



\$130 per person

prior to tax & service charge

5 Hour Reception with Unlimited Open Bar

DISPLAY *select 1*

CHEESE DISPLAY *imported and domestic cheeses & crackers*

FRESH FRUIT DISPLAY *seasonal whole & fresh cut fruits*

VEGETABLE CRUDITES *fresh cut market vegetables & creamy vegetable dip*

CHARCUTERIE BOARD *dried and smoked meats, olives, mustards & marmalades +5*

MEAT & CHEESE DISPLAY *combination of cheese display and charcuterie board +5*

ANTIPASTI DISPLAY *imported and domestic cheeses, salami, pepperoni, prosciutto, capicola, soppressata, asparagus, marinated tomatoes with feta cheese, artichoke & mushroom salad, creamy cucumber salad, grilled portabella mushrooms, zucchini, squash, eggplant, honey glazed carrots, fire-roasted peppers, assorted olives, hummus, tabbouleh, buffalo mozzarella with tomatoes and fresh basil, breads, crackers, crostini & pita chips +9*

HORS D'OEUVRES *select 4*

CLASSIC BRUSCHETTA *basil, mozzarella & plum tomatoes*

SPINACH & ARTICHOKE BRUSCHETTA *with mozzarella*

CHEESE STUFFED MUSHROOMS *three cheeses & fresh nutmeg*

SPANAKOPITA *spinach and feta cheese in crispy phyllo dough*

ORIENTAL POTSTICKERS *with a soy plum sauce*

MINATURE EGG ROLLS *with duck sauce*

MINI POTATO SKINS *with gruyere, pancetta bacon, sour cream & scallions*

WILD MUSHROOM & ASPARAGUS *in a crispy wonton*

BANANA PEPPER POPPERS *with roasted red pepper remoulade*

GOUDA GRILLED CHEESE & TOMATO SOUP SHOOTER

FRESH FRUIT SKEWERS

CAPRESE SKEWERS *with a balsamic reduction*

SESAME CHICKEN BITES *with scallions & teriyaki sauce*

HERB PROSCIUTTO CHICKEN TENDERLOINS *wrapped with basil & prosciutto ham*

THAI CHICKEN SKEWERS *with a five-spice peanut sauce*

BIAS CUCUMBER ROUNDS *with whipped Boursin & fresh chives*

ITALIAN SAUSAGE STUFFED MUSHROOMS

NEGAMAKI BEEF TENDERLOIN *wrapped with grilled scallions & teriyaki glaze*

BBQ BONELESS SHORT RIB BITES ON A ROSEMARY SKEWER

MINIATURE COCKTAIL RUEBENS

HONEY BBQ MEATBALLS

TUNA TARTARE WONTON CONE *served with wasabi crème fraiche +1*

BRAISED PORK BELLY *served in a spoon with pickled red onion & melon slaw +1*

FRENCHED LAMB CHOPS *served with a mint demi-glace +1*

MINIATURE CRAB CAKE +1.5

SCALLOPS WRAPPED IN BACON +1

COCONUT SHRIMP WITH ORANGE CHILI SAUCE +1

SHRIMP COCKTAIL +1

SALAD *upgraded salad options available*

BLUE HERON HOUSE SALAD

assorted greens with julienne carrots, cucumbers, and tomatoes, dressed with our house aged balsamic

Fresh Baked Artisan Dinner Rolls with Roasted Red Pepper Butter Rosette on Lemon Leaf

ENTREES *select 3 for "choice of" entree – select 2 for dual entrée (also select 1 vegetarian option for all menus)*

LEMON CHICKEN *grilled airline chicken breast drizzled with a sweet lemon garlic sauce*

CHICKEN MARSALA *sautéed with fresh mushrooms in a marsala wine sauce*

CHICKEN FLORENTINE *stuffed with spinach & fontina cheese with a white wine cream sauce*

CHICKEN WITH SCALLION CREAM SAUCE *grilled and topped with scallions & champagne cream sauce*

BLACKENED CHICKEN PESTO *rubbed with cajun spices & blackened with pistachio pesto cream sauce*

CHICKEN MADIERA *braised chicken, shallots & garlic in a puffed pastry with Madeira cream sauce +1*

CHICKEN CORDON BLEU *with prosciutto, spinach, swiss cheese & roasted red pepper cream sauce*

BRIE CHICKEN *sautéed and baked with raspberry brie & walnut sauce*

BRAISED BONELESS BEEF SHORT RIB *braised in red wine and aromatic vegetables*

NEW YORK STRIP STEAK *served over strips of portabella mushrooms & a garlic demi-glace +2*

GARLIC ROSEMARY TENDERLOIN *served with an herbed demi-glace +3*

PEPPERCORN-CRUSTED BEEF TENDERLOIN *served with a rich red wine reduction +3*

BEEF WELLINGTON *wrapped in a puff pastry & traditional duxelles with a dark burgundy sauce +5*

TERIYAKI GLAZED PORK LOIN *served with a spicy cabbage slaw*

PROSCIUTTO WRAPPED TENDERLOIN *served with a gorgonzola cream sauce +3*

MARYLAND CRAB CAKES *prepared traditionally with old bay seasoning & remoulade sauce + Market Rate*

PAN-SEARED FILET OF SALMON *served with a dill cream sauce*

JACK DANIELS SALMON *grilled, glazed & served with a sweet Jack Daniels sauce*

POTATO CRUSTED COD *served with a light lemon beurre blanc*

FRESH HALIBUT *lightly seasoned and served with butter & lemon*

AHI TUNA *grilled & served with a ginger soy zinfandel sauce + Market Rate*

LOBSTER a L'AMERICAINE *8 oz lobster tail oven roasted & served with a garlic butter sauce + Market Rate*

GRILLED VEGETABLE TERRINE (v+)

Portabella mushroom, eggplant, zucchini, yellow squash, red pepper stack drizzled with a balsamic reduction

PENNE PASTA WITH JULIENNE VEGETABLES (v+)

Served in an herb wine sauce

STUFFED PORTABELLA MUSHROOM CAP (v+)

With risotto, sautéed spinach, sundried tomatoes & kalamata olives

WILD MUSHROOM CREPES (v)

Crepes stuffed with wild mushroom & asparagus and served with a tarragon cream sauce

TOMATO FLORENTINE (v)

Beefsteak tomato served with spinach, garlic, shallots & parmesan cheese

SIDES *select 2*

FRESH GREEN BEANS *in a lemon butter*

RATATOUILLE *with sauteed eggplant, zucchini, onions, tomato & garlic*

ROASTED GARLIC AND LEMON ASPARAGUS

ROASTED SEASONAL VEGETABLES *zucchini, yellow squash, red pepper & carrots*

ROASTED BROCCOLI WITH KALAMATA OLIVES & CAPERS

FRESH STEAMED VEGETABLES *broccoli, cauliflower & carrots*

BABY CARROTS

GARLIC & ROSEMARY ROASTED REDSKIN POTATOES

SCALLOPED POTATOES

CRUNCHY AU GRATIN POTATOES

TWICE BAKED POTATOES

ROASTED GARLIC MASHED YUKON GOLD POTATOES

POACHED BABY REDSKIN POTATOES WITH CHIVE BUTTER

WILD RICE PILAF

CHEF'S FEATURED RISOTTO +2

Choice of: Wild Mushroom, Roasted Red Pepper or Three Cheese

BAR PACKAGE select 1

PREFERRED BAR *Includes Cocktails, Beer, Wine & Non-Alcoholic Beverages*

LIQUOR

*Smirnoff Vodka, Beefeater Gin, Jack Daniels Whiskey, Jim Beam Bourbon,
Bacardi Rum, Johnnie Walker Red Scotch, Cuervo Gold Tequila*

BEERS ON TAP - BLUE HERON CRAFT BEER

Hazy Wife, Hazy Life IPA & Matrimony Cream Ale

BEERS IN BOTTLES

Bud Light & Blue Moon

WINE

Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & White Zinfandel

UPGRADE TO TOP SHELF BAR **+5** *Includes Beer & Wine above with upgraded liquors below*

LIQUOR

*Grey Goose Vodka, Tanqueray Gin, Crown Royal Whiskey, Bulleit Bourbon,
Captain Morgan Rum, Bacardi Rum, Johnnie Walker Black Scotch, Patron Tequila*

ALSO INCLUDED IN PACKAGE PRICING – *Set-up, Tear Down, Clean Up, Tables, Chairs, Glassware, Serveware, Staffing (captain, service team, bartenders, chef team) & Guest's Choice of Linen Colors*

UPGRADES AVAILABLE – *Many upgrades available including late night snacks & additional reception time*