

catering menu



BLUE HERON
WEDDING AND EVENT CENTER
— MEDINA, OHIO —

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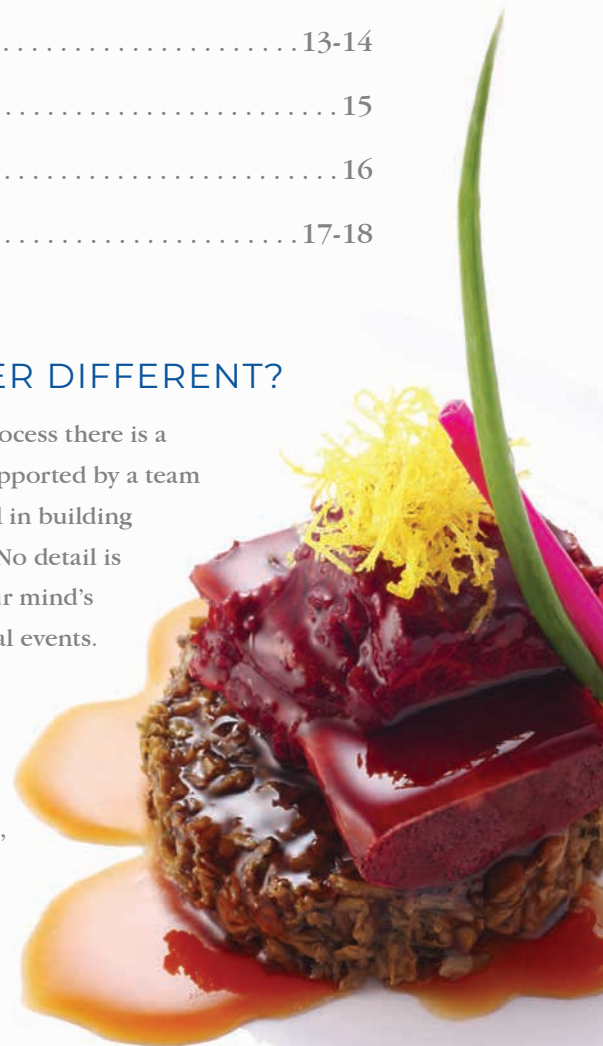
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WHAT MAKES BLUE HERON EVENT CENTER DIFFERENT?

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 dues 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, soppresseta, 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 crouete 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-crusted 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

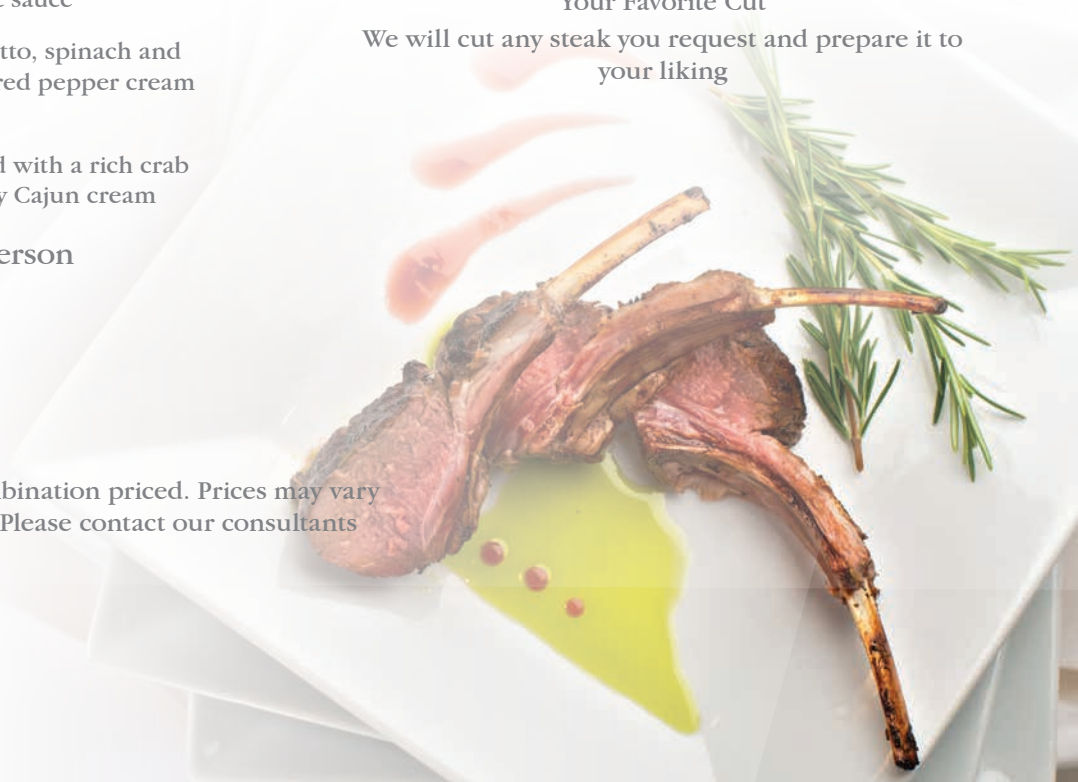
Braised Boneless Beef Short Rib Short ribs braised in red wine and aromatic vegetables in a pan reduction
38.95 to 40.95

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
WEDDING AND EVENT CENTER
— MEDINA, OHIO —

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