen,” reflects Cerstin Cheatham, creator, chef, and owner of Bleu Bite Catering (formerly Incredible Edibles Catering). And those homey roots influence every aspect of Cerstin’s catering, from her rustic fare, personalized service, and custom menus to her distinctive presentation of food and décor.



Always entertaining...

Cerstin grew up in Northern California, but in 1993 she packed two cats and all of her belongings into her little black Subaru and moved to Bend, Oregon. Her early days in Bend were filled with snowboarding, camping, and entertaining. At every opportunity she threw parties for friends and family that included creatively themed menus, décor, and activities. Entertaining has always been in this self-taught cook’s blood, so no one was surprised the year Cerstin showed up for a Halloween party dressed as a punk-rock Martha Stewart!

Let the catering begin...

In 2000, Cerstin translated her passion for cooking, creating memorable events, and making people happy into a business—Bleu Bite Catering. In the beginning, Bleu Bite specialized in delivering fresh lunches to hungry working men and women and serving tasty food at local events. But Cerstin had a grander vision in mind, and she quickly transformed the business into a full-service catering company serving weddings, business luncheons, special events, and private parties.

Cerstin’s meticulous nature, hands-on approach, and passion for her work have made Bleu Bite Catering what it is today. Ten years after its creation, Cerstin continues to work as chef as well as oversee the business’s day-to-day operations and kitchen management. In her efforts to stay sharp and on the cutting edge of catering, she also regularly attends professional seminars on cuisine, décor and design, and technique.



Not your typical catering company...

The fruit of Cerstin’s labor-of-love is a catering company that stands apart from others. Bleu Bite is socially conscious, donating \$10K annually in food and services to shelters, non-profits, and fundraisers, purchasing free range and locally grown meat and produce, using compostable cups and utensils, composting kitchen waste, and recycling. Bleu Bite is also particularly distinctive in its personal approach to event planning. For every occasion Cerstin and her staff work one-on-one with clients to create a unique and memorable menu, plan décor, and customize staffing. With individualized attention to detail as the company’s cornerstone, Bleu Bite has won a reputation for hosting successful events that are fun and have flair.

Bleu Bite’s goal is for clients and their guests to be wowed by flavor and presentation, and this is surely something Cerstin and her staff achieve over and over again.