

GREAT BLUE HERON CATERING

STATIONARY DISPLAY

Crudité and Garden Spreads

medley of olives, marinated artichokes, cured meats, crudite board, artisan cheeses, grapes, berries, roasted red pepper chickpea spread, warm spinach artichoke dip, toasted chips, flatbread and assorted crackers

PASSED APPETIZERS

Raspberry, Cheese and Almond	Bacon Wrapped Scallop
Fresh Mozzarella Vegetable Skewer	Crispy Shrimp Wrap
Honey Goat Cheese Strawberry	Coconut Shrimp
Cheese and Mushroom Tart	Chicken Peanut Sate
Bruschetta Stuffed Mushroom	Buffalo Chicken Pastry
Spiced Poached Shrimp	BBQ Grilled Beef Skewer
Jumbo Lump Crab Rounds	Bacon Wrapped Apricot Date

SALADS

Apple and Mixed Baby Greens

feta cheese, honey walnuts, dried cherries, apple cider vinaigrette

Strawberry and Spinach

blue cheese, candied pecans, dried cranberries, poppyseed vinaigrette

Caesar Salad

parmesan cheese, garlic croutons, creamy caesar dressing

MAIN ENTREES

Filet Mignon

tenderloin of beef, garlic mashed potato, roasted asparagus, red wine demi-glace \$4 additional

London Broil

sliced grilled flank steak, peppers, onions, herb vinaigrette, baby potato, roasted cauliflower

Bourbon BBQ Tenderloin of Pork

pork medallions finished with a bourbon bbq glaze, cheesy smashed potatoes, green beans

Pan Roasted Chicken

roasted breast of chicken, white wine pan sauce, sliced potatoes, caramelized carrots

Spinach and Tomato Chicken

marinated chicken cutlet, tomato, spinach, cheese, herbs, cheese filled pasta with pesto cream

Honey Mustard Glazed Salmon

roasted salmon filet, sweet citrus mustard glaze, herb buttered rice, green beans

Pan Seared Salmon

salmon filet, citrus pan sauce, mashed potatoes, mixed vegetables

Vegetable Napoleon

eggplant, zucchini, summer squash, peppers, portobello mushroom, vegan bean hash, roasted baby potato, green bean