

## Menus

We are happy to customize our menus to fit your needs. Though most of our requests are for buffets we also offer plated lunches and dinners.

### Brunch Buffet

(Minimum 50 guests, served only between 10 am to 1 pm)

Our Brunch Buffet includes freshly brewed Coffee, Tea and Iced Tea

Assorted Danishes, Scones and Muffins  
Crispy Breakfast Bacon  
Scrambled Eggs with Parsley and melted Mozzarella Cheese  
Country Potatoes with Bell Peppers and Onions  
Texas Egg Bread French Toast with Syrup  
Garlic Bread  
Mixed Greens with Ranch, Italian and Raspberry Dressings  
Vegetable Lasagna with Bechamel Sauce

\$16.95

### Hors D'oeuvres Displays

Chips with Dip and Salsa—\$50.00  
Spinach Dip in Sourdough Bowls (2) - \$90.00  
Crudités Basket with Dip—\$90.00  
Imported & Domestic Cheese with Crackers—\$90.00  
Baked Brie with Almonds & Apricot Jam in Puff Pastry—\$100.00  
Artichoke Hearts in a creamy Sherry Sauce

### Hors d'oeuvres Trays

50 Pieces Per Tray

BBQ Meatballs—\$90.00  
Caravan Pinwheel Sandwiches—\$90.00  
Deviled Eggs—\$90.00  
Fresh Fruit Kabobs (Seasonal) - \$90.00  
Jumbo Prawns on Ice with Lemons & Cocktail Sauce—\$180.00  
Spicy Buffalo Chicken Wings—\$100.00  
Sausage Stuffed Mushrooms—\$100.00  
Sesame Chicken Skewers with Teriyaki Sauce—\$100.00  
Chicken Tenders—\$100.00  
Potato Skins—\$100.00  
Fried Coconut Prawns with spicy Apricot Sauce ----\$180.00  
Teriyaki Beef Skewers with Hoisin Sauce ----\$100.00

### **Blue Heron Buffet**

Build your own buffet from the following choices. All buffets include freshly baked bread or rolls, butter, coffee and tea.

#### Salads

Choose two salads. Each additional salad \$3.00 per person

Mixed Greens with Ranch, Italian and Raspberry Dressings

Caesar Salad with Croutons and Parmesan Cheese

Potato Salad

Macaroni Salad

Penne Pasta Salad with roasted red Peppers and Pesto

Tomato and Artichoke Salad

Cucumber Dill Salad

Ambrosia Salad

Fresh Fruit Salad with Yogurt Honey Sauce

#### Entrees

Choose two. Each additional entrée add \$7.00 per person.

BBQ Chicken Breast

Herb baked Chicken Breast with White Wine

Artichoke Mushroom Chicken with creamy Sherry Sauce

Teriyaki Chicken with Sesame and Pineapple

Lemon Herb Chicken

Chicken Parmesan with Marinara Sauce

Chicken Marsala

Orange Tarragon Chicken

Broccoli Beef

Sliced Tri Tip with Horseradish Sauce

Pot Roast

Guinness Braised Pork

Pork Chops with Apple Mustard Sauce

Fillet of Salmon with White Wine Dill Sauce

Cajun Spiced Catfish

Trout Amondine

Vegetable Lasagna

Pasta Primavera

Vegetable Stir Fry with Tofu in a Sesame Soy Sauce

#### Starches

Choose one. Each additional starch \$3.00 per person

Rosemary Roasted Red Potatoes

Mountain Mashed Potatoes

Scalloped Potatoes  
Butter Noodles  
Rice Pilaf

Vegetables

Choose one. Each additional vegetable \$3.00 per person

Vegetable Medley sautéed in White Wine and Garlic

Baked Beans

Corn on the Cobb (in Season)

Balsamic Roasted Vegetables

\$22.95

## **International Buffets**

### **Italian**

Penne Pasta Salad with Red Bell Pepper, Olives, Garlic and Italian Seasonings  
Mixed Salad with Cucumbers and Tomatoes with Italian, Ranch and Raspberry Dressings  
Freshly Baked Garlic Bread  
Baked Vegetable Lasagna with Bechamel Sauce  
Classic Chicken Alfredo with Parmesan Cheese  
Fettuccine with Marinara Sauce  
Balsamic Roasted Vegetables

### **Mexican**

Mixed Salad with Cucumbers and Tomatoes with Italian, Ranch and Raspberry Dressings  
Chips and home-made Salsa  
Taco Bar including ground Beef, shredded Lettuce, Sour Cream, Guacamole and Taco Shells  
Chicken Tacitos  
Beef Fajitas  
Rice and refried Beans

### **Oriental**

Mixed Salad with Cucumbers and Tomatoes with Italian, Ranch and Raspberry Dressings  
Romaine Lettuce with Mandarin Oranges, Water Chestnuts, Almonds, Chow Mein  
Noodles and Sesame Dressing  
Pork Egg Rolls with Oriental Dipping Sauce  
White Rice  
Chicken Teriyaki with grilled Pineapple  
Broccoli Beef

### **BBQ**

Mixed Salad with Cucumbers and Tomatoes with Italian, Ranch and Raspberry Dressings  
Freshly baked Ciabatta Bread  
Caesar Salad with Croutons and Parmesan Cheese

Boston Style Baked Beans  
Roasted Vegetables  
Rosemary Red Potatoes  
Chicken Breast with our own spicy sweet Barbeque Sauce  
Pulled Guinness Braised Pork

\$22.95

### **Desserts**

(one choice per party, one piece per person, served buffet style)

New York Cheese Cake with Strawberry Sauce  
Chocolate Chocolate Cake with Raspberry Sauce  
Home-made Cinnamon Apple Crisp  
Assorted Pies (Apple, Peach and Blackberry) with Crème Chantilly

\$4.95