



BLUE HERON CATERING



**We believe in the simplest recipes, relying on
rich, local and fresh ingredients. Everything is
made from scratch to provide hearty &
wholesome food!**



PRICING



Buffet meals prices vary from \$21.95-\$40.95 per person

Plated meals starting at \$55 per person to ensure fair wages

Final counts are required 14 business days prior to the event date

All prices are based on a 75 person minimum (75< party prices will vary)

BLUE HERON OFFSITE CATERING

CATERING PACKAGES



Silver Pkg.



Gold Pkg.



Additional Items

Basic Package (Included w/ Buffet): Chafers, serving utensils, staff to refill buffet - 10% gratuity

Silver: Disposable silverware, plates, napkins \$4 pp + staff fills & clears
dinnerware - 20% gratuity

Gold: Real silverware, china plates \$6.50 pp + staff fills & clears
dinnerware - 25% gratuity

Add water goblets to Gold pkg. \$3.50 pp

Staff monitors and takes care of BH provided dinner related
services in every package

Additional Rental items

Linen napkins \$1.50 per person

Charger Plates \$1.50 each

Tablecloths 120" round white: \$20

52 X 114" rectangle white: \$12 each

90 X 156" white (drapes to floor) \$20 each

BUFFET MENU

Buffet dinners include the following items:

- House-made bread
- Choice of 2 entrees – pricing is based on higher priced entrée
- Choice of salad, starch & vegetable

BEEF

CARVED PRIME RIB . . . \$40.95 PP (OR MARKET PRICE)

Premium prime rib rubbed in our special seasonings & slow roasted with au jus & horseradish sauce

CHAR-GRILLED SIZZLER STEAK . . . \$30.95 PP

Char-grilled sizzler steak in bourbon sauce

HOUSE SMOKED BEEF BRISKET . . . \$26.95 PP

House smoked beef brisket with root vegetables & pan sauces

BEEF POT ROAST. . . \$26.95 PP

Braised beef roast with a homemade gravy

ORANGE BRAISED BEEF TIPS . . . \$25.95 PP

Orange braised beef tips with ginger, oranges, sweet potatoes, red peppers; served over rice (Not GF)

BEEF LASAGNA . . . \$23.95 PP

Traditional beef lasagna with premium cheeses (Not GF)

LONDON BROIL (CARVED) . . . \$34.95 PP

Marinated London broil in a bourbon sauce

NEW YORK STRIP STEAK . . . \$32.95 PP (OR MARKET PRICE)

Center cut New York Strip steak in wild mushroom bordelaise

PORK

CARVED DEARBORN HAM . . . \$24.95 pp

Honey glazed oven roasted Dearborn ham

APPLE CIDER PORK TENDERLOIN . . . \$24.95 pp

Roasted pork loin in a reduced apple cider with a rich & creamy butter sauce

HONEY DIJON PORK TENDERLOIN . . . \$23.95 pp

Slow roasted pork loin in our special honey Dijon sauce

BBQ PULLED PORK . . . \$21.95 pp

House made bbq pulled pork

BBQ PORK RIBS . . . \$24.95 pp

Homemade bb q sauce cooked over tender, slow roasted pork ribs

APPLE PORK ROAST . . . \$23.95 pp

Pork roast with roasted apples & honey mustard marinade

All items are Gluten Free unless specified

POULTRY

PECAN CHICKEN . . . \$24.95 pp

Sautéed pecan crusted chicken breasts with a honey Dijon sauce

BOURBON GLAZED CHICKEN BREAST . . . \$22.95 pp

Grilled chicken breasts in a bourbon & orange glaze

THAI PEANUT CHICKEN . . . \$22.95 pp

Thai chicken with a creamy peanut sauce served over rice

LEMON PARMESAN CHICKEN . . . \$22.95 pp

Grilled chicken breasts in a lemon butter sauce & parmesan cheese

CHARDONNAY CHICKEN . . . \$22.95 pp

Chicken breasts finished with a light white wine sauce

CHICKEN ALFREDO . . . \$21.95 pp

Penne pasta, broccoli & sautéed chicken breasts in an alfredo sauce (Not GF)

CHICKEN FLORENTINE . . . \$22.95 pp

Sautéed chicken breasts with fresh spinach & cheese gratin

CHICKEN MARSALA . . . \$23.95 pp

Sautéed chicken breasts with sautéed mushrooms, onions & wine sauce

ROASTED PEPPER CHICKEN . . . \$23.95 pp

Chicken breasts with roasted red peppers & cheese sauce

PESTO CHICKEN . . . \$23.95 pp

Sautéed chicken breasts with our homemade pesto cream
& parmesan cheese sauce

STARCHES

Choose one (order an extra side \$1.95 pp)

SMASHED REDSKINS WITH CHIVES

ROASTED REDSKINS WITH ROSEMARY & PARMESAN

CURRY OVEN ROASTED REDSKINS

SWEET POTATO MASH WITH BROWN SUGAR & CINNAMON

MASHED SWEET POTATOES WITH CARAMELIZED ONIONS

RICE PILAF

CHEESY POTATOES

HOMEMADE WHIPPED POTATOES WITH GARLIC

HOMEMADE AU GRATIN POTATOES – Thinly sliced potatoes in a rich cream sauce & cheese blend (Not GF) . . .
additional \$1.00 pp

BAKED BEANS – Homemade, slow cooked four beans with smoked bacon

MACARONI & CHEESE – With a blend of premium cheeses (Not GF) . . . additional \$1.00 pp

VEGETARIAN

VEGETARIAN LASAGNA - \$26.95 pp

Our homemade pesto & roasted vegetables, spinach & premium cheeses (Not GF)

VEGETABLE ALFREDO - \$22.95 pp

Roasted vegetables served over a bed of fettuccine topped with alfredo sauce (Not GF)

PORTABELLO MUSHROOMS - \$25.95 pp (Not GF)

Red wine marinated stuffed portabello mushrooms

MUSHROOM RISOTTO - \$25.95 pp

Classic creamy mushroom risotto with parmesan & fresh herbs

FISH/SEAFOOD

SALMON JAVANESE - \$29.95 pp

Atlantic salmon fillets with our famous javanese sauce (Not GF, but can be requested)

SEAFOOD ALFREDO - \$33.95 pp

Seafood alfredo with shrimp, scallops, crab & penne pasta (Not GF)

HONEY BBQ SALMON - \$28.95 pp

Grilled Atlantic salmon fillets with homemade honey jalapeno bbq sauce

VEGETABLES

Choose one (order an extra side \$1.95 pp)

HONEY BUTTER GLAZED BABY CARROTS

SEASONAL VEGETABLE BLEND

HOMEMADE CREAMED CORN – With smoked Applewood bacon & scallions

GREEN BEANS – Steamed with almonds

ROASTED CAULIFLOWER – With rosemary & garlic . . . additional \$1.25 pp

SUMMER MEDLEY (seasonal) - Assortment of summer squash, onions, asparagus, tomatoes & cheese

ROASTED VEGETABLE BLEND (spring, fall & winter) – Cauliflower, sweet potatoes, butternut squash & brussels sprouts

BUTTERED CORN

CARAMELIZED BRUSSELS SPROUTS (seasonal) – With bacon & caramelized onions

RUSTIC STYLE VEGETABLE RATATOUILLE – Onions, garlic, eggplant, zucchini, peppers & tomatoes

ROASTED ASPARAGUS (seasonal) – Fresh asparagus with butter & garlic . . . additional \$1.25 pp

BALSAMIC GREEN BEANS – Green beans dressed in a balsamic vinaigrette (cold)

SALADS

Choose one (order an extra side 2.50 pp)

NATURE LOVER'S SALAD – Mixed greens, seasonal fruit, feta cheese, almonds; served with our homemade poppyseed dressing . . . additional \$1.00 pp

FRESH FRUIT SALAD (seasonal) – fresh fruit

GARDEN SALAD – Mixed greens with tomatoes, carrots, cucumbers, onions, feta cheese with ranch & poppyseed dressing

PASTA SALAD – Pasta salad with orzo, assorted vegetables & Italian vinaigrette

CAESAR SALAD – Romaine lettuce, parmesan cheese, croutons & caesar dressing (salad is served pre-dressed) Additional \$1.00 pp (Not GF)

CHOPPED SALAD – Mixed greens, beets & goat cheese with spiced pecans with vinaigrette dressing . . . additional \$1.00 pp

SPINACH SALAD – Baby spinach, red onions, feta cheese, spiced walnuts with strawberry vinaigrette . . . additional \$1.00 pp

MEDITERRANEAN SALAD – Olives, onions, tomatoes, pepperoncini's, feta & asiago cheese with a Greek vinaigrette dressing

GREEN BEAN SALAD (seasonal) - Made with local green beans & vegetables in a thyme vinaigrette

MICHIGAN POTATO SALAD – Michigan potatoes with smoked bacon, onions, eggs & mayonnaise . . . additional \$1.00 pp

COLESLAW – Traditional style

MANGO COLESLAW – Chunks of mango & apples in our special coleslaw blend

DRESSINGS

Pick two (.75 cents pp to add third dressing)

RANCH

CAESAR

POPPYSEED VINAIGRETTE

FRENCH

GREEK VINAIGRETTE

BALSAMIC VINAIGRETTE - ADDITIONAL .75 PP

POPPYSEED VINAIGRETTE

ITALIAN VINAIGRETTE



THEMED BUFFETS

Your choice of 3 stations (minimum 100 people) \$38.95 pp

SALAD STATION

Pick three

GARDEN SALAD – Mixed greens, cucumbers, onions, tomatoes, feta cheese, ranch & poppyseed dressing
GREEK SALAD – Mixed greens, pepperoncini's, kalamata olives, peppers, red onions, feta, Greek dressing
CAESAR SALAD – Romaine lettuce, parmesan cheese, croutons, Caesar dressing (Not GF)
NATURE LOVER'S SALAD – Mixed greens, fresh fruit (seasonal), almonds, pecans, feta cheese, poppyseed dressing
SPINACH SALAD – Baby spinach, toasted walnuts, red onions, bleu cheese & balsamic vinaigrette
APPLE & MANGO COLESLAW – Chunks of mango & apples in our special coleslaw blend

TEX MEX STATION

Pick three items (maximum 2 meats)

CLASSIC SHREDDED PORK - Peppers, pineapple & cilantro REFRIED BEANS – Homemade
ASIAN SHREDDED PORK - Soy sauce, ginger, spices (Not GF) SHREDDED CILANTRO LIME CHICKEN
VEGETARIAN FILLING - Roasted peppers, onions & garlic

CARVING STATION

Pick three (only one carved meat)

CARVED NY STRIPS - On crostini with bleu cheese (Not GF)
CARVED DEARBORN HAM – Served with a fig sauce
CARVED SALMON JAVANESE – Soy, ginger, garlic, brown sugar, lime & butter (Not GF)
CORN SALAD – Roasted corn with peppers, onions & cilantro
ROASTED SWEET POTATOES – Served with caramelized onions & reduced balsamic
BROWN RICE SALAD – Bacon, scallions & dried cherries
AU GRATIN POTATOES – Thinly sliced potatoes with our special blend of cheese (Not GF)

CURRY STATION

Pick three (maximum 2 meats)

LAMB ROGANJOSH – Tomato curry sauce THAI CHICKEN – Creamy peanut sauce
MEATBALLS – Red curry sauce CHICKEN CURRY – Coconut curry sauce
WILD RICE BLEND JASMINE RICE BLEND

TEXAN STATION

Pick three

BBQ RIBS – Our special sauce BAKED BEANS
JACK DANIELS GRILLED CHICKEN COWBOY SLAW
CORN BREAD WITH JALAPENOS

BAKED POTATO BAR

All included

BAKED POTATOES SOUR CREAM CHEDDAR CHEESE SCALLIONS RED ONIONS BACON PIECES
BUTTER SALSA HOT SAUCE BROCCOLI

All items are Gluten Free unless specified

SUMMER BBQ MENU

\$ 24.95 pp (pricing based on minimum 75 pp)

BBQ CHICKEN – Homemade bbq sauce with our slow roasted, pulled chicken

BBQ RIBS – Beef ribs with our special homemade bbq sauce

COLESLAW – Homemade traditional style

POTATO SALAD – Homemade traditional style salad

STREET CORN – With butter, mayonnaise, lime, our special Mexican style seasoning & parmesan cheese

FRUIT – Fresh seasonal fruit

HORS D'OEUVRE PARTY

Priced as a dinner party – Pricing based on minimum of 5 items & 75 pp or more

CHEESE & CRACKERS DISPLAY – Gourmet cheese & cracker assortment - \$6.95 pp

HUMMUS TRIO & GOURMET CRACKERS - \$3.00 pp

TRIO OF BRUSHETTA WITH TOAST POINTS - \$3.00 pp

QUESO DIP, SALSA & TORTILLA CHIPS - \$3.00 pp

MEATBALLS – bbq, mushroom or Swedish - \$3.25 pp (Not GF)

SPINACH DIP WITH BREAD - \$2.95 pp

FRESH FRUIT TRAY - \$3.00 pp

VEGETABLE TRAY - \$3.00 pp

STUFFED MUSHROOMS – Spinach & smoked gouda, Italian sausage or chorizo - \$3.95 pp (Not GF)

ASSORTED MINI SANDWICHES - \$3.95 pp (Not GF)

JUMBO SHRIMP COCKTAIL - \$2.75 per piece

JUMBO ROSEMARY SHRIMP - \$3.25 per piece

BBQ PORK OR PULLED CHICKEN SLIDERS - \$4.00 pp

THINLY SLICED HAM ON MINI BUNS - \$4.00 pp

SMOKED FISH PATE WITH CRACKERS - \$4.25 pp

MINI SAUSAGE WITH SMOKED CHEDDAR CHEESE - \$3.50 pp (Not GF)

DEVILED EGGS WITH ASSORTED GARNISHES - \$2.95 pp

APPLE SMOKED BACON WRAPPED APRICOTS - \$4.25 pp

CHICKEN TENDERLOINS – Sautéed chicken breasts cut small in a light wine sauce - \$4.25 pp

BAKED CHICKEN WINGS – Asian orange, buffalo, sweet chili, bbq, hot - \$4.25 pp

BAKED BRIE – With berries, praline almonds, sourdough bread - \$4.95 pp

BEAN CASSEROLE – Layers of spicy beans, cheddar cheese, guacamole, salsa & sour cream, tortilla chips - \$3.25 pp

May Request GF Crackers – small fee may apply

COCKTAIL HOUR

ALA CARTE ITEMS priced as pre-dinner items (minimum of 75 pp)

- BAR CHEESE & CRACKERS - \$1.95 pp
- HUMMUS TRIO & GOURMET CRACKERS - \$2.25 pp
- CHICKEN OR BEEF SATAYS - \$3.95 pp
- QUESO DIP, SALSA & TORTILLA CHIPS - \$2.75 PP
- SPINACH DIP WITH CRACKERS - \$1.25 pp
- TORTILLA CHIPS & SALSA - \$1.25 pp
- STUFFED MUSHROOMS - \$3.50 pp (Not GF)
- FRUIT TRAY - \$1.50 pp
- JUMBO SHRIMP COCKTAIL - \$2.75 per piece
- BBQ PORK OR PULLED CHICKEN SLIDERS - \$3.25 pp
- SMOKED FISH PATE WITH CRACKERS - \$3.50 pp
- VEGETABLE TRAY - \$1.50 pp
- DEVILED EGGS WITH ASSORTED GARNISHES - \$1.95 pp
- APPLE SMOKED BACON WRAPPED APRICOTS - \$2.50 pp
- MINI SAUSAGE WITH SMOKED CHEDDAR CHEESE - \$2.95 pp (Not GF)
- CHEESE & CRACKERS DISPLAY - \$3.00 pp
- TRIO OF BRUSHETTA WITH CRACKERS...\$2.25 pp
- BBQ or Swedish MEATBALLS - \$2.95 pp (Not GF)

May Request GF Crackers – small fee may apply

COCKTAIL HOUR PACKAGES



PACKAGE 1

- PACKAGE #1 - \$3.50 pp
- Vegetable tray with dip
- Spinach Dip with gourmet crackers
- Hummus platter with gourmet crackers

- PACKAGE #2 - \$5.50 pp
- Roth Kase Cheese display with gourmet crackers
- Trio of bruschetta & Queso dip with tortilla chips



PACKAGE 4

- PACKAGE #3 - \$6.95 pp
- Smoked fish pate
- Bar cheese, gourmet crackers
- Mini sausages with smoked cheddar cheese

- PACKAGE #4 - \$ 9.95 pp Charcuterie board
- Salami, prosciutto, other assorted meats,
- assorted cheeses, olives, crackers, fruit

All items are Gluten Free unless specified

DESSERT MENU

PIES - \$25.00 8 slices ea. (Not GF)

Blueberry
Strawberry rhubarb
Apple
Cherry
Pumpkin
Peach

CHEESECAKES - \$40.00 ea. (Not GF) 16 slices ea.

Chocolate
Vanilla
Caramel apple
Strawberry
Espresso
Peanut butter & jelly
Sweet potato with a gingersnap cookie crust
Blueberry

COOKIES - \$15.00 per dozen (Not GF)

Chocolate chip
Snickerdoodle - GF
Oatmeal raisin
Lemon butter
Chocolate no bake
Peanut butter
M & M
Molasses
Sugar cookie (GF)

MUFFINS - \$2.25 pp (Not GF)

Blueberry
Chocolate chip
Michigan fruit
Lemon poppyseed
Cranberry almond

SHEETCAKES (Not GF)

White - \$2.00 pp
Chocolate - \$2.00 pp
Marble - \$2.00 pp
German chocolate - \$3.00 pp
Chocolate ganache - \$3.25 pp
Carrot cake - \$3.00 pp
Fillings - additional \$75 cents pp
Lemon, custard, chocolate, raspberry

OTHER ITEMS

Grand Marnier truffles - \$2.50 pp
Chocolate pecan bar . . . \$2.50 pp (Not GF)
Strawberry rhubarb tart . . . \$2.25 pp (Not GF)
Apple tart with local cherries . . . \$2.25 pp (Not GF)

Mini dessert bar - \$7.50 pp (choose 5)

Cream cheese fruit tarts (not gf)
Cinnamon rolls (not gf)
Chocolate pecan bars (not gf)
Cheesecake bars (not gf)
Lemon curd (gf)
Fruit tarts (not gf)
Brownies (not gf)
Chocolate ganache cake (not gf)
Donut holes with special toppings (not gf)
Mini cupcakes (not gf)

DONUTS \$18 per dozen (Not GF)

Frycakes – plain, nutty, chocolate

BROWNIES - \$18.00 per dozen (Not GF)

Chocolate, Peanut butter, S'mores

SPECIAL PRICED BUFFET MENU

PICK ONE OF THE THREE MENUS

ALL SERVED WITH SOURDOUGH BREAD

MENU OPTION A: \$24.95

- **APPLE PORK ROAST** - Pork roast with roasted apples & honey mustard marinade
- **AMISH CHICKEN** - Eight piece chicken baked in a country style gravy
- **VEGETABLE RATATOUILLE** – Onions, garlic, eggplant, zucchini, peppers & tomatoes
- **CHEESY POTATOES**
- **RICE SALAD WITH BACON & DRIED CHERRIES**

MENU OPTION B: \$25.95

- **BEEF POT ROAST** - Braised beef roast with a homemade gravy
- **CHICKEN & RICE** – Served with broccoli & cheddar cheese
- **HOMEMADE WHIPPED POTATOES WITH GARLIC**
- **HOMEMADE CREAMED CORN** – With smoked Applewood bacon & scallions
- **VEGETABLE SLAW**

MENU OPTION C: \$22.95

- **BEEF LASAGNA** - Traditional beef lasagna with premium cheeses (Not GF)
- **CHICKEN ALFREDO** - Penne pasta, broccoli & sautéed chicken breasts in an alfredo sauce (Not GF)
- **HONEY BUTTER GLAZED BABY CARROTS**
- **MEDITERRANEAN SALAD** – Olives, onions, tomatoes, pepperoncini's, feta & asiago cheese with a Greek vinaigrette dressing

All items are Gluten Free unless specified