

# 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