

LUNCH MENU

INCLUSIVE OF VENUE RENTAL, STAFF, LINEN CHOICES, SET UP AND TEAR DOWN



SALAD

BLUE HERON HOUSE SALAD

assorted greens with julienne carrots, cucumbers, tomatoes – dressed with aged balsamic

PASTA *choice of one*

BOWTIE PASTA

in an Italian sausage, plum tomato cream sauce

PENNE PASTA

with garden julienne vegetables, tossed in a fresh herb wine sauce

CHICKEN *choice of one*

CHICKEN FLORENTINE

stuffed with spinach and fontina cheese, served with a white wine cream sauce

BONELESS LEMON CHICKEN

grilled boneless chicken breast, drizzled with a sweet lemon garlic sauce

CHICKEN MARSALA

sautéed with fresh mushrooms and a marsala wine sauce

ACCOMPANIMENTS *choice of one*

ROASTED SUMMER VEGETABLES *carrot, red pepper, zucchini & yellow squash*

FRESH GREEN BEANS

CALIFORNIA MEDLEY *broccoli, carrots & cauliflower*

GARLIC AND ROSEMARY ROASTED REDSKIN POTATOES

WILD RICE PILAF

INCULDED

SOFT DRINKS, COFFEE, HOT WATER

\$ 43.95 PER GUEST
not including sales tax or gratuity

PRICED FOR 3 HOUR EVENT – BUFFET STYLE – 25 GUEST MINIMUM