



BLUE HERON  

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CATERING

welcome





*Thank you for choosing blue heron catering!*

*We look forward to working with you to design the perfect menu for your event!*

We would be more than happy to work with you to design a menu focused on your tastes, dietary needs, style, and budget.

### **Buffet Menu**

Selection of one salad  
Selection of two entrees (plus optional  
vegetarian entrée)  
Selection of one vegetable  
Selection of one starch  
Rustic bread & whipped butter  
Selection of dessert  
Coffee & Assorted Teas

### **Plated Menu**

Selection of one soup or salad  
Selection of two entrees (plus optional  
vegetarian entrée)  
Selection of one vegetable  
Selection of one starch  
Rustic bread & whipped butter  
Selection of dessert  
Coffee & Assorted Teas

Our menus average around \$85-95 per person.

As they are all custom designed, we do not have set pricing. After you provide us with your selections, we will provide you with a cost proposal based on current market prices. If you have a set budget you are looking to stay within, please let us know and we would be happy to guide you towards our recommended selections.

### *Looking for something different?*

Items in this menu packet are simply examples of our most popular dishes. Blue Heron's Chefs are very passionate about local food and the farm-to-table experience, and they love a chance to be creative with the best of what's in season.

*Please note that while we do our best to keep this menu packet updated, all items are subject to market availability.*



## vegetarian hors d'oeuvres

*Hors d'oeuvres can be butlered or served stationary.*

*\* indicates this option will only be served stationary*

### Arancini

Spicy Sicilian Sauce

### Artisanal Cheese Board \*

Domestic & Imported Cheeses

Seasonal Fresh & Dried Fruits

Fig Compote, Nuts

Crackers & Crostini

### Seasonal Vegetable Bruschetta

### Caprese Skewers

Mozzarella, Grape Tomatoes

Fresh Basil

### Deviled Eggs with Caramelized Onion

### Grilled Cheese Tartines

Pear Purée, Balsamic Reduction

### Housemade Ricotta & Honey Crostini

### Marinated & Roasted Vegetable Platter \*

Marinated, Grilled, & Roasted

Seasonal Vegetables

### Rustic Breads & Spreads \*

Olive Tapenade, Pimento Cheese Dip

Herb Infused Olive Oil

Whipped Garlic Butter

Tomato & Basil Bruschetta

Rustic Breads & Crostini

### Tortilla Chips \*

Pico de Gallo, Spicy Queso

Guacamole

### Vegetable Crudités \*

Caramelized Onion Dip

Roasted Red Pepper Dip

### Vegetable Potstickers \*

Ginger Soy Dipping Sauce

### Vegetarian Stuffed Mushrooms



## *hors d'oeuvres*

*Hors d'oeuvres can be butlered or served stationary.*

*\* indicates this option will only be served stationary*

### **Charcuterie \***

Assorted Cured Meats & Cheeses  
Fig Jam, Mustard, Nuts, Crackers & Crostini

### **POULTRY**

#### **Chicken Sate**

Curried Yogurt Dipping Sauce

#### **Spicy BBQ Pulled Chicken Tostada**

Avocado Cream, Pickled Onions

### **PORK**

#### **Bacon Wrapped Blue Cheese Dates**

#### **Mini Italian Meatballs**

Spicy Sicilian Sauce

#### **Pork & Scallion Potstickers \***

Ginger Soy Dipping Sauce

#### **Sweet & Sour Kielbasa**

### **BEEF**

#### **Beef Sate**

Soy Mirin Glaze

### **SEAFOOD**

#### **Bombay Shrimp**

Mango Chutney

#### **Classic Cocktail Shrimp \***

Housemade Cocktail Sauce

#### **Mini Crab Cakes with Remoulade**

#### **Mini Lobster Tacos**

Jicama Shell, Avocado Lime Crema

#### **Pan Fried Oyster on Asian Soup Spoon**

Cabbage Compote, Champagne Butter

#### **Seared Sea Scallop with Bacon Dust**

Apple Cider Reduction

#### **Tuna Picado on Rice Cracker**



## soup

### Chowder

New England Clam  
Bacon & Corn

### Bisque

Roasted Cauliflower  
Coconut Curry  
Madeira Mushroom (Fall/Winter)  
Butternut Cider (Fall/Winter)  
Tomato Artichoke  
Potato Leek

Tomato Gazpacho  
(Summer)

or

## salad

### Blue Heron Salad

Roasted Shallot Vinaigrette  
Roasted Red Pepper, Daikon  
Add Great Hill Blue Cheese

### Caesar Salad

Romaine, Garlic Croutons  
Shaved Parmesan, Caesar Dressing

### Organic Mixed Greens

Strawberries, Sugared Walnuts  
Vermont Chèvre  
Maple Sherry Vinaigrette

### Warm Mushroom Salad

Roasted Mushrooms, Crispy  
Shoestring Potatoes  
Sherry Mustard Vinaigrette

## side dishes

### vegetables

#### SPRING

Roasted Asparagus  
Spring Dug Root Vegetables  
Sugar Snap Peas

#### SUMMER

Green Beans  
Pan Seared Corn  
Summer Succotash  
Heirloom Tomato Salad

#### FALL

Maple & Butter Whipped Squash  
Roasted Root Vegetable Medley

#### WINTER

Brown Sugar Roasted Turnips  
Roasted Brussels Sprouts & Shallots  
Roasted Winter Squash Medley  
Sautéed Winter Greens  
Sautéed Broccoli Rabe

#### YEAR ROUND

Brown Sugar Glazed Baby Carrots  
Garlic & Parmesan Roasted Broccoli  
Pan Seared Yellow Squash & Zucchini  
Sautéed Green Beans & Caramelized Onions

### starch

#### POTATOES

Herb Roasted Potatoes  
Roasted Fingerling Potatoes  
Roasted Sweet Potatoes  
Whipped Potatoes  
Roasted Garlic, Classic, Cheddar, Olive Oil  
Goat Cheese (+ \$2), Blue Cheese (+ \$2)

#### RICE

Basmati Rice Pilaf  
Ginger Scallion Rice  
Lemon Parmesan Risotto

#### PASTA

Lemon Garlic Fettuccine  
Seasonal Pasta Salad

#### OTHER

Creamy Mascarpone Polenta  
Israeli Couscous  
Quinoa & Beluga Lentils  
Quinoa Pilaf  
Squash & Goat Cheese Polenta



## entree selections

### BEEF

*Select a cut of beef*

Filet Mignon, Hangar Steak

Sliced Beef Tenderloin

Rib Eye, Braised Short Rib

*Select the preparation*

\* Caramelized Onion Butter

\* Chimichurri Sauce

\* Red Wine Demi Glace

\* Sauce Béarnaise

### SEAFOOD

Honey Garlic Chili Shrimp

New England Crabcakes

Tomato Syrup, Remoulade

Shrimp Risotto

Tomato Espelette Vinaigrette

*Select your fish (subject to market)*

Salmon, Striped Bass, Halibut, Tuna

Pan Seared, Pan Roasted, Oven Poached

*Select the preparation*

\* Citrus Beurre Blanc

\* Sherry Beurre Blanc, Pomegranate Glaze

\* Whole Grain Mustard Cream

\* Sesame Soy Glaze

### POULTRY

Chicken Marsala

Roasted Mushrooms, Marsala Sauce

Pan Roasted Breast of Duck or Chicken

*(subject to market)*

\* Burnt Orange Honey & Fig Compote

\* Fig Marmalade

\* Green Olives, Riesling, Fresh Herbs

\* Mustard & Caramelized Honey Jus

\* Lemon & Herbs

### PORK

Lightly Smoked Pork Tenderloin

Brandy Demi-Glace, Bacon Jam

### VEGETARIAN

Baked Stuffed Squash

Quinoa, Beluga Lentils

12-Year Aged Balsamic

Seasonal Vegetable Tian

Layered Seasonal Vegetables

Roasted Tomato Pasta

Marinated Artichokes, Sautéed Baby Spinach

Extra Virgin Olive Oil, Herbs

Stuffed Red Bell Pepper

Herbed Quinoa & Lentil Pilaf

Avocado Basil Pesto, Lemon Scented Ricotta

Wild Mushroom Risotto

Truffled Madeira Mushroom Cream

Sautéed Chef's Blend of Mushrooms

Roasted Butternut Squash (Fall/Winter)

Tomato Confit (Spring/Summer)

Parmigiano-Reggiano



## *signature desserts*

### **Chocolate Truffle Torte**

Brandied Cherries, Whipped Cream

### **Assorted Confections**

Chocolate Chip Cookies, Sugar Cookies

Lemon Bars, Chocolate Brownies

Raspberry Streusel Bars

### **Assorted Cupcakes**

Vanilla, Chocolate, Carrot Cake

### **Seasonal Sorbet**

### **Seasonal Cheesecake**

### **Seasonal Fruit Galette**

### **Seasonal Tart**

## *signature cakes*

### **The Classic**

Vanilla or Chocolate Cake

Vanilla or Chocolate Buttercream





## bar service

All bar service is subject to a bartender staffing fee of \$75.  
If your event requires an additional bartender, there will be an additional \$75 staffing fee.

### Consumption Bar Service

Choose the bar package to offer to your guests. All drinks will be added to your final bill.  
We will require a credit card number to be held on file at the start of the event.

### Cash Bar Service

Choose the bar package to offer to your guests. Guests will pay for their own drinks.

## bar packages

### Beer & Wine

House beers in bottles & cans

Banquet wines

*Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir*

Soft drinks

*Option to add a Signature Cocktail*

### Classic

House beers in bottles & cans

Banquet wines

*Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir*

House liquors

*Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey,  
Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum*

Soft drinks

### Premiere

House beers in bottles & cans

House wines (please select 2-3 reds and 2-3 whites)

*Red— Cabernet Franc, Cabernet Sauvignon, Malbec, Nebbiolo, Pinot Noir, Zinfandel*

*White— Chardonnay, Sauvignon Blanc, Pinot Grigio, Grüner Veltliner, Moscato*

House & limited premium liquors

*Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey,  
Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum*

*Grey Goose Vodka, Bombay Sapphire Gin, Redemption Rye Whiskey, Jameson Irish Whiskey,  
Maker's Mark Bourbon, Herradura Anejo Tequila, Captain Morgan Spiced Rum*

Soft drinks

Please inquire if you are interested in choosing a sparkling wine for a toast,  
or if you are interested in any specialty wines or liquors from our list.

*Listed selections are based on our current inventory and are subject to change.*





## venue rental costs

|            | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| Off Season | ●   | ●   | ●   | ●   |     | ●   | ●   |     |     |     |     |     |
| In Season  |     |     |     |     | ●   |     |     | ●   | ●   | ●   | ●   | ●   |

### Bistro

Min 30 — Max 45

*Available for daytime events that end before 3pm.*

| Wed | Thu | Fri | Sat | Sun |
|-----|-----|-----|-----|-----|
| 500 | 500 | 500 | 500 | 500 |

### Lincoln Hall

*Daytime events that end before 3pm.*

*Evening events starting at 3pm or later.*

| Min | Wed | Thu | Fri | Sat | Sun |               |
|-----|-----|-----|-----|-----|-----|---------------|
|     | 500 | 500 | 500 | 500 | 500 | 30 — Max 85 * |

|            | Wed | Thu | Fri  | Sat  | Sun |
|------------|-----|-----|------|------|-----|
| Off Season | 500 | 500 | 1000 | 2000 | 500 |
| In Season  | 500 | 500 | 1500 | 2500 | 500 |

*Daytime events that end before 3pm.*

*Evening events starting at 3pm or later.*

| of | Wed  | Thu  | Fri  | Sat  | Sun  |                                         |
|----|------|------|------|------|------|-----------------------------------------|
|    | 1000 | 1000 | 1000 | 1000 | 1000 | All<br>Blue Heron<br>Min 50 — Max 180 * |

|            | Wed  | Thu  | Fri  | Sat  | Sun  |
|------------|------|------|------|------|------|
| Off Season | 1500 | 1500 | 3500 | 4500 | 1500 |
| In Season  | 2000 | 2000 | 4500 | 5500 | 2000 |



## TERMS & CONDITIONS

### Deposit

A deposit of 30% is due with your signed contract within 14 days of its receipt. A second deposit of 20% is due 30 days prior to the event. If your event is booked less than 30 days before the event, a 50% deposit is due with your signed contract. A final deposit of the remaining balance is due one week prior to the date of the event.

### Payment

All payments for catering services must be in cash or check.

The Blue Heron require a credit card hold for any costs which are not pre-paid in advance of the event, including open bar by consumption. Additional alcohol and/or extended service costs which may be incurred during the event will be billed at the end of the event. Payment of final balance is due at the end of the event.

### Cancellation

If the event is cancelled, the client will be billed for all services rendered for the event up to the date of cancellation. In the event of emergencies or severe weather, the event may be re-scheduled for a date within a year from the original date.

### Menu

Any changes in the menu may change the per person cost. Menu prices are not guaranteed until 30 days before date of event due to market fluctuations and will not vary more than 15% annually. All food must be consumed on premise due to insurance and health code regulations. Any food remaining on a buffet line at the end of a meal will be discarded.

### Gratuities

There will be a 20% gratuity added to the final bill. Any additional gratuities are at the discretion of the host.

### Administrative Fee

A 10% taxable administrative fee will be added to all charges. This fee helps to cover the costs of event planning and execution, from meetings and menu development to insurance, fuel, and utility costs. This fee does not include gratuity and no part of this fee is used to pay staff.

### Tax

All food- and alcohol-related charges are subject to 7% Massachusetts meals tax (6.25% state tax + .75% local tax). Other costs and fees are subject to 6.25% sales tax.

### Guest Count

The Blue Heron has a minimum number of 30 guests for catering events.

A guaranteed number of guests must be given to the Blue Heron two weeks prior to the date of the event. For a served dinner, meal selections must also be given two weeks prior to the date of the event. Final charges will be based on the guaranteed number of guests or the final guest count, whichever is higher.

### Alcohol

The Blue Heron is fully licensed for the sale and service of alcoholic beverages in accordance with the policies and procedures of the Massachusetts ABCC and will strictly enforce all state and federal liquor laws. All Blue Heron bartenders and managers are TIPS certified and reserve the right to refuse service to any guest who appears intoxicated. **For events at the Blue Heron, no outside alcohol is permitted to be brought on the property, and no alcohol purchased at the Blue Heron may be removed from the property.**

### Security/Damage

All decorations, sound equipment, gifts, or other personal items brought to the Blue Heron must be removed the night of the event.

Complimentary coat hooks/hangers are provided for your guests at the Blue Heron. The Blue Heron is not responsible for any items left behind after the event. The Blue Heron does not permit decorations to be affixed to the walls, floors, ceilings, or lighting fixtures. The Blue Heron reserves the right to charge the client for any damage done to Blue Heron property during the event.

### Parking

For events at the Blue Heron, self-parking is available in the three lots behind the restaurant. The parking spaces on the street in front of the Blue Heron and across the street at the Town Hall are public parking and may also be used by guests.