

## GREAT BLUE HERON CATERING TASTING MENU

### STATIONARY DISPLAYS

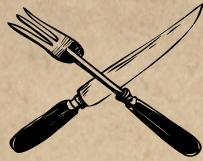
PREMIUM CHEESE DISPLAY	POACHED SHRIMP AND SMOKED SALMON
HAND CUT FRUIT AND BERRIES	SUSHI DISPLAY *
MEDITERRANEAN DISPLAY	SOUTHWEST CHIPS AND DIP
CRUDITÉS OF FRESH VEGETABLES	

### PASSED APPETIZERS

MINI CRAB CAKE	RASPBERRY ALMOND BRIE IN PHYLLO
JUMBO LUMP CRAB CROSTINI	HONEY GOAT CHEESE STRAWBERRY
WARM CRAB IN PHYLLO	CAPRESE SKEWER
SHRIMP AND CHEESY GRITS	ANTIPASTO SKEWER
TOMATO VODKA SHRIMP SHOT	BRUSCHETTA MUSHROOM CAP
SPICED SHRIMP COCKTAIL	BACON WRAPPED APRICOT DATE
GRILLED BACON SHRIMP SKEWER	SOUTHWEST CHICKEN WRAP
CRISPY THAI SHRIMP	MEDITERRANEAN CHICKEN SKEWER
ROASTED CHESAPEAKE OYSTERS *	THAI PEANUT CHICKEN SATÉ
HAWAIIAN POKE ON CUCUMBER *	SPICY KOREAN CHICKEN SKEWER
MAKI SUSHI *	BUFFALO CHICKEN EMPANADA
SZECHUAN SPICED SEARED AHI TUNA *	CILANTRO BEEF EMPANADA
BACON WRAPPED SCALLOP	GRILLED MARINATED BEEF SKEWER *
SMOKED SALMON FLATBREAD	CITRUS GRILLED LAMB CHOP
CHEESE AND MUSHROOM PASTRY	GREEK MEATBALL *

\* 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.





## GREAT BLUE HERON CATERING TASTING MENU

### SALADS

APPLE, MIXED BABY GREENS  
FETA CHEESE, HONEY WALNUTS, DRIED CHERRIES WITH APPLE CIDER VINAIGRETTE

STRAWBERRY AND SPINACH  
BLUE CHEESE, CANDIED PECANS, DRIED CRANBERRIES WITH POPPYSEED VINAIGRETTE

CAESAR SALAD  
CRISP ROMAINE, PARMESAN CHEESE CRISP, CROUTONS WITH CAESAR DRESSING

### MAIN ENTRÉES

FILET OF BEEF\* (PLATED) OR WHOLE ROASTED TENDERLOIN\* (BUFFET)  
RED SKIN SMASHED POTATOES, ROASTED ASPARAGUS WITH DEMI-GLACE OR COMPOUND BUTTER

GRILLED FLANK STEAK \*  
SWEET PEPPERS, ONIONS, ARGENTINE CHIMICHURRI WITH SAFFRON RICE

BOURBON BBQ OR APRICOT GLAZED PORK  
SMASHED SWEET POTATOES WITH CRISPY GREEN BEANS

ROSEMARY LEMON CHICKEN  
ROASTED POTATOES WITH CRISPY GREEN BEANS

BRUSCHETTA CHICKEN  
ISRAELI COUSCOUS, QUINOA AND SPINACH SALAD

CARIBBEAN JERK CHICKEN  
SWEET PEPPERS, ONIONS, CILANTRO WITH COCONUT RICE

MISO SALMON  
JASMINE RICE, SAUTEÉD BABY BOK CHOY, SHIITAKE MUSHROOMS WITH GREEN ONIONS

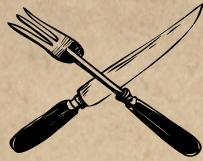
MESQUITE THAI CHILI GLAZED SALMON  
WILD RICE WITH CRISPY GREEN BEANS

PAN SEARED SALMON  
ROASTED BRUSSEL SPROUTS, APPLES AND WILD RICE

JUMBO LUMP CRAB CAKE  
ROASTED POTATOES AND ASPARAGUS WITH LIGHT HOLLANDAISE SAUCE

\*MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.





## **GREAT BLUE HERON CATERING PRICING INFORMATION**

### **BUFFET MENU**

**\$68 PER GUEST**

INCLUDES:

2 STATIONARY DISPLAYS + 4 PASSED APPETIZERS + 1 PLATED SALAD OPTION + 2 ENTRÉES  
BUFFET MENU COMES WITH CHOICE OF 3 SIDES (PASTA, VEGETABLE, RICE OR POTATO)

### **PLATED MENU**

**\$73 PER GUEST**

INCLUDES:

2 STATIONARY DISPLAYS + 4 PASSED APPETIZERS + 1 PLATED SALAD OPTION  
+ CHOICE OF UP TO 3 ENTRÉES OR DUAL PLATED MEAL  
PLATED MENU COMES WITH VEGETABLE AND CHOICE OF POTATO, RICE OR PASTA

### **ADDITIONAL COSTS**

PREMIUM STATIONARY DISPLAYS:

SUSHI DISPLAY, 3 PIECES PER GUEST - ADDITIONAL \$3 PER GUEST  
POACHED SHRIMP AND SMOKED SALMON - ADDITIONAL \$2 PER GUEST

PASSED APPETIZERS

GRILLED LAMB CHOP - ADDITIONAL \$1 PER GUEST

MAIN ENTRÉES

WHOLE TENDERLOIN OF BEEF (BUFFET OPTION)

FILET OF BEEF (PLATED OPTION)

JUMBO LUMP CRAB CAKE

ADDITIONAL \$3 PER SELECTION FOR TOTAL EVENT GUEST COUNT

ADDITIONAL COSTS APPLIED TO FINAL GUEST COUNT

ALL ITEMS NOT LISTED ON TASTING MENU SUBJECT TO MARKET PRICE

MINIMUM PAYMENT OF 50 ADULT GUESTS REQUIRED

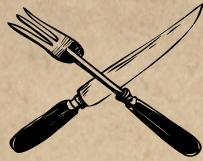
ALL PRICING IS SUBJECT TO 6% TAX AND 16% ADMINISTRATIVE FEE

PRICING IS SUBJECT TO CHANGE

STAFFING, STANDARD CHINA, GLASSWARE, FLATWARE, HIGH END DISPOSABLE WARE  
AND NECESSARY EQUIPMENT ARE INCLUDED WITH ALL GREAT BLUE HERON  
CATERING FULL SERVICE EVENTS

LINENS / NAPKINS ARE NOT INCLUDED AND CAN BE RENTED THROUGH GREAT BLUE  
HERON CATERING AND APPLIED TO FINAL CATERING INVOICE





## **GREAT BLUE HERON CATERING**

### **BEVERAGE PRICING WITH GREAT BLUE HERON CATERING**

#### **BASIC BEVERAGE PACKAGE, \$9 PER GUEST**

COKE - DIET COKE - SPRITE - GINGER ALE - TONIC WATER - BOTTLED WATER - SPARKLING WATER  
ORANGE JUICE - CRANBERRY JUICE - GRAPEFRUIT JUICE - LEMON AND LIME WEDGES - BAR ICE

#### **BEER AND WINE PACKAGE, \$22 PER ADULT GUEST**

BASIC BEVERAGE PACKAGE INCLUDED

BOTTLED BEER SELECTION OF: HEINEKEN - MILLER LITE - SAM ADAMS - CORONA - YUENGLING

WINE SELECTION OF: PINOT GRIGIO - CHARDONNAY - PINOT NOIR - CABERNET SAUVIGNON - MERLOT

INCLUDES CHAMPAGNE TOAST, TABLE SIDE WINE SINGLE POUR, 1 STANDARD SIGNATURE DRINK FOR  
COCKTAIL HOUR ONLY

\$2 PER GUEST TO EXTEND SIGNATURE DRINK THROUGH BAR SERVICE

#### **FULL BAR PACKAGE, \$27 PER ADULT GUEST**

BASIC BEVERAGE AND BEER AND WINE PACKAGES INCLUDED

PREMIUM LIQUOR SELECTION OF: TITOS VODKA - TANQUERAY GIN - BACARDI SUPERIOR RUM - CAPTAIN

MORGAN RUM - MALIBU RUM - JACK DANIELS WHISKEY - JIM BEAM BOURBON - JOHNNY WALKER RED

SCOTCH - JOSE CUERVO GOLD TEQUILA - ASSORTED MIXERS

INCLUDES CHAMPAGNE TOAST, TABLE SIDE WINE SINGLE POUR AND 2 STANDARD SIGNATURE DRINKS FOR  
BAR SERVICE TIME

ALL PRICING IS BASED ON UP TO 5 HOURS OF SERVICE

BAR PACKAGES INCLUDE 1 BAR SET UP AND 1 BARTENDER

LAST CALL IS DETERMINED BY EVENT SITE

ADDITIONAL HALF HOUR \$2 PER GUEST FOR BEER AND WINE PACKAGE

ADDITIONAL HALF HOUR \$3 PER GUEST FOR FULL BAR PACKAGE

\*MAXIMUM SERVICE TIME OF 6 HOURS

COCKTAIL HOUR SATELLITE BAR, \$150

Includes 2 beers and 2 wines

ADDITIONAL BAR SET UP, \$350

Based on purchased bar package

STANDARD GLASSWARE/HIGH END DISPOSABLE INCLUDED WITH GREAT BLUE HERON  
FULL SERVICE CATERED EVENTS

COFFEE AND TEA STATION INCLUDED

TABLE SIDE SERVICE SUBJECT TO UPCHARGES

ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 16% ADMINISTRATIVE FEE

PRICING IS SUBJECT TO CHANGE

Any special requests are subject to upcharge

THE SERVICE OF ALL ALCOHOL SHALL BE DONE IN STRICT ACCORDANCE WITH THE  
ALCOHOLIC BEVERAGE CONTROL LAWS FOR THE COMMONWEALTH OF VIRGINIA