

GREAT BLUE HERON CATERING

STATIONARY DISPLAYS

Premium Cheese Board

wheels and wedges of assorted domestic and local cheeses with a seasonal cheese spread

Hand Cut Fruit and Berries

an array of assorted fruits and seasonal berries

Crudit  and Garden Spreads

sweet corn and tomato relish, roasted red pepper chickpea spread, warm spinach artichoke dip, cured meats, olives, marinated artichokes, mini crudit  cups, toasted rounds and grilled flatbread

Biscuit Bar

farmhouse biscuits, local honey, butter, bacon jam, preserves, cured meats and pimento spread

Smoked Salmon and Poached Shrimp

cold smoked side of salmon, citrus poached coastal shrimp, house cocktail, cut lemons and herb cheese with toasted rounds \$2 additional

PASSED APPETIZERS

Vegetable and Cheese Skewer

Spiced Shrimp Cocktail

Cheese and Mushroom Pastry

Coconut Shrimp with Pepper Relish

Mini Southern Tomato Pie

Crispy Shrimp Wrap

Raspberry, Cheese and Almond

Chesapeake Roasted Oyster

Stuffed Mushroom Cap

Virginia Peanut Chicken Skewer

Honey Goat Cheese Strawberry

Buffalo Chicken Pastry

Jumbo Lump Crab Rounds

Grilled Beef Skewer

Bacon Wrapped Scallop

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

Lemon Herb Chicken

green bean, roasted baby potato, citrus pan sauce

Spinach and Tomato Chicken

cheese filled pasta with tomato basil sauce

Sweet Pepper Glazed Chicken

peppers and onion, corn relish, coconut rice, coriander

Maple Peach Glazed Salmon

roasted brussel sprouts, herb buttered rice

Pan Seared Salmon

green bean, wild rice, citrus butter sauce

Bourbon BBQ Tenderloin of Pork

green bean, carrot, cheesy mashed potato, bourbon BBQ sauce

Grilled Flank Steak

sweet pepper and onion, garden succotash, roasted baby potato, citrus herb vinaigrette

Tenderloin Filet of Beef

asparagus, red skinned smashed potato, demi-glace \$4 additional

Vegetable Napoleon

eggplant, zucchini, summer squash, peppers, portobello mushroom, vegan bean hash and green bean