

# GREAT BLUE HERON CATERING

*tasting menu*

## *PASSED APPETIZERS*

Caprese Skewer	Spiced Shrimp Cocktail
Cheese and Mushroom Pastry	Hawaiian Poke on Cucumber*
Raspberry and Brie	Thai Peanut Chicken Sate
Bruschetta Mushroom Cap	Southwest Chicken Wrap
Honey Goat Cheese Strawberry	Buffalo Chicken Empanada
Mini Crab Cake	Grilled Marinated Beef Skewer*
Bacon Wrapped Scallop	Cilantro Beef Empanada
Crispy Thai Shrimp	Bacon Wrapped Apricot Date

## *SALADS*

**Apple, Mixed Baby Greens**  
feta cheese, honey walnuts, dried cherries, apple cider vinaigrette

**Strawberry and Spinach**  
blue cheese, candied pecans, dried cranberries, poppyseed vinaigrette

## *MAIN ENTREES*

**Lemon Herb Chicken**  
roasted baby potatoes, crispy green beans, citrus pan sauce, fresh parsley

**Bruschetta Chicken**  
spinach, bruschetta and cheese filling, pesto Alfredo tortellini

**Caribbean Jerk Chicken**  
coconut rice, peppers and onions, fresh cilantro

**Miso Salmon**  
white miso and saki marinade, jasmine rice, baby boy choy, shiitake mushrooms, green onions

**Pan Seared Salmon**  
wild rice, crispy green beans, lemon butter sauce

**Bourbon BBQ Glazed Pork**  
Jim Beam BBQ glaze, smashed sweet potatoes, crispy green beans

**Flank Steak\***  
sweet peppers, onions, roasted baby potatoes, chimichurri

**Filet of Beef\***  
red skinned smashed potatoes, asparagus, demi-glace

\*THIS ITEM MAY BE SERVED UNDER COOKED. CONSUMING RAW OR UNDER COOKED SEAFOOD, SHELLFISH, POULTRY, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.