GREAT BLUE HERON CATERING
TASTING MENU

STATIONARY DISPLAYS

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

PASSED APPETIZERS

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

* 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 BRUSSLE 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 SATTELITE 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