

Coffee Break Packages

Coffee Break Packages Include All Day Beverage Service

Corporate Coffee Break Package

Early Morning

*Orange, Apple and Cranberry Juices
Croissants, Muffins, Danish, Bagels and Blueberry Scones
Sweet Butter, Fruit Preserves and Cream Cheese
Assorted Cereals with Milk and Bananas*

Mid-Morning

Assorted Biscotti, Granola Bars

Mid-Afternoon

*Homemade Cookies and Brownies
Fresh Fruit and Cheese Display*

Available All Day

*Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$24.00 per person*

First Class Coffee Break Package

Early Morning

*Orange, Apple and Cranberry Juices
Croissants, Muffins, Danish and Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Sliced Seasonal Fresh Fruit and Berries
Yogurt, Fresh Fruit and Granola Parfaits
Egg and Cheese Biscuits
Sausage Biscuits*

Mid-Morning

Assorted Fruit Breads

Mid-Afternoon

*Jumbo Pretzels with Dipping Sauce
Apple Slices with Caramel*

Available All Day

*Assorted Soft Drinks and Bottled Water Freshly
Brewed Coffee, Decaffeinated Coffee and Teas
\$27.00 per person*

Continental Breakfasts

QuickStart

Orange, Cranberry and Apple Juices

*Assorted Muffins and Bagels
Sweet Cream Butter, Fruit Preserves and Cream Cheese*

*Coffee and Tea Service
\$13.00 per person*

Blue Heron Continental

Orange, Cranberry and Apple Juices

*Croissants, Danish, Muffins, Bagels and
Blueberry Scones
Sweet Cream Butter, Fruit Preserves
and Cream Cheese*

*Sliced Seasonal Fresh Fruit and
Berries Assorted Kellogg's and Kashi*

*Cereals
Whole and Skim Milk*

*Coffee and Tea Service
\$16.00 per person*

Southern Continental Breakfast

Orange, Cranberry and Apple Juices

*Croissants, Danish, Muffins and Bagels
Sweet Cream Butter, Fruit Preserves
and Cream Cheese*

Sliced Seasonal Fresh Fruit and Berries

Yogurt and House Made Granola

*Sausage Biscuits
Egg and Cheese Biscuits*

*Coffee and Tea Service
\$18.50 per person*

Pacific Continental Breakfast

*Orange, Cranberry, Apple and Grapefruit
Juices*

*Assorted Danish and Muffins
Assorted Fruit Preserves and Sweet Butter*

Sliced Seasonal Fresh Fruit and Berries

*Assorted Kellogg's and Kashi Cereals
Whole and Skim Milk*

*Norwegian Smoked Salmon
Sliced Onions, Tomatoes*

*Cream Cheese
Petite Bagels*

*Coffee and Tea Service
\$22.50 per person*

Buffet Breakfast

Blue Heron Buffet

*Orange, Cranberry and Apple Juices
Assorted Croissant, Muffins, Danish and Bagels
Sweet Cream Butter, Fruit Preserves and Cream Cheese
Sliced Fresh Seasonal Fruit and Berries Scrambled Eggs
Buttermilk Pancakes with Maple Syrup*

Applewood Smoked Bacon Link Sausage

*Breakfast Potatoes OR Hash brown Casserole OR
Grits- Plain OR with Cheese
Coffee and Tea Service
\$23.50 per person*

Executive Buffet

*Orange, Cranberry, Grapefruit and Apple Juices Assorted Croissants, Muffins, Danish,
and Bagels*

*Sweet Cream Butter, Fruit Preserves, and Cream Cheese Freshly Sliced Seasonal Fruit
and Berries*

*Assorted Kellogg's and Kashi Cereals Whole and Skim Milk
Homemade Smoked Wild Alaskan Salmon Quiche OR
Quiche Lorraine*

*Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Breakfast Potatoes*

*Coffee and Tea
\$27.50*

Prices based on a minimum attendance of 25 guests for Breakfast Buffet.

*Guarantees of less than 25 guests will be charged an additional \$3.00 per person.
Buffet will not be offered for groups of less than 25*

Breakfast Temptations

The following items may only be ordered in conjunction with a Continental Breakfast with a minimum of 25 attendees.

*Quiche Lorraine
Egg Custard with Crispy Bacon, Sautéed Mushrooms and Onions
\$5.00 per person*

*Cinnamon French Toast with Caramelized Bananas
\$5.00 per person*

*Southern Sausage and Egg Bake
\$5.00 per person*

*Buttermilk Pancakes with Maple Syrup
\$4.50 per person*

*Oatmeal Gratin with Raisins, Bananas and Walnuts
\$4.00 per person*

*Toasted English Muffin
With Scrambled Eggs, Canadian Bacon and Cheddar Cheese
\$5.50 per person*

*Homemade Biscuits with Southern Country Style Ham
\$5.00 per person*

*Stuffed Breakfast Burrito-
Scrambled Eggs, Diced Tomatoes, Sausage and Pepper Jack Cheese
\$6.50 per person*

*Belgian Waffle Station
Served with Strawberry Topping, Sweet Cream Butter, Warm Maple Syrup and Whipped Topping
\$7.00 per person*

Stations require a Chef attendant at a fee of \$25.00 per hour

Breakfast Temptations

The following items may only be ordered in conjunction with a Continental Breakfast with a minimum of 25 attendees.

Omelet Station

Fresh Egg or Egg White Omelets-Made to Order

Served with Applewood Smoked Bacon, Ham, Sausage, Smoked Salmon, Onions, Bell Peppers, Tomatoes, Mushrooms and Cheddar Cheese

\$8.50 per person

Quiche Station

Homemade Quiche, Sliced to order

Choice of Two:

Three Cheese Quiche

Mediterranean Vegetable Quiche

Smoked Salmon and Leeks Quiche

Quiche Lorraine

Tomato and Goat Cheese Quiche

\$8.00 per person

Stations require a chef attendant at a fee of \$25.00 per hour

Breakfast Additions

May be added as ala cart items or with a continental breakfast or breakfast buffet

Assorted Kellogg's and Kashi Cereals with Skim and Whole Milk

\$4.00 each

Yogurt, Breakfast Parfait with Fresh Fruit and Granola

\$4.00 per person

Sausage Biscuit OR Egg and Cheese Biscuits

\$38.00 per dozen

Blueberry Scones with Honey Whipped Butter

\$30.00 per dozen

Boxed Breakfast

Selection 1

*Bagels with Cream Cheese
Individual Fruit Yogurt
Banana or Pear
\$11.50 per person*

Selection 2

*Egg and Cheese Biscuit
Apple or Banana
Granola Bar
\$11.50 per person*

Plated Breakfast

*Plated Breakfasts are served with:
Assorted Muffins with Sweet Cream Butter and
Fruit Preserves
Orange Juice, Coffee and Tea Service*

Breakfast Entree Selections:

*Scrambled Eggs, Applewood Smoked Bacon OR Link Sausage
Breakfast Potatoes OR Grits, Fresh Fruit Garnish
\$14.50 per person*

*Cheese Omelet, Applewood Smoked Bacon OR Link Sausage
Breakfast Potatoes OR Grits, Fresh Fruit Garnish
\$14.50 per person*

*Ham and Cheese Omelet, Applewood Smoked Bacon OR Link Sausage
Breakfast Potatoes OR Grits, Fresh Fruit Garnish
\$14.75 per person*

*Cinnamon Banana Stuffed French Toast, Applewood Smoked Bacon OR Link Sausage
Maple Syrup, Fresh Fruit Garnish
\$14.00 per person*

*Western Omelet, Applewood Smoked Bacon OR Link Sausage
Breakfast Potatoes OR Grits, Fresh Fruit Garnish
\$14.95 per person*

Traditional Eggs Benedict

*Poached Eggs, Canadian Bacon on English Muffins, Hollandaise Sauce,
Breakfast Potatoes, Fresh Fruit Garnish
\$16.50 per person*

*Petite Beef Filet, Scrambled Eggs, Grilled Tomato, Béarnaise Sauce
Breakfast Potatoes, Fresh Fruit Garnish
\$19.50 per person*

*Crab Cake Benedict
Poached Egg, Crab Cake, Prosciutto, English Muffin, Hollandaise Sauce
Fresh Fruit Garnish
\$19.50*

Breaks

Coffee Break Packages

Coffee Breaks are designed for 1 hour of service.

Take Me Out to the Ball Game

*Large Warm Soft Pretzels with Mustard, Popcorn, Mixed Nuts, Cracker Jacks,
Assorted Ice Cream Bars
Assorted Soft Drinks and Bottled Water Coffee and Tea Service
\$9.75 per person*

Sugar and Spice

*Brownies, Blondies, Cookies and Chocolate Dipped Strawberries Rum Spiced Pecans,
Jalapeno and Cheddar Cornbread Bites, Wasabi Peas
Assorted Soft Drinks and Bottled Water Coffee and Tea Service
\$12.50 per person*

Sweet Treats

*Assorted Dessert Bars, Cup Cakes
Chocolate Dipped Strawberries, Hershey's Kisses and Assorted Candy Bars Coffee and Tea Service
\$10.50 per person*

Cantina Break

*Tri-Color Tortilla Chips
Salsa, Guacamole, Warm Queso Dip
Assorted Soft Drinks and Bottled Water Coffee and Tea Service
\$10.50 per person*

Fit and Healthy Break

*Vegetable Crudités, Grilled Pita Points, Roasted Hummus, Buttermilk Dipping Sauce Fresh Fruit Display,
Greek Yogurt, House made Trail Mix
Assorted Juices and Bottled Water
\$13.00 per person*

A La Carte Coffee Break

<i>Coffee, Decaffeinated Coffee</i> \$40.00 per gallon	<i>Sliced Fresh Seasonal Fruit and Berries</i> \$4.50 per person
<i>Assorted Soft Drinks</i> \$2.75 each	<i>Sparkling Grape Juice</i> \$18.00 per bottle
<i>Selection of Hot Teas</i> \$2.00 per bag	<i>Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies</i> \$24.00 per dozen
<i>Fruit Juices-Orange, Apple or Cranberry</i> \$25.00 per pitcher	<i>Brownies and Blondies</i> \$24.00 per dozen
<i>Bottled Water</i> \$2.50 each	<i>Cocktail Pretzels, Mixed Nuts, Bar Mix, Trail Mix or Popcorn-Assortment of Caramel Cheese, and Butter</i> \$20.00 per pound (Select one)
<i>Iced Tea, Lemonade, Fruit Punch or Warm Apple Cider</i> \$34.00 per gallon	<i>Warm Jumbo Pretzels with Mustard and Warm Cheddar Dipping Sauces</i> \$3.50 each
<i>Whole, Low-Fat or Skim Milk (Individual Cartons)</i> \$2.50 each	<i>Assortment of Haggen Dazs Ice Cream Bars and Dole Fruit Bars</i> \$3.00 each
<i>Assortment of Croissants, Muffins, Danish and Bagels</i> \$27.50 per dozen	<i>Assorted Dessert Bars</i> \$30.00 per dozen
<i>Homemade Banana Nut, Zucchini Nut, Date Nut and Carrot Breads</i> \$24.00 per dozen	<i>Granola Bars, Energy Bars, Cracker Packages or Candy Bars</i> \$2.00 each (Select one)
<i>Chocolate Dipped Strawberries</i> \$26.00 per dozen	<i>Assorted Biscotti</i> \$27.00 per dozen
<i>Assorted Miniature Petit-Fours</i> \$36.00 per dozen	<i>Cupcakes</i> \$28.00 per dozen
<i>Selection of Individual Fruit Yogurts</i> \$2.50 each	<i>Fruit Skewers</i> \$3.50 each
<i>Basket of Whole Fresh Fruit</i> \$18.00 per basket (10 pieces)	

Brunch Buffet

Breakfast

Omelet Station and Eggs Made to Order

Applewood Smoked Bacon

Country Sausage Links

Hash brown Potatoes

French Toast with Vanilla Apple

Marmalade

Assorted Croissant, Muffins, Danish and Bagels

Sweet Cream Butter, Fruit Preserves, Cream Cheese

Freshly Sliced Seasonal Fruit

Lunch

Chilled Quinoa Salad, Apricot, Lemon Zest, and Mint

Carving Station with Top Round of Beef or Herb Rubbed Turkey Breast

Prosciutto Wrapped Chicken Breast with Tomato Provençale Sauce

Miso Marinated Salmon Filet with Fried Leeks

Roasted Fingerling Potatoes

Seasonal Vegetables

Freshly Baked Rolls and Whipped Butter

Desserts

Peach Cobbler with Vanilla Cinnamon Crème Fraiche

Variety of Cheesecakes

Coffee and Tea Service

\$34.00 per person

Minimum attendance of 50 guests required

Buffet Luncheons

For Groups under 35 guests only

Afternoon Tea

*Traditional Salad Bar with Mixed Greens,
Condiments and Dressings*

*Variety of Tea Sandwiches to include:
Smoked Salmon with Capers and Cream Cheese
Chicken Salad with Almonds
Asparagus and Prosciutto
Sun-Dried Tomato and Goat Cheese
Gorgonzola and Fig
Cucumber and Dill Cream Cheese
Southern Egg Salad*

Scones and Petit Fours

Coffee and Tea Service

\$21.00 per person

Sandwich Board

*Apple Salad with Prosciutto, Blue Cheese
Croutons, Walnuts with Cider Dressing
Served over Mesclun Greens*

*Platter of Ready Made Sandwiches on Wheat
and Whole Grain Breads with Lettuce and
Tomato including:
Turkey and Havarti, Ham and Swiss and
Chicken Salad
Potato Chips
Pickles*

Cookies and Brownies

Coffee and Tea Service

\$20.00 per person

Bistro

*Spinach Salad, Dried Cranberries,
Julienne Red Onions, Candied
Pecans with Creamy Bacon
Vinaigrette*

Chilled Quinoa Salad, Apricot, Lemon Zest and Mint

*Crustacean Wrap- Lobster, Shrimp, Crab,
Green Leaf Lettuce, Lemon Aioli
in a Parmesan Tortilla*

*Club Wrap- Turkey, Ham and Bacon with Lettuce,
Tomato and Mayo in a Sun-Dried Tomato Tortilla*

*Garden Wrap- Grilled Portabella Mushrooms,
Grilled Vegetables, Roasted Red Peppers,
Roasted Garlic Hummus, Spring Greens,
Alfalfa Sprouts in a Spinach Tortilla*

*Potato Chips
Pickles*

Assorted Dessert Bars

Coffee and Tea Service

\$22.00 per person

Buffet Luncheons
For Groups under 35 guests only

The Executive

Orzo Salad with Artichokes and Capers
Baby Greens with Dried Fruit, Roasted Pecans with Fig Vinaigrette

Seafood Croissant- Lobster, Crab, Shrimp, Greenleaf Lettuce, and Lemon Aioli on a Buttery Croissant
Smoked Rib Eye- Thin Sliced Smoked Rib Eye, Spicy Cole Slaw, Heirloom Tomato and Garlic Aioli on a French Baguette
Oven Roasted Turkey- Roasted Turkey, Applewood Smoked Bacon, Avocado, Romaine Lettuce, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, Alfalfa Sprouts and Chili Aioli on a Cuban Roll

Red and Green Grape Clusters

Mini Éclairs, Crème Puffs, Tartlets and Macaroons

Coffee and Tea Service

\$24.00 per person

Philly Grill

Mixed Greens with Buffalo Mozzarella and Roma Tomatoes with Balsamic Vinaigrette
Pasta and Grilled Vegetable Salad

Philly Cheesesteak Bar:
Grilled Steak with Peppers and Onions
Provolone Cheese
Grilled Chicken Breast with Cheddar Cheese

Lettuce, Tomato and Condiments

Hoagie and Kaiser Rolls

Seasoned Roasted Potato Wedges

New York Style Cheesecake with Berries

Coffee and Tea Service

\$22.00 per person

Buffet Luncheons

Deli Buffet

Soup of the Day
Baby Greens and Belgium Endive with
Grape Tomatoes, Garlic Croutons,
Herb Vinaigrette and Peppercorn
Ranch Dressing
Red Bliss Potato Salad

Sliced Oven Roasted Turkey Breast,
Applewood Smoked Ham,
Peppered Pastrami

Mild Cheddar, Swiss and Provolone Cheese
Crisp Lettuce Leaves, Red Onions,
Roma Tomatoes, Pickle Spears
Pepperoncini and Marinated Olives

Mayonnaise, Horseradish Aioli, Dijon Mustard

Artisan and Whole Wheat Deli Breads

Assorted Cakes, Pastries and Pies

Coffee and Tea Service
\$24.50 per person

Tex-Mex Buffet

Tortilla Soup
Roasted Corn and Jicama
Salad Pica de Gallo Vinaigrette
Baby Mixed Greens, Topped with Queso Fresco,
Tortilla Strips and Grape Tomatoes
Tequila Lime Vinaigrette

Shredded Lime Chipotle Chicken Breast
Black Bean and Corn Salsa
Warm Flour and Corn Tortillas

Beef Burritos with Manchego Cheese

Refried Beans
Spanish Rice

Cinnamon
Caramel Ice Cream

Coffee and Tea Service
\$26.00 per person

Asian Buffet

Cucumber and California Rolls with Pickled Ginger,
Wasabi and Soy Sauce
Oriental Sesame Noodle Salad
With Ginger and Peanut Butter Dressing

Miso Marinated Chicken Lettuce Wrap with Seaweed Salad
Ginger Honey Glazed Mahi-Mahi with Fried Leeks
Stir-Fried Beef with Broccoli, Bean Sprouts,
Water Chestnuts and Oyster Sauce

Fried Rice with Eggs
Ginger Glazed Carrots, Baby Bok Choy, Snow Peas

Green Tea Ice Cream

Coffee and Tea Service

\$24.95 per person

Buffet Luncheons

Carolina Buffet

*Roasted Corn Salad Squash Ratatouille
Chipotle Chili Vinaigrette
BBQ Cole Slaw with Black Beans
Mixed Greens with Fried Green Tomatoes
Roasted Shallot Vinaigrette*

*Southern Fried Chicken
Pulled Pork BBQ
Served with Rolls*

*Macaroni and Cheese
Molasses Baked Beans
Southern Style Green Beans*

Southern Cornbread

*Warm Peach Cobbler
Chocolate Peanut Butter Pie*

*Coffee and Tea Service
\$26.00 per person*

Italian Buffet

*Hearts of Romaine, Focaccia Croutons, Shaved Parmesan,
Kalamata Olives with Basil-Tomato Vinaigrette
Capellini Pasta, Red and Yellow Peppers
with Crispy Pancetta Bacon Dressing
Vine-Ripened Tomatoes with Mozzarella Cheese and Basil*

*Parmesan Breaded Chicken Breast with
Tomato Provençale Sauce
Baked Beef Lasagna
Pasta Primavera-Penne Pasta with Sun-Dried Tomatoes,
Asparagus, Broccoli, Celery, Carrots in Marinara Sauce
Topped with Shaved Parmesan*

Olive Oil Brushed Grilled Vegetables

Herb Focaccia Bread

*Panna Cotta with Fresh Berries
Cannoli's*

*Coffee and Tea Service
\$26.00 per person*

Blue Heron Lunch Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day

Traditional Salad Bar with Mixed Greens, Condiments and Dressings
Roasted BLT-Salad with Garlic Croutons, Grape Tomatoes, Crispy Bacon
with Balsamic Vinaigrette

Red Bliss Potato Salad with Dill

Vine-Ripened Roma Tomato and Fresh Mozzarella with Basil and Extra Virgin Olive Oil
Fresh Fruit Salad

Entree Selection

Select 2 of the following:

Herb-Crusted Chicken Breast with Tomato Provençale Sauce

Quinoa-Crusted Chicken Breast with Apricot Lemon Glaze

Roulade of Chicken Stuffed with Basil, Prosciutto Ham, Mozzarella
with Pomodoro Sauce

Roasted Boneless Pork Loin with Apple and Pear Stuffing

Breaded Tilapia-Filet with Papaya Mango Salsa

Miso Marinated Salmon with Fried Leeks

Broccoli Rabe Pasta with Shrimp, Sun-Dried Tomatoes, Red Onions

Grilled Atlantic Salmon with Dill Dijon Mustard Cream Sauce

Pot Roast of Beef with Red Wine and Forest Mushroom Demi Glaze

All Buffets Include Chefs Choice of Fresh Seasonal Vegetables, Rice or Potatoes
Fresh Baked Rolls and Butter

Dessert

Selection of Cakes, Pastries, and Pies

Coffee and Tea Service

\$28.50 per person

Prices based on a minimum attendance of 25 guests for Buffets.

Plated Luncheons

All Plated Lunches include Rolls, Soup or Salad, Entree, Dessert, Coffee and Tea Service

Soup

Soup of the Day

Italian Vegetable Soup with Meatballs

Beef Barley Soup

Potato and Leek Cream Soup

Broccoli and Cheese Soup

Mexican Tortilla Soup

Butternut Squash Soup with Apples

Split Pea Soup with Smoke Sausage

Lentil Soup with Diced Ham

OR

Salad

Mixed Garden Salad with Cherry Tomatoes, Cucumbers and Choice of Dressing

Caesar Salad with Shaved Parmesan

Roma Tomato and Fresh Mozzarella Salad with Basil

Roasted BLT Salad with Garlic Croutons, Grape Tomatoes, Crispy Bacon and Balsamic Vinaigrette

Iceberg Wedge with Diced Tomatoes, Crispy Bacon Crumbles and Buttermilk Blue Cheese Dressing

Field Greens with Tomatoes, Heart of Palm, Goat Cheese with a Shallot Vinaigrette

Freshly Sliced Seasonal Fruit

Desserts

Select 1 of the following:

Homemade Apple Pie

Raspberry Chocolate Cheesecake

Double Chocolate Fudge Cake

Boston Cream Pie

Key Lime Pie

Plated Luncheon Entrees

Chilled Entrees

*Asian Chicken Lettuce Wrap
Teriyaki Marinated Chicken Breast
with Bean Sprouts, Snow Peas,
Red Bell Peppers, Shitake Mushrooms
wrapped in Iceberg Lettuce
Served with Seaweed Salad
\$19.50 per person*

*Curried Chicken Salad
Diced Chicken Breast in a light
Curry Mayonnaise and Red Seedless Grapes on
Top of Mixed Baby Greens
\$18.50 per person*

*Wild Alaskan Smoked Salmon Wrap
Smoked Salmon, Cherry Tomatoes,
Sliced Romaine Lettuce, Balsamic Vinaigrette
in a Sun-Dried Tomato Tortilla
With Red Bliss Potato Salad
\$19.00 per person*

*Country Cobb Salad
Baby Mixed Greens with Oven Roasted Turkey,
Smoked Bacon, Granny Smith Apples, Eggs,
Tomatoes, Red Onions and
Maytag Blue Cheese and Dijon Vinaigrette
\$17.50 per person*

*Chipotle Chicken Caesar Salad
Wrap Grilled Sliced Chicken Breast,
Shaved Parmesan Cheese, Diced Tomatoes,
Romaine Lettuce, Caesar Dressing in a
Parmesan Tortilla with Mixed Greens
With Red Bliss Potato Salad
\$17.50 per person*

*Asiago Bagel Club Sandwich Sliced
Smoked Turkey Breast, Crisp Lettuce,
Sliced Tomatoes, Avocados,
Applewood Smoked Bacon
on an Asiago Bagel
With Red Bliss Potato Salad
\$17.50 per person*

*Garden Wrap
Grilled Portabella Mushrooms,
Grilled Eggplant, Roasted Red Peppers,
Roasted Garlic Hummus, Mixed Greens with
Alfalfa Sprouts in a Spinach Tortilla
With Red Bliss Potato Salad
\$17.00 per person*

*Rib Eye Sandwich
House Smoked Rib Eye Shaved Thin
With Shredded Napa Cabbage,
Heirloom Tomatoes with Garlic Aioli
On a French Baguette
With Red Bliss Potato Salad
\$20.50 per person*

*Italian Mortadella Sandwich
Deli Ham and Italian Style Mortadella
Sandwich with Provolone Cheese,
Pickled Red Pepper Relish on a Ciabatta Roll
With Red Bliss Potato Salad
\$17.00 per person*

Plated Luncheon Entrees

Hot Entrees

Chefs Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

*Chicken Vegetable Wellington
Breast of Chicken, Broccoli & Cheese
in a Puff Pastry
White Wine Cream Sauce
\$24.50 per person*

*Italian Roulade of Chicken
stuffed with
Sun-Dried Tomatoes, Feta Cheese, Wrapped
with Prosciutto Ham with a Pomodoro Sauce
\$24.00 per person*

*Stuffed Chicken Breast
with Wild Mushroom Duxelle
Baked in Puff Pastry
With a Fresh Herb Cream Sauce
\$24.50 per person*

*Grilled Salmon
Grilled Atlantic Salmon
in Tomato Lobster Sauce
Over Tri-Color Couscous
\$26.00 per person*

*Roasted Pork Loin
Oven Roasted Pork Loin
With Maple Glazed Apples and Pears
\$24.00 per person*

*Rainbow Trout
Pan-Seared Rainbow Trout Stuffed with
Bay Shrimp Ragout
Topped with Sliced Almond Butter
\$25.50 per person*

*Grilled Beef
Tenderloin
With Wild Mushroom Crust
And Green Peppercorn Demi Glaze
\$32.00 per person*

*Braised Short Ribs of Beef
Boneless Braised Short Ribs
with Mushroom Demi Glaze
\$27.00 per person*

*Vegetarian Pasta
Cannelloni Pasta filled with Roasted Vegetables
and Ricotta Cheese
with Pesto Marinara Sauce
\$20.50 per person*

Boxed Lunches

The Carolina
Smoked Turkey Breast, Dill Havarti Cheese
on a Sun-Dried Tomato Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Virginian
Honey Glazed Ham, Swiss Cheese
on a Herb and Cheese Club Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Gateway
Roast Beef, Provolone Cheese
on a Pretzel Baguette
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Triad
Grilled Chicken Breast, Sharp Cheddar Cheese on a
Sourdough Round
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.00 each

The Blue Heron Club
Turkey, Ham, Bacon, Swiss, Cheddar Cheese on
Wheat Berry Bread
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.00 each

The Piedmont
Prosciutto, Cappacola and Salami, Fresh Buffalo
Mozzarella on Focaccia Bread
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.50 each

Vegetarian Wrap
Grilled Portabella Mushroom, Grilled Squash,
Roasted Red Peppers, Alfalfa Sprouts, Red Leaf
Lettuce, Pesto Dressing in a Spinach Wrap
Pickle and Condiments

Whole Fresh
Fruit Potato
Chips
Cookie
\$15.00 each

Whole Fresh Fruit may be an apple, banana or pear.

Buffet Dinners

Viva L'Italia

*Orzo Pasta Salad with Bay Shrimp, Scallops,
Fresh Bell Peppers with Red Chili Oil
Tomato and Fresh Mozzarella Salad with
Basil*

*Grilled Eggplant and Tomato Salad
With Shaved Romano Cheese and Balsamic
Sherry Vinaigrette*

*Antipasti Platter:
Marinated Grilled Vegetables,
Italian Cured Meat, Provolone
Cheese, Marinated Olives, Artichoke
Hearts and Sun-Dried Tomatoes*

*Chicken Scaloppini
Fresh Sage and Fontina Cheese
with Mushroom Masala Sauce*

*Fruit di Mare
Mediterranean Seafood Stew
with Sun-Dried Tomatoes, Fresh Basil,
Red and Yellow Peppers, Polenta Cakes*

*Pasta Roulade
Stuffed with Spinach, Ricotta Cheese,
Prosciutto Ham, Fresh Basil and
Marinara Sauce*

*Fresh Vegetable Medley
Gnocchi with Alfredo Sauce*

Herb Focaccia Bread

*Torta Tiramisu
Cannoli's*

*Coffee and Tea Service
\$35.00*

Carolina Pig Pickin'

*Mixed Greens with Fried Green Tomatoes
Fresh Sliced Melon
BBQ Cole Slaw with
Black Beans
and Roasted Corn*

*Fried Catfish
Roasted Red Pepper Tartar Sauce
Over Bacon and Cheddar Cheese
Grits Pulled Pork BBQ
Southern Fried Chicken*

*Au Gratin Mashed Potatoes
Carolina Corn Pudding*

*Southern Green Beans
Homemade Corn Bread*

*Deep Dish Carolina Peach Tart
Strawberry Shortcake*

*Coffee and Tea Service
\$35.00 per person*

Low Country Buffet

*Salad Bar with Mixed Greens and
Traditional Accompaniments
Tomato, Cucumber and Sweet Onion Salad
Ambrosia Salad*

*Traditional Low Country Boil: Shrimp,
Smoked Sausage, Quartered Corn on the Cob,
and Red Potatoes
Grilled Barbeque Chicken
Crab Stuffed Baked Flounder*

*Hoppin John: Black Eyed Peas served over Rice
Carolina Corn Pudding*

Warm Buttermilk Biscuits and Jalapeno Biscuits

*Mixed Berry Cobbler with Vanilla Ice Cream
Lemon Meringue Pie*

*Coffee and Tea Service
\$35.00 per person*

Buffet Dinners

Blue Heron Cookout

*Baby Iceberg Wedge with Applewood Smoked Bacon, Cherry Tomatoes, Carrot Ribbons with Buttermilk Blue Cheese Dressing
Pasta Salad with Grilled Vegetables and Sun-Dried Tomato Pesto
Fresh Fruit Salad*

*Grilled Beef Hamburgers with Sliced Cheese, Lettuce, Tomato, Red Onion and Kaiser Rolls
All Beef Hot Dogs with Diced Onions, Black Bean Chili, Sauerkraut, Assorted Condiments*

*Grilled Corn on the Cob
Baked Beans*

*Caramel Apple Pie
Key Lime Pie*

*Coffee and Tea Service
\$19.00 per person*

Western Barbecue

*Field Greens with Condiments and Assorted Dressings
Fingerling Potato Salad with Crispy Bacon Black Bean and Corn Salad*

*Mesquite Smoked Beef Brisket with Balsamic Glazed Baby Onions
St. Louis Style Pork Ribs*

*BBQ Baked Beans
Grilled Corn on the Cob*

Fresh Baked Biscuits

*Caramel Apple Pie
Blueberry Bread Pudding*

*Coffee and Tea Service
\$27.50 per person*

Sports Bar Buffet

Cantina Station: Tri-Colored Tortilla Chips, Salsa, Guacamole, Warm Queso Dip, Black Bean Dip

French Fry Station: Waffle Fries, Regular Fries, Sweet

Potato Fries with Sea Salt, Ketchup, Ranch served in Paper Cups

Slider Station: Mini Angus Beef Burger, and Mini Buffalo Chicken Tender with Lettuce, Tomato, Cheddar Cheese

Mini Gourmet Pizzas: Tomato, Mozzarella and Basil, Four Cheese and Pepperoni

Salad Station: Build your own Chef Salad with Mixed Greens, Tomato, Cucumber, Olives, Ham and Turkey, Swiss and Cheddar Cheeses, Hard Boiled Egg

Ice Cream Sundae Bar: Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge Carmel, Strawberry Toppings, Bananas, Nuts, M&Ms, Sprinkles, Whipped Cream and Maraschino Cherries

*Coffee and Tea Service
\$27.00 per person*

**Prices based on a minimum attendance of 25 guests for Buffets.
Buffets will not be offered for groups of less than 25 guests**

Classic Dinner Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day

Mixed Field Greens with Condiments and Assorted Dressings

Frisee Salad with Grilled Zucchini, Eggplant, Red Pepper, Feta Cheese with Balsamic Vinaigrette

Fresh Fruit Salad with Orange Blossom Honey Vinaigrette Sprinkled with Micro Greens

Mixed Greens with Sliced Pears, Fuji Apples, Feta Cheese with a Shallot Vinaigrette

Greek Salad with Cucumbers, Tomatoes, Olives, Red Onions, Feta Cheese

Pasta Salad with Sun-Dried Tomatoes and Grilled Vegetables Red

Bliss Potato Salad with Fresh Dill

Roasted BLT Salad with Garlic Croutons, Grape Tomatoes, Crispy Bacon with Balsamic Vinaigrette

Spinach Salad with Mandarin Oranges, Gorgonzola Cheese with Cream Bacon Vinaigrette

Entree Selection

Select 3 of the following:

Sun-Dried Tomato Crusted Chicken Breast over Creamy Herb Polenta Chicken

Breast with Maryland Crab Cake Stuffing with a Lobster Butter Herb Crust

and a Roasted Red Pepper Cream Sauce

Prosciutto Wrapped Chicken Roulade with Cranberry Almond Stuffing with an Orange Beurre Blanc Pan-

Seared Salmon stuffed with Crawfish Tails Baked in Puff Pastry with Roma Tomato Relish

Miso Marinated Salmon with Fried Leeks

Sautéed Shrimp in a Lobster Riesling Cream Sauce with Polenta Cakes

Alaskan Halibut in a Dijon Mustard Dill Sauce

Breaded Tilapia Filet with Mango Salsa

Braised Boneless Short Ribs of Beef with a Chanterelles Cream Sauce

Grilled Beef Tenderloin with Tomato Chutney and a Blue Cheese Cream Sauce

Sliced New York Strip Loin with Mushroom Ragout and Blue Cheese

Grilled Pork Tenderloin Medallions with Red Bell Pepper Relish

Smoked Beef Brisket Carved -add \$4.00 per person

Roasted Angus Prime Rib of Beef Carved-add \$6.00 per person

Herb Marinated Boneless Pork Loin Carved-add \$4.00

All Buffets Include Chefs Choice of Fresh Seasonal Vegetables, Rice or Potatoes

Fresh Baked Rolls and Butter

Dessert

Selection of Cakes Pastries and Pies

Coffee and Tea Service

\$32.95 per person

Surf and Turf Buffet

*Tossed Green Salad with Assorted Dressings
Northern Bean and Bacon Salad*

*Crab and Scallop Slaw
Seafood Station: Chilled Jumbo Shrimp, Crab Claws,
Smoked Oysters, Scallops, Mussels*

*Baked Stuffed Lobster Tail
Whole Roasted Herb Filet Medallions with Madeira Sauce
Boston Baked Scrod*

*Butter Parsley New Potatoes
Saffron Basmati Rice*

*Asparagus with Hollandaise Sauce
Baby Carrot Bundles*

Freshly Baked Rolls

*Boston Crème Pie
Mountain Berry Cream
Flan Chocolate Mousse
Cake*

*Coffee and Tea Service
\$55.00 per person*

Minimum attendance of 50 guests required.

Plated Dinners

All Plated Dinners include Rolls, Soup OR Salad, Entree, Dessert, Coffee and Tea Service

Soup

*Asparagus and Brie Soup
Potato and Onion Cheddar Soup
Forest Mushroom Bisque with Truffle Oil Essence
Italian Wedding Soup with Chicken Quenelles
Butternut Squash Soup with Apples and Crème Fraiche
Carrot and Fennel Soup with Wild Rice
New England Clam Chowder*

OR

Salad

*House Salad: Herbed Gourmet Greens in a Fancy Cucumber Wrap with Carrot Ribbons
Iceberg Wedge with Diced Tomato, Bacon Crumbles with a Buttermilk Blue Cheese Dressing
Caesar Salad with Shaved Parmesan
Grilled Heart of Romaine Lettuce with Dried Cranberries, Caramelized Pecan Nuts, Grape
Tomatoes with a Chestnut Balsamic Vinaigrette
Fresh Sliced Mozzarella Cheese, Roma Tomatoes, Fresh Basil and Extra Virgin Olive Oil
Spinach Salad with Crispy Bacon, Mandarin Oranges and Eggs
Mixed Green Bundle with Crumbled Goat Cheese, Asparagus Wrapped with Prosciutto,
Cherry Tomatoes with Balsamic Vinaigrette
Boston Bibb Lettuce in a Watermelon Ring Sprinkled with Micro Greens and Goat Cheese Crumbled
with an Orange Blossom Honey Vinaigrette
Baby Mixed Greens in a Roma Tomato Cup with Shallot Dressing
Baby Arugula and Spinach with Red Grapes, Sliced Strawberries, Crumbled Goat Cheese,
with Creamy Bacon Dressing
Mixed Baby Greens with Sautéed Pears and Apples with Apple Cider Vinaigrette*

Enhancements

*Available at an Additional fee of \$8.00 per person
Maryland Crab Cakes with Roasted Red Pepper Sauce
Classic Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce
Pan-Seared Scallops with Pomegranate Gastrique Sprinkled with Micro Greens*

Intermezzo Sorbets

Available at an Additional fee of \$4.50 per person

Sorbet flavors are seasonal. Speak with your Event Coordinator for flavors available during your event.

Plated Dinner Entrees

Chefs Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

*Breast of Chicken Stuffed with
Forest Mushroom Duxelle Baked in Phyllo
Dough with Herb Cream Sauce
\$26.00 per person*

*Brie and Apple Stuffed Breast of Chicken
Wrapped in a Puff Pastry
with Brandy Cream Sauce
\$26.00 per person*

*Miso Marinated Atlantic Salmon
With Julienne of Fried Leeks
\$26.00 per person*

*Herb and Garlic Roasted Chicken Breast
With Rock Shrimp Fricassee
\$25.00 per person*

*Halibut
Pan-Seared Halibut with Dijon Mustard
And Fresh Dill Cream Sauce
\$28.00 per person*

*Seared Chilean Sea Bass
Topped with Shrimp and Crawfish Tail Ragout
\$28.00 per person*

*Macadamia Nut Crusted Mahi-Mahi
Coconut Curry Cream Sauce
\$28.00 per person*

*Filet of Beef
Topped with Mushroom Ragout and
Blue Cheese Crumbles with a
Cabernet Demi-Glace
\$32.00 per person*

*Grouper
Pan-Seared Atlantic Grouper with Julienne of
Fennel and a Saffron Butter Cream Sauce
\$27.00 per person*

*Herb Crusted Rack of Lamb
With Rosemary Demi-Glace
\$32.00 per person*

*Grilled Pork Tenderloin Medallions
Pork Tenderloin With Sliced Apples
and Brie Cheese Gratin with
Smoked Red Pepper Sauce
\$26.00 per person*

*Kurobuta Pork Chop
Grilled Kurobuta Pork Chop marinated
in Maple Syrup Topped with Sautéed
Sweet Onions, Apples and Pears
\$26.00 per person*

*Boneless Braised Beef Short Ribs
Smoked Red Pepper Glaze
\$26.00 per person*

*Filet of Beef
With Jumbo Mushroom Cup
And Sauce Bearnaise
\$32.00 per person*

Plated Vegetarian Entrees

Chefs Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

*Lasagna Rolls
With Fresh Vegetable Duxelle
Ricotta Cheese, Marinara Sauce
Julienne of Vegetables
\$22.00 per person*

*Spinach and Walnut Ravioli
With Alfredo Sauce
Seasonal Vegetables
\$22.00 per person*

*Vegetable Napoleon
Layered Grilled Vegetable Stack
With Eggplants, Zucchini, Yellow Squash, Red
Onion, Peppers, Portabella Mushrooms,
Tomatoes, with Pomodoro Sauce
Tri-Color Couscous
Seasonal Vegetables
\$25.00 per person*

*Spaghetti Squash, Zucchini, & Carrots with
Linguini and Grilled Portabella
Mushrooms with Heirloom Tomato Puree
\$22.00 per person*

Dessert Options for all Entrees

Select one

*Crème Brûlée Cheesecake
Individual Triple Chocolate Mousse
Double Chocolate Torte
Tiramisu Torte
Lemon Chiffon Torte*

Hors d'oeuvres

Pan-Seared Ahi Tuna with Seaweed Salad In a Waffle Cone
\$72.00 per 25 pieces

Pan-Seared Sea Scallops with Roasted Red Pepper Remoulade in a Waffle Cone
\$72.00 per 25 pieces

Smoked Duck Breast in a Savory Waffle Cone and Cranberry Relish
\$72.00 per 25 pieces

Duck Confit in a Basil Tart Shell with a Cranberry Mango Relish
\$68.00 per 25 pieces

Asparagus Tips with Smoked Gouda Wrapped in Prosciutto
\$48.00 per 25 pieces

Pecan and Goat Cheese Marbles
\$48.00 per 25 pieces

Bloody Mary Shooter with Shrimp Cocktail
\$100.00 per 25 pieces

Goat Cheese, Basil, Sun-Dried Tomato On a French Baguette
\$30.00 per 25 pieces

Tuscan Chicken Salad in a Phyllo Cup
\$48.00 per 25 pieces

Peppered Beef Tenderloin Served on a Crostini With Horseradish
\$95.00 per 25 pieces

Chili Verde Shooter with Pan-Seared Scallop
\$100.00 per 25 pieces

Mini Bruschetta with Assorted Toppings
\$30.00 per 25 pieces

Reception Selections

Hot Hors d'oeuvres

Roasted Garlic Pizzetas

\$75.00 per 25 pieces

Bacon Wrapped Atlantic Shrimp

\$94.00 per 25 pieces

Swedish, BBQ, Teriyaki OR Cajun Meatballs

\$25.00 per 25 pieces

Hot Wings with Blue Cheese Dip

\$25.00 per 25 pieces

Andouille Sausage en Croute

\$30.00 per 25 pieces

Crispy Coconut Shrimp

With Orange Sweet and Sour Sauce

\$45.00 per 25 pieces

Pecan Crusted Chicken Tenders

\$45.00 per 25 pieces

Mini Crab Cakes with Remoulade Sauce

\$74.00 per 25 pieces

Roasted Vegetable Quesadillas with Pico Di Gallo

\$35.00 per 25 pieces

Jerk Pork on Cuban Crostini with Plantain Relish

\$45.00 per 25 pieces

Seared Scallop on Toast Round

\$80.00 per 25 pieces

Assorted Mini Quiche Tartlets

\$50.00 per 25 pieces

Mini Lamb Chops Marinated in Rosemary and Garlic

\$100.00 per 25 pieces