

GREAT BLUE HERON CATERING

STATIONARY DISPLAY

Crudit  and Garden Spreads

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

PASSED APPETIZERS

Raspberry, Cheese and Almond

Spiced Poached Shrimp

Fresh Mozzarella Vegetable Skewer

Crispy Shrimp

Honey Goat Cheese Strawberry

Coconut Shrimp

Cheese and Tomato Pie

Buffalo Chicken Pastry

Bruschetta Stuffed Mushroom

Beef and Cilantro Empanada

Bacon Wrapped Scallop

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

mixed greens, 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, sliced potatoes, roasted cauliflower

Bourbon BBQ Tenderloin of Pork

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

Herb Marinated Chicken

grilled breast of chicken, white wine pan sauce, fresh herbs, baby 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, roasted asparagus

Vegetable Napoleon

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