

GREAT BLUE HERON CATERING

RUST MANOR HOUSE MENU

STATIONARY DISPLAY

CHEESE AND CHARCUTERIE

medley of olives, marinated artichokes, cured meats, artisan cheeses, berries, mini crudité cups, roasted red pepper chickpea spread, tomato and corn relish, warm spinach artichoke dip, toasted rounds and flat bread chips

PASSED APPETIZERS

Raspberry, Cheese and Almond

Vegetable Skewer

Honey Goat Cheese Strawberry

Gruyere Mushroom Tart

Smoked Salmon Crisp

Poached Shrimp

Lump Crab Round

Bacon Wrapped Scallop

Crispy Shrimp Wrap

Oyster Mornay

Sweet Pepper Chicken Sate

Grilled Lamb Chop

Tenderloin Beef Skewer

Bacon Wrapped 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

Bavette Steak

sliced grilled flank steak, herb vinaigrette, smashed crisp potato, roasted cauliflower

Pork au Poivre

pepper crusted pork medallions, roasted mushroom, cognac cream sauce, red skinned smashed potato, wilted spinach

Poulet Vouvray

oven roasted frenched breast of chicken, white wine pan sauce, roasted baby potatoes, caramelized carrots

Chicken Provencal

marinated chicken cutlet, olives, tomato, capers, roasted garlic, cheese, spinach, tomato pasta

Salmon Citrus Dijon

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

Salmon Hollandaise

pan seared salmon, hollandaise, garlic mashed potato, asparagus

Vegetable Napoleon

eggplant, zucchini, summer squash, peppers, portobello mushroom, vegan bean hash, roasted baby potatoes and asparagus with balsamic reduction