

# catering menu



**BLUE HERON**  
WEDDING AND EVENT CENTER  
— MEDINA, OHIO —

3227 BLUE HERON TRACE IN MEDINA, OHIO 44256  
440-845-0800

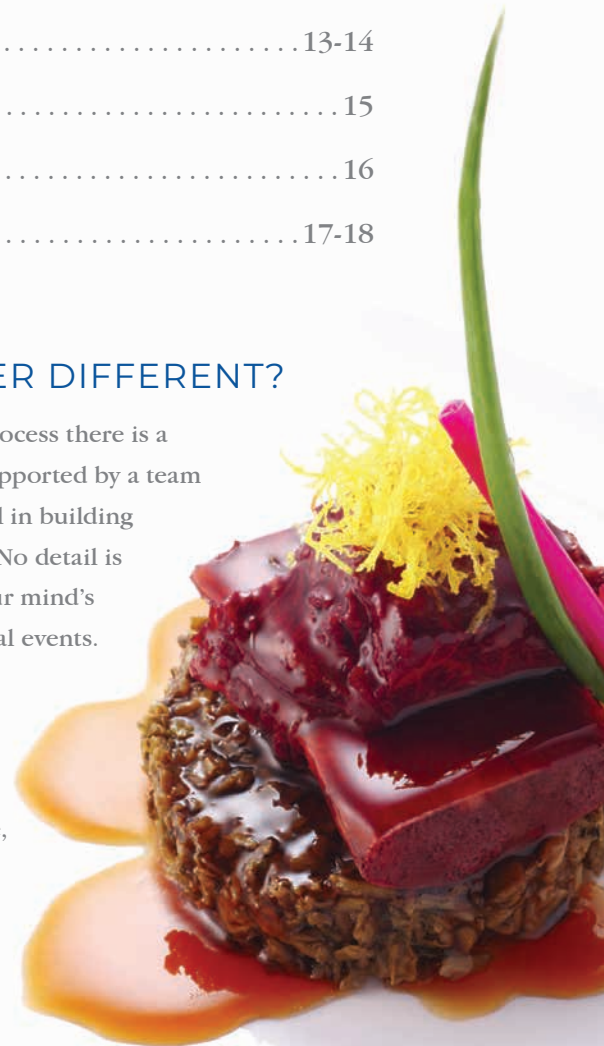
# table of contents

Company Policies .....	1
Rise and Shine Breakfast .....	2
Decorative Displays .....	3
Hors D'oeuvres .....	4-5
Seafood and Ceviche Spoon Bar .....	6
Action Stations .....	7
Table-Side Carving .....	8
Fusion and Tapas .....	9
Accompaniment Dishes .....	10
Dinner Entrees .....	11-12
Clam Bakes and Summertime Favorites .....	13-14
Sweet Endings .....	15
Late Night Snacks .....	16
Beverages and Bar Service .....	17-18

## WHAT MAKES BLUE HERON EVENT CENTER DIFFERENT?

Our passion and devotion to hospitality. At each step of the planning process there is a professional to guide and assist you. Our planners and sales staff are supported by a team of experts in event execution and management, who review every detail in building an event. We bring to the table skill and attention, new and distinctive. No detail is considered inconsequential while we work to translate the vision in your mind's eye into reality. Entertaining for business needs or entertaining for social events. We believe every bite of food should be Blue Heron Event Center.

Please keep in mind that the items in our menu are merely suggestions. We will gladly custom design your personalized menu and take responsibility for all support services such as china, silverware, glassware, linens, tables, chairs, tents, valet parking, entertainment and much more.





# company policies

All menu prices are based on 50 guests or more.

For liability reasons, we do not permit outside food, with the exception of wedding cake, to be present at our catered events. If you have questions concerning this policy please contact our consultants.

## STAFF

Service staff is available at a rate of \$19.50 per hour, per staff member. A minimum of four hours per staff member, including set up and break down time. Additional staff charges may be applied for events on holidays.

## SECURING YOUR DATE

Payments are due as follows:

- \$1,000.00 is due to secure date
- 50% of estimated contract due sixty (60) days before the event
- Remaining estimated balance due seven (7) days before the event

Due to the high demand of our exclusive venue location, and the limited amount of dates available, in the event of cancellation within sixty days of the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with Blue Heron Event Center. For cancellations more than sixty days from the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with Blue Heron Event Center.

## FINAL GUARANTEE

A final guaranteed guest count would be required the Thursday prior to your event. No allowances will be made for numbers less than the guaranteed count.

Employees of Blue Heron Event Center will be provided at an hourly rate of \$19.50 per hour per employee. Blue Heron Event Center staff will service your event from three (3) hours before your guests' arrival and will stay for breakdown one (1) hour after your contracted end time. If Blue Heron Event Center employees are required outside of the contracted hours due to "request by client" for extended time, client will be billed an additional \$19.50 per hour (to the nearest quarter hour) per employee the following business day.

Blue Heron Event Center shall have no liability of any kind for any failure to perform herein due to fire, flood, earthquakes, accidents, strikes or other labor disputes or any other act or event beyond its control.

## MINIMUMS

A minimum of 50 guests is required for all full-service catered events. All events below the 50-guest minimum may be subject to a 22% service charge.

Food and beverages cannot be based on less than 80 percent of your total guests attending.

## METHOD OF PAYMENT

Blue Heron Event Center gladly accepts all major credit cards including Visa, Master Card, American Express and Discover (2.5% convenience fee). Cash, personal and company checks are also accepted.

# rise & shine breakfast

## CLASSIC CONTINENTAL BREAKFAST

Oven-fresh danishes  
Fresh-baked muffins  
Bagels with cream cheese and preserves  
Fresh-sliced fruit  
Coffee service  
Orange and cranberry juice  
9.95 to 12.95 per person

## CLASSIC BREAKFAST SPECIAL

Fresh sliced fruit  
Assorted breakfast pastries  
Scrambled eggs  
Hickory smoked bacon  
Maple sausage links  
Home fried potatoes  
Orange and cranberry juice  
Coffee service  
13.95 to 16.95 per person  
  
Substitute breakfast strata or breakfast frittata for an additional \$2.00 per person

## EXECUTIVE BREAKFAST SPECIAL

Fresh sliced fruit  
Assorted breakfast pastries  
Hickory smoked bacon  
Maple sausage links  
Home fried potatoes  
Orange & cranberry juice  
Coffee service

## OMELET STATION

Sautéed to order with choice of:

Toppings:

Sliced mushrooms

Chopped onions

Sweet bell peppers

Tomatoes

Asparagus tips

Bacon

Sausage

Ham

Assorted cheeses

16.95 to 18.95 per person



# decorative displays

## CRUDITÉS

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip.

3.95 to 5.95 per person

## FRESH FRUITS

Seasonal whole and fresh cut fruits with our famous walnut fruit dip. Displayed in dramatic fashion with an array of color.

4.95 to 6.95 per person

## IMPORTED & DOMESTIC CHEESES

Cheeses showcased from all over the world, including America. Displayed on colorful marble with assorted crackers and fresh grapes.

4.95 to 6.95 per person

## CHAUCUTERIE BOARD

Dried and smoked meats to include prosciutto, soppressata, and aged salami. Displayed with assorted olives, mustards and marmalades.

7.95 to 9.95 per person

## WHOLE BAKED BRIE

A whole wheel of French brie cheese wrapped in puff pastry. Decoratively garnished and topped with a pecan praline sauce (will feed 40-50 people).

84.95 to 88.95 per wheel

## ANTIPASTI DISPLAY

Imported and domestic cheeses, salami, pepperoni, prosciutto, capicola and soppressata, asparagus, marinated tomatoes with feta cheese, artichoke and mushroom salad, creamy cucumber salad, grilled portabella mushrooms, zucchini, squash, eggplant and honey glazed carrots, fire-roasted red peppers, assorted olives, hummus, tabbouleh, buffalo mozzarella with tomatoes and fresh basil. Decoratively displayed and garnished an assortment of breads, crackers, crostini and pita chips.

Whole Atlantic poached salmon for guest counts of 100 or more.

13.95 to 15.95 per person

15.95 to 17.95 for guest counts under 100 people

## BREADS & SPREADS

Assorted artisan breads, pita chips, crostini and crackers, rosemary and garlic infused oils, kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip and whole roasted garlic. Decoratively displayed and garnished.

7.95 to 9.95 per person



# Hors d'oeuvres

50 piece minimum per selection

## HOT ASSORTED

1.95 per piece

Bruschetta topped with fresh basil, mozzarella and plum tomatoes

Bruschetta topped with artichoke, spinach and mozzarella cheese

Mushrooms filled with three cheeses and fresh nutmeg  
Date almond rumaki

“Whimpies” mini Burger on white bread croute with ketchup, onion & pickle relish

Sesame chicken bites with fresh scallions & teriyaki sauce

Mushrooms filled with sweet Italian sausage

Herb chicken tenderloins wrapped with basil and prosciutto ham

Spinach and feta cheese in crispy phyllo dough

Oriental potstickers with a soy plum sauce

Potato pancakes with sour cream and apples

Miniature cocktail reubens

Miniature egg rolls with duck sauce

BBQ boneless short rib bites on a rosemary skewer

Smoked gouda grilled cheese and roasted tomato soup shooter

Wild mushroom and asparagus in a crispy wonton

Thai chicken skewers with a five-spice peanut sauce

Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions

Banana pepper poppers with a roasted red pepper remoulade

Honey BBQ meatballs

## COLD ASSORTED

1.95 per piece

Negamaki – Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze

Melon wrapped with prosciutto ham

Beef satays with pickled red onion and cucumber slaw

Asparagus wrapped in prosciutto with a balsamic drizzle

Slow-roasted roma tomatoes with Boursin cheese on crostini

Deviled eggs with pickled celery

California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli

New potatoes filled with herbed cream cheese and fresh chives

Fresh fruit skewers with our exotic fruit dip (additional .50)

Caprese skewers with a balsamic reduction

Wonton cone filled with an artichoke mousse and red pepper garnish

Bias cucumber rounds filled with whipped Boursin and fresh chives





# Hors D'oeuvres

50 piece minimum per selection

## HOT SEAFOOD

2.95 per piece

Crab fritters with zesty remoulade

Coconut shrimp with an orange chili sauce

Crab cakes with a spicy tartar and lemon zest

Scallops Newburgh served in a mini bouche

Crab-filled mushrooms

Sun-dried tomato marinated shrimp with roasted garlic aioli

Scallops wrapped in bacon

Grilled shrimp in a sweet garlic sauce

## COLD SEAFOOD

2.95 per piece

Jumbo shrimp cocktail

Lobster slaw en croute with pancetta bacon

Smoked salmon and cucumber with fresh dill

Pan-seared scallops on a crispy tortilla round with a salsa fresca



## VEGETARIAN MAKI ROLLS

1.95 per piece

Cucumber, avocado, sweet potato or vegetable Maki rolls

## MAKI ROLLS

2.95 per piece

California, spicy tuna, Philadelphia or any of your favorite rolls

## NIGIRI

3.95 per piece

Tuna, eel, salmon and shrimp

All sushi is garnished with pickled ginger, wasabi and soy sauce for dipping. Ask a Blue Heron Event Center sales manager about our chef-attended sushi station. Minimum 50 guests required.

## FOR THE DISTINGUISHED PALATE

2.95 per piece

Wonton cone served with a tuna tartare and a wasabi crème fraiche

Roasted duck confit with gruyere cheese served in a potato cup and watercress garnish

Beef carpaccio on a crostini with a Dijon mustard, parmesan curl and capers

Seared foie gras on a brioche toast with dried cherry marmalade

Sesame tuna topped with seaweed salad and pickled ginger

Braised pork belly served in a spoon with pickled red onion and melon slaw

Frenched lamb chops with a fresh mint demi-glace

Stilton cheese canapé with walnuts and pear on pumpernickel rounds

Artichoke hearts stuffed with crabmeat and capers



# seafood & ceviche spoon bar

Explore the fresh flavors from the sea with our artistically displayed offerings

## SEAFOOD

Ahi tuna served on seaweed salad with pickled ginger

Pan-seared scallop served with fresh jicama salad

Crabtini that includes crab, avocado and cilantro tossed in coriander vinaigrette

## CEVICHE

Shrimp ceviche that includes shrimp, cilantro and red onion in a tomato lime marinate

Frutti di Mare that includes calamari, mussels and whitefish in a red vinegar and olive oil

Shrimp and scallop that includes shrimp, scallops, mango, red onion, lime, orange and jalapeños

18.95 to 20.95 per person





# action stations

## HOT STATIONS

All Hot Station food is prepared to order at a chef-attended station.  
Ask about our combination pricing and other create-your-own action stations.

### MAC & CHEESE BAR

Guests can create their own childhood favorite.

Rotini, elbow, or penne pasta and traditional, four cheese and rosemary bleu cheese sauces. Choose from the follow toppings spinach, sun-dried tomatoes, bacon, chorizo, corn, peas, mushrooms, roasted peppers and roasted chicken.

13.95 to 15.95 per person  
Add shrimp for 3.95 per person

### MASHED POTATO MARTINI BAR

Roasted red pepper, roasted garlic and parmesan and pesto whipped mashed potatoes piped into a martini glass. Your guests select from the following toppings: sautéed mushrooms in a burgundy wine reduction, gorgonzola cheese, cheddar cheese, caramelized onions, fire-roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives.

7.95 to 9.95 per person

## GOURMET PASTA STATION

Create your own Italian Creation.

Guests choose their own pasta, sauce and toppings from the following: bowtie, penne, or rotini pasta; marinara, alfredo, roasted garlic aioli or our signature sauce Italian sausage plum tomato cream; spinach, Kalamata olives, sun-dried tomatoes, caramelized onions, mushrooms, julienne vegetables, pine nuts, fresh basil and parmesan cheese. Served with a warm garlic breadstick.

12.50 per person

Add meatballs and sausage or roasted chicken for 4.50 per person

### PASTA

Bowtie pasta in an Italian sausage, plum tomato cream sauce

Three cheese ravioli with a champagne lobster cream sauce

Penne pasta and julienne vegetables tossed in an herbed wine sauce

Gnoochi with grilled chicken and spinach in a bleu cheese cream

Penne pasta with rock shrimp, roasted garlic, sun-dried tomato and kalamata olives sautéed in white wine

Penne, farfalle or linguini with traditional marinara or bolognese sauce

Fettuccini with shrimp, scallops and crab meat tossed with a creamy herb sauce

Orecchiette with julienne grilled chicken, artichokes and roasted garlic cream

8.95-11.95 per person

### MEAT CARVING AND SEARING STATION

All of our meats can be traditionally carved or seared to order on a slab of seasoned steel with infused oils

Tenderloin of beef with a creamy horseradish and burgundy sauce  
21.95 to 24.95

Top sirloin of beef with a creamy horseradish and burgundy sauce  
12.95 to 14.95

Prime rib of beef served with au jus and horseradish cream  
20.95 to 22.95

Roasted turkey breast with cranberry chutney and honey mustard  
11.95 to 13.95

Rack of lamb with mint sauce and whole grain mustard  
19.95 to 22.95

Honey-baked ham with assorted mustards  
10.95 to 12.95

Pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade  
11.95 to 13.95

Pork loin pinwheel style with roasted garlic, pine nuts, asiago cheese and spinach served with natural jus  
11.95 to 13.95

Sesame-crust Ahi tuna with a lemon ginger grass sauce  
14.95 to 17.95

Thirteen-spiced London Broil marinated for 36 hours in our chef's special blend  
12.95 to 14.95

# table-side carving

A new experience for your guests

\$150 per cart – 1 cart for every 3 tables

## SKEWERED MEATS

Bacon-Wrapped Filet Mignon  
28.95 to 30.95

Assorted Sausages: Choice of Italian,  
Chorizo and Andouille – Pick 2  
15.95 to 17.95

Herb Chicken Breasts  
13.95 to 15.95

Add \$2 for Prosciutto-Wrapped

Jumbo Prawns marinated in Garlic  
and White Wine  
14.95 to 16.95

## PASTA

Bowtie pasta in an Italian sausage,  
plum tomato cream sauce

Three cheese ravioli with a  
champagne lobster cream sauce

Penne pasta and julienne vegetables  
tossed in an herbed wine sauce

Gnoochi with grilled chicken and  
spinach in a bleu cheese cream

Penne pasta with rock shrimp,  
roasted garlic, sun-dried tomato and  
kalamata olives sautéed in white  
wine

Penne, farfalle or linguini with  
traditional marinara or bolognese  
sauce

Fettuccini with shrimp, scallops and  
crab meat tossed with a creamy herb  
sauce

Orecchiette with julienne grilled  
chicken, artichokes and roasted  
garlic cream

8.95-11.95 per person

## CARVED MEATS

Prime Rib of Beef  
20.95 to 22.95

Rack of Lamb  
19.95 to 22.95

Pork loin stuffed with dried fruits,  
garlic and fresh herbs served with  
an apple onion marmalade  
11.95 to 13.95

Pork Loin Pinwheel  
11.95 to 13.95

Ahi Tuna  
14.95 to 17.95

Cedar Plank Salmon  
15.95 to 18.95



# Fusion and Japas

Experience the art fusion cuisine with our endless display of international favors.

## CHILLED SOUP SHOOTERS DISPLAY

Ginger and curry carrot

Sun-dried tomato garnished with an Asiago  
cheese bullet

Chilled cucumber and neon beet

## Pasta Station

Tri-colored ravioli with a fresh basil pesto with  
a tomato and sautéed pine nut concasse

Pan-seared scallops on angel hair pasta with  
white wine basil sauce and fresh tomatoes

## SEAFOOD AND SALAD STATION

Sicilian flatbread with basil pesto sun-dried  
tomatoes, pine nuts and gorgonzola

Spinach salad with red onion goat cheese,  
candied pecans and maple bourbon vinaigrette

Caesar salad with parmesan-anchovy-garlic  
toast points and shaved parmesan

Char-grilled shrimp marinated in a sweet Thai  
chili glaze, finished with a pineapple mango  
salsa and garnished with fresh cilantro and  
lemon zest

Grilled Mojo Atlantic Salmon over field greens  
with avocado and Pico de Gallo

Sesame-crust Ahi tuna with a ginger lemon  
grass sauce over a seaweed salad and key lime  
wonton chip

## BEEF STATION

Filet Mignon medallions with a Marin cabernet  
reduction over leek and wasabi gold mashed  
potatoes

Hoisin braised short rib over cilantro fingerling  
potatoes

## CHICKEN STATION

Walla Walla onion and lemon chicken with  
Yukon gold potato pancake and braised  
spinach

Blackened chicken lobster slaw and key lime  
tortilla strips

42.95 to 46.95 per person  
2 onsite chefs at 22.95 per hour  
(per every 100 guests)





# accompaniment dishes

## BLUE HERON EVENT CENTER SALAD

Assorted greens with julienne carrots, cucumbers, tomatoes and toasted almonds dressed with our house aged balsamic vinaigrette

### Vegetables

Fresh green beans in a lemon butter  
Julienne of carrots, zucchini, yellow squash and onion  
Baby carrots  
Medley of broccoli, cauliflower and carrots  
Roasted broccoli with Kalamata olives and capers  
Ratatouille with sautéed eggplant, zucchini, onions, tomatoes and garlic  
Roasted garlic and lemon asparagus  
Roasted seasonal vegetables

## SALAD UPGRADES

Classic Caesar salad with sautéed garlic croutons and Pecorino Romano cheese  
Spinach salad with fresh raspberries, walnuts, goat cheese and a raspberry vinaigrette  
Romaine, roasted mushrooms, gorgonzola cheese and crushed pecans with an herbed buttermilk dressing  
Mini iceberg wedge with tomatoes, red onion, bacon, bleu cheese and white Russian dressing  
Ciabatta garlic wedge served with a fresh caprese salad with balsamic reduction and basil oil  
Fresh radicchio cups with mixed field greens, toasted figs, roasted roma tomatoes and toasted pumpkin seeds with a raspberry hazelnut vinaigrette  
Grilled marinated romaine heart with diced tomato, red onion, crumbled bleu cheese and chopped egg with a Caesar dressing  
1.95 upgrade charge per person

## POTATOES AND RICE

Garlic and rosemary roasted redskin potatoes  
Scalloped potatoes  
Crunchy au gratin potatoes  
Baked potato with butter, sour cream and chives  
Twice baked potatoes  
Roasted garlic mashed Yukon gold potatoes  
Poached baby redskin potatoes with chive butter  
Wild rice pilaf  
Risotto - Wild mushroom, roasted red pepper or three cheese



# dinner entrees

All Dinner Entrees are served with Blue Heron Event Center Salad,  
your choice of vegetable, starch, fresh rolls with butter

## PORK ENTREES

Teriyaki-Glazed Roast Pork Loin sliced and served  
with a spicy cabbage slaw  
26.95 to 28.95

Spinach-Stuffed Pork Loin sliced pinwheel pork  
loin stuffed with spinach, pine nuts and asiago  
cheese served with natural juices and roasted  
garlic  
27.95 to 29.95

Dried-Fruit-Stuffed Pork Loin stuffed with dried  
fruits, garlic and fresh herbs served with an apple  
onion marmalade  
27.95 to 29.95

Prosciutto-Wrapped Pork Tenderloin served with a  
Gorgonzola cream sauce  
28.95 to 30.95

## VEGETARIAN & VEGAN (V) ENTRÉES

Wild Mushroom Crepes

Wild mushroom-and-asparagus-stuffed crepes  
served with a tarragon cream sauce

Grilled Vegetable Terrine (V)

Grilled portabella mushroom, eggplant, zucchini,  
yellow squash and roasted red pepper stack  
drizzled with a balsamic reduction

Stuffed Portabella Cap (V)

Stuffed portabella mushroom cap with risotto,  
sautéed spinach, sun-dried tomatoes and  
kalamatta olives

Tomato Florentine

Beefsteak tomato stuffed with spinach, garlic,  
shallots and parmesan cheese

23.95 to 25.95 per person

Additional vegetarian and vegan options available. We  
can accommodate any gluten free or special dietary  
requests. Ask a sales manager about custom designing a  
menu for your special event.

## SEAFOOD ENTREES

Pan-Seared Filet of Salmon served with  
champagne dill cream sauce  
34.95 to 36.95

Potato-Crusted Grouper served with a light lemon  
buerre blanc  
42.95 to 44.95

Fresh Halibut Steak lightly seasoned and sautéed  
with butter and lemon  
44.95 to 47.95

Lobster a L'Americaine is an 8 oz. lobster tail  
oven-roasted with shallots, thyme, brandy and  
tarragon served with a garlic butter sauce  
51.95 to 54.95

Maryland Crab Cakes prepared in traditional  
fashion with Old Bay Seasoning sautéed to golden  
brown with remoulade sauce  
39.95 to 42.95

Grilled Ahi Tuna with a ginger soy zinfandel sauce  
42.95 to 44.95

Jack Daniels Salmon filet grilled and glazed with a  
sweet Jack Daniels sauce  
34.95 to 36.95

Pan-Seared Mediterranean Cod served sautéed  
spinach, sun-dried tomatoes and Kalamata olives  
finished with a light lemon buerre blanc  
34.95 to 36.95

Pan-Seared Dayboat Scallops finished with a  
hearts of palm and roasted corn slaw  
42.95 to 45.95

All of our menu items can be combination priced. Prices  
may vary depending on quantity of guests.

Please contact our consultants.

# dinner entrees

All Dinner Entrees are served with Blue Heron Event Center Salad,  
your choice of vegetable, starch, fresh rolls with butter

## CHICKEN ENTRÉES

Chicken Pizzaiolo with Artichokes with herbed-tomato concasse and artichoke cream topped with pine nuts and asiago cheese

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

Chicken Parmesan sautéed and topped with fresh marinara and Italian cheeses

Chicken Madeira with braised chicken, shallots and garlic-wrapped in a puff pastry and served with a Madeira cream sauce

Chicken Marsala sautéed with fresh mushrooms and a marsala wine sauce

Blackened Chicken Pesto rubbed with Cajun spices and blackened and served with a pistachio pesto cream

Chicken and Scallion Cream Sauce is grilled and topped with a champagne cream sauce and fresh scallions

Brie Chicken sautéed and baked with a flavorful raspberry brie and walnut sauce

Lemon Chicken grilled airline chicken breast drizzled with a sweet lemon garlic sauce

Chicken Cordon Bleu with prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce

Crab-Stuffed Chicken Breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

28.95 to 33.95 per person

## BEEF ENTRÉES

8oz Peppercorn crusted Beef Tenderloin served with a rich red wine reduction  
43.95 to 46.95

8oz Garlic Rosemary Rubbed Beef Tenderloin served with an herbed demi-glace  
43.95 to 46.95

Beef Wellington Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling and served with a dark burgundy sauce  
46.95 to 49.95

12oz New York Strip Steak char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace  
37.95 to 40.95

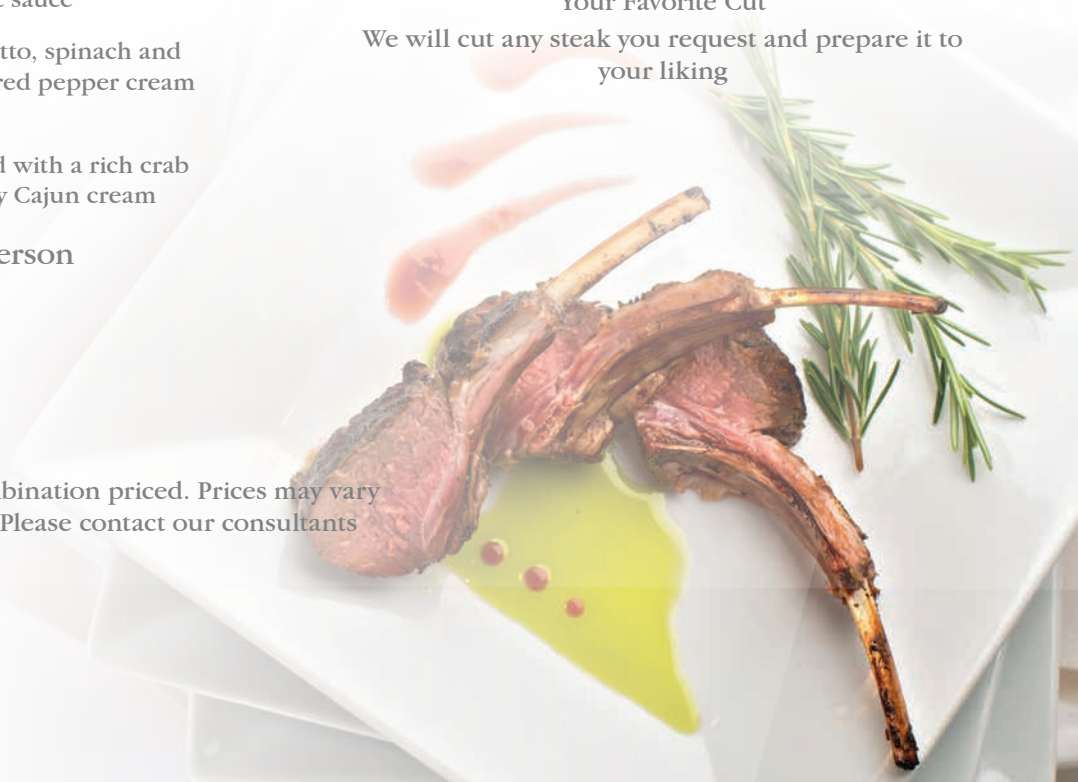
Braised Boneless Beef Short Rib Short ribs braised in red wine and aromatic vegetables in a pan reduction  
38.95 to 40.95

Roasted Long Bone Veal Chop marinated in garlic and herbs and served with a red wine reduction  
53.95 to 56.95

Your Favorite Cut

We will cut any steak you request and prepare it to your liking

All of our menu items can be combination priced. Prices may vary depending on quantity of guests. Please contact our consultants





# clam bakes

Throw the classic fall casual gathering with a clambake that features various options for you to choose from.

## CLAMBAKE

One dozen steamed middle neck clams

Clam broth

New England clam chowder

One half herb-marinated or barbecued chicken

Fresh corn on the cob

Sweet potatoes or candied yams

35.95 to 40.95 per person

## ADDITIONAL CLAMBAKE FAVORITES

Linguini with clam sauce

9.95 to 12.95 per person

Additional clams M.P.

Whole lobster or tails M.P.

Grilled steaks M.P.



# summertime favorites

## PIG ROAST

Apple-and-cherry-roasted pig presented and carved on a garnished table (size determined by number of guests). Herb-marinated or barbecued chicken also served with your choice of three picnic accompaniment dishes.

28.95 to 30.95 per person  
(Minimum 50 guests for Whole Pig)

## EXECUTIVE COOKOUT

Center-cut New York strip steak that is char-grilled to perfection. Served with sautéed mushrooms and onions. Select three accompaniment dishes.

12 oz. - 37.95 to 40.95 per person

## SUMMER'S DAY PICNIC

Char-grilled fresh hamburgers

All-beef hot dogs

Select three picnic accompaniment dishes.

18.95 to 20.95 per person

## COUNTRY BARBECUE

Barbecued baby back ribs (+\$3.00)

Barbecued or herb-marinated chicken

Select three picnic accompaniment dishes

26.95 to 30.95 per person

## ADD TO YOUR OUTDOOR GATHERING

Brisket Carving Station  
3.95 per person

BBQ Pulled Pork  
3.95 per person

BBQ Short Ribs  
3.95 per person

Assorted Sausages with Peppers & Onions  
5.95 per person

Herb-marinated or barbecued chicken quartered  
7.95 to 9.95 per person

Herb-marinated or barbecued boneless chicken breast  
8.95 to 10.95 per person

Beef kebabs with mushrooms, onions and bell peppers  
9.95 to 11.95 per person

Chicken kebabs with mushrooms, onions and bell peppers  
8.95 to 10.95 per person

Shrimp kebabs with mushrooms, onions and bell peppers  
9.95 to 11.95 per person

## PICNIC ACCOMPANIMENTS

Ohio corn on the cob

Homemade cole slaw

Garden pasta salad

Refreshing fruit salad (+1.95)

Boston baked beans

Creamy cucumber tomato salad

Deli-style potato salad

Tossed garden salad

Baked potatoes with toppings

Marinated and grilled vegetables

Black bean corn salad

Tomato salad with feta and herbs

Seven layer baby pea salad

Marinated artichoke salad

Grilled redskin potato salad (+1.95)

Three cheese tortellini salad  
Additional picnic accompaniment dishes can be added for 2.95 per selection



# sweet endings

## SIGNATURE LINE FINGER PASTRIES

Decorative and delightful to say the least! Our pastry chef will prepare a variety of hand crafted gourmet finger pastries.

5.95 to 7.95 per person

## TORTS AND CHEESE CAKES

Carrot Cake, Key Lime Pie, Tiramisu Cake, Caramel Apple Pie, Black Forest Cake, Old-Fashioned Cheesecake, Chocolate Mousse Cake, Raspberry Cheesecake, Pecan Bourbon Pie, Espresso Cheesecake

4.95 to 5.95 per person

## DESSERT BUFFET

Includes selection of 4 torts and finger pastries

(Minimum of 75 guests)

9.95 to 10.95 per person

## FRESH CHOCOLATE-DIPPED STRAWBERRIES

17.95 per dozen

## TABLE SIDE DESSERTS

### BANANAS FOSTER

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over French vanilla ice cream

4.95 to 5.95 per person

### CHERRIES JUBILEE

Warm sweet dark cherries in kirshwasser sauce over French vanilla ice cream

4.95 to 5.95 per person

### CRÈME BRULEE

Fresh vanilla custard with caramelized sugar (ask about seasonal favors)

6.95 to 8.95 per person

### SUNDAE BAR

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreo cookies, chopped nuts, whipped cream and maraschino cherries

5.95 to 7.95 per person





# late night snack

## GOURMET SLIDER BAR

Black Angus Burger

Pulled Pork Sliders

Black Bean Vegan Sliders

Toppings: ketchup, BBQ sauce, stone ground mustard, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, lettuce, avocado, pickles, sliced red onion, bleu cheese, brie cheese, cheddar cheese, jalapenos, sautéed mushrooms, black bean corn salsa, jicama slaw

10.95 to 13.95 per person

## MAKE-YOUR-OWN MINI TACO BAR

Seasoned ground beef and grilled julienne chicken served with mini hard taco shells.

Toppings: sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, shredded cheddar cheese, sour cream, black bean and traditional salsa

9.95 to 11.95 per person

## PIERGOI STATION

Potato and Cheese Pierogis, Sauerkraut, Carmelized Onions, Sour Cream, Scallions

7.95 to 9.95 per person

## POPCORN BAR

Guests can choose from homemade caramel corn, cheddar cheese corn, truffle and Parmesan and traditional butter

4.95 to 5.95 per person

## FRENCH FRY BAR

Crinkle cut, waffle cut and sweet potato fries served with the following toppings

Toppings: chili, cheese sauce, sour cream, ketchup, BBQ sauce, truffle aioli, chives, oil and vinegar

5.95 to 7.95 per person

1.95 for Pulled Pork

## BREAKFAST FEAST

Scrambled Eggs, Bacon, Sausage Links, Homefries, Hot Sauce, Ketchup

6.95 to 8.95 per person



# beverages

## HOT BEVERAGES

Coffee  
Colombian and Decaffeinated

Hot Teas  
English Breakfast, Earl Gray, Raspberry Royal,  
Lemon Lift, Orange. Served with half & half,  
sugar, sweet & low and stir sticks.  
2.95 to 4.95 per person

Elegant Coffee Service  
Columbian blend coffee served with flavored  
syrops, cinnamon sticks, chocolate shavings,  
whipped cream, half and half and demitasse  
sticks  
6.95 to 7.95 per person

## DECORATIVE BEVERAGE DISPLAYS

Decorative Fruit Punch  
Assorted fruit juices with a decorative frozen  
fruit ring  
2.95 to 3.95 per person

Decorative Raspberry Iced Tea  
Raspberry iced tea displayed with brown sugar  
rimmed glasses and garnished with fresh  
raspberries  
3.95 to 4.95 per person

Decorative Lemonade Display  
Fresh squeezed lemonade displayed and served  
in a martini glass  
3.95 to 4.95 per person



## COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale  
Selection of four 2.95 to 3.95 per person

Elegant fountain punch bowls are available  
upon request. Ask your consultant for details.



# bar services

## BAR SERVICE

Ice, Coke, Diet Coke, Sprite, Ginger Ale, Orange and Cranberry Juice, Bloody Mary Mix, Sweet & Sour Mix, Tonic Water, Club Soda, Sweet & Dry Vermouth, Lemons, Limes, Cherries, Olives, Stirrers and Pourers

## BEER & WINE

Imported and Domestic beer, Chardonnay, Cabernet Sauvignon, Pinot Noir, White Zinfandel

17.95 to 19.95 per person

## MARTINI BAR

Wow your guests with our over-the-top martini bar. The display is set of by oversized one-gallon martini glasses layered with sheets of glass. Add a martini shot luge to your already impressive display to triple chill your drinks and encourage guest interaction.

9.95 to 11.95 per person

## PREFERRED BAR

Includes domestic and imported beer, wine and bar service

Smirnoff Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Rum, Jim Beam Bourbon, Johnnie Walker Red Label Scotch, Jose Cuervo Gold Tequila

22.95 to 24.95 per person

## PREMIUM BAR

Includes domestic and imported beer, wine and bar service

Grey Goose Vodka, Beefeater Gin, Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Johnnie Walker Black Label, Bulleit Bourbon, Captain Morgan Spiced Rum, Bacardi Rum, Patron Tequila

25.95 to 26.95 per person







**BLUE HERON**  
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3227 BLUE HERON TRACE IN MEDINA, OHIO 44256  
440-845-0800