GREAT BLUE HERON CATERING
tasting menu

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