



*Bold~Thoughtful~Honest  
The Experience You've Been Craving*

*Let us make your event special with thoughtful menu design, courteous staff and our personal touch.*

*We are able to accommodate serving different formats for your event.*

*Butler Passed Hors d' oeuvres, Plated Sit-Down Dinners, Buffets and Dessert Tables.*

*This is one day you don't want to skimp on the food and is one of the most memorable parts of your wedding.*

*Let us make it a delicious one.*

*The Hors D' Oeuvres Myth*

*Some couples request a hors d' oeuvres only reception thinking it may be less expensive than a traditional dinner. This is not necessarily true. If the reception is held during a traditional dinner time (5 to 7) guests and their appetites will be ready for dinner, even if the invitation says otherwise. Individual hors d' oeuvres are more time consuming to prepare and in turn more costly than traditional buffet service. Ideal hors d' oeuvres reception times are afternoon (2 to 5) or late evening (7 to 10).*

*Styles of Service and Which is Right for You?*

*Semi Sit Down*

*A pleasant combination of a sit down meal and a traditional buffet. We often pair a pre-plated salad with water carafes and breadbasket with butter plate. We also will recommend the appropriate number of buffets for your guest count to minimize length of serving time and time it takes. Our goal is to have your guests served in less than 30 minutes.*

*Plated*

*Plated dinners are the most formal and elegant service style in which every course is served to your guests. They are typically more expensive because of the increased labor needed to serve your guests in a timely manor. Our goal is under 20 minutes with this service style. A dual entrée (portions of two entrees, chicken and pork) is a great way to avoid having to compile orders from your guests on rsvp cards. It also helps with the speed and efficiency of dinner.*

*Service*

*We take a limited number of events to ensure your event is properly taken care of. You receive the service of the ownership/management as well as our best and most experienced serving staff. We get high praise from our past events for the thoughtfulness given to their guests.*

***Pricing Good for 2016***

Owner & Executive Chef: Nic Stang, [nic@blueheronsupperclub.com](mailto:nic@blueheronsupperclub.com) /320-685-3831  
Off-Site Catering Manager/ Chef: Paul Pundsack, [paul@blueheronsupperclub.com](mailto:paul@blueheronsupperclub.com) / 320-290-4698  
On-Site Banquet Coordinator: Chrissy Stang, [chrissy@blueheronsupperclub.com](mailto:chrissy@blueheronsupperclub.com)/ 320-685-3831

### **Our Commitment to you...**

Thank you for your interest in booking your special event with The Great Blue Heron. We are committed to making your event a pleasant and memorable experience, and take pride in our outstanding service and culinary expertise. The information is to create an overall understanding of the services offered at The Great Blue Heron, however should you have any further questions please feel free to give us a call.

We look forward to making your special day an event to remember.

**The Entire Staff at The Great Blue Heron**

**Tastings:** The Great Blue Heron is Proud to Offer a Complimentary Tasting for up to Four Guests (Please call for Available Times)

### **Entrée Prices Include: Entrée, Potato, Vegetable, Salad & Bread Selections**

**\*Blue Heron Signature Entrees\* (Ask about our Signature Heart Shaped Wedding Chicken Entrees)**

#### ***Legendary Chicken Romano***

A Lightly Lemon-Peppered & Breaded Chicken Breast Served with Homemade Alfredo Sauce

#### ***Famous Home-Style Baked Chicken***

Fall off the Bone Moist & Tender Baked & Perfectly Seasoned Chicken

#### ***Parmesan-Encrusted Chicken***

Perfectly Seasoned Parmesan & Panko Encrusted Breaded Breast of Chicken, Herb Cream Sauce

#### ***Roast Beef***

Slow Roasted Beef Accompanied by Blue Heron Au Jus, Classic Au Jus or Traditional Beef Gravy

#### ***Champagne Chicken***

Lightly Seasoned & Breaded, Panko Encrusted Breast of Chicken, Creamy Shallot & Champagne Sauce

#### ***Chicken Marsala***

Panko Encrusted Breast of Chicken, Sliced Mushrooms, Sun-Dried Tomatoes & Garlic Simmered in Marsala Cream Sauce

#### ***Boursin Chicken***

Perfectly Seasoned Breaded Breast of Chicken, Garlic & Herb Boursin Cream Sauce

### **Silver**

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner Guests: Chinette Disposable Plates, High Quality Disposable Flatware, Paper Napkins, Table Linens (**Buffet Service for all Guests**)  
Beverage Station with Lemon Ice Water & Coffee- Cream & Sugar (**Disposable Cups**)

### **Gold**

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner Guests: China, Flatware, Linen Napkins and Table Linens (**Buffet Style Dinner**)  
Sliced Lemon or Cucumber Infused Ice Water & Coffee Beverage Station- Assorted Creamer & Sugar (**Disposable Cups**)

### **Platinum**

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner Guests: China, Flatware, Linen Napkins, Table Linens and Stemmed Glassware.  
Plated Salad, Basket of Bread & Whipped Butter Plate on each Table (**Modified Style Buffet**)  
Two Lemon or Cucumber Ice Water Carafes on Each Table/ Coffee Station- Assorted Creamers, Sugar & China Coffee Cups

### *Minnesota Chicken*

Breaded Chicken Breast- Blue Heron Signature Stuffing, Granny Smith Apple & Onion Cream Sauce

### *Stuffed Pork Loin*

Pork Loin Rolled with Blue Heron Signature Stuffing, Maple Butter Cream Sauce

### *Porketta- Just like on the Iron Range*

Filletted Pork Loin Stuffed with Fresh Italian Herbs, Creamy Roasted Red Pepper Sauce

### *Chicken Cordon Bleu*

Panko Encrusted Hand Stuffed Breast of Chicken with Ham & Swiss Cheese, Supreme Sauce

### *Chef's Chicken Roulade*

Stuffed Chicken Breast with Chopped Walnuts, Spinach, Asiago & Caramelized Onions, Asiago Cream Sauce

### *Chicken Breast A La Blue Heron*

Stuffed Breast of Chicken- Mild Feta, Spinach & Wild Mushroom Blend, Creamy Roasted Red Pepper Sauce

### *Distinct Stuffed Chicken*

Stuffed Breast of Chicken with Baby Spinach, Fontina Cheese & Prosciutto, Supreme Cream Sauce

### *Hunter's Chicken*

Seared Breast of Chicken Topped with Sliced Mushrooms, Crumbled Bacon, Diced Onion, Garnished with Crumbled Blue Cheese Cream Sauce

### *Tuscan Chicken... Add .50*

Prosciutto & Provolone Stuffed Breast of Chicken with Vodka Tomato Cream Sauce

### *Chicken Saltimbocca... Add .50*

Provolone & Sage Stuffed Breast of Chicken Wrapped in Prosciutto with Lemon Sauce

### *Mediterranean Stuffed Chicken... Add .50*

Olive Tapenade, Feta, Sun-Dried Tomatoes & Spinach Stuffed Breast of Chicken with Pesto Cream Sauce

### *Autumn Harvest Stuffed Chicken... Add .50*

Smoked Gouda, Arugula, Diced Apples, Crumbled Bacon Finish with Syrah Wine Cream Sauce

### Silver

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner  
Guests: Chinette Disposable Plates, High Quality Disposable Flatware, Paper Napkins, Table Linens (Buffet Service for all Guests)  
Beverage Station with Lemon Ice Water & Coffee- Cream & Sugar (Disposable Cups)

### Gold

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner  
Guests: China, Flatware, Linen Napkins and Table Linens (Buffet Style Dinner)  
Sliced Lemon or Cucumber Infused Ice Water & Coffee Beverage Station- Assorted Creamers (Disposable Cups)

### Platinum

Head Table: China, Flatware, Stemware, Table Linens, Linen Napkins, Table Linen Skirted Head Table & Plated Dinner  
Guests: China, Flatware, Linen Napkins, Stemmed Glassware, (Buffet Style Dinner)  
Plated Salad, Basket of Bread & Whipped Butter Plate on each Table  
Two Lemon or Cucumber Ice Water Carafes on Each Table/ Coffee Station- Assorted Creamers, Sugar & China Coffee Cups

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***“Premium Entrée Selections”***

***Texas Style Smoked Beef Brisket... Inquire About Price***

Slow Smoked Beef Brisket, Signature BBQ Sauce

***Roulade Eye of Round... Inquire About Price***

Filletted & Stuffed with Blue Cheese & Sliced Shallots Accompanied by Blue Cheese Cream Sauce

***10 oz. Pork Prime Rib... Market***

Country Wine Rubbed & Slow Roasted, Green Apple Mango Salsa

***Certified Angus Beef Prime Rib... Market***

Chef Carved, Perfectly Seasoned & Slow Roasted, Traditional Au Jus or Blue Heron Au Jus

***~Potato Selections~***

Garlic Mashed

Classic Mashed & Gravy

Rice Pilaf

Sliced Baby Reds with Sautéed Peppers & Onions

Baked with Sour Cream & Butter

Hidden Valley Ranch Mashed Potatoes

Boursin Cheese Whipped Potatoes

Smoked Gouda Dauphinoise Potatoes (doe-fin-wahz)

Vermont White Cheddar Mashed Potatoes

***\*Signature Blue Heron Dressing Available... 1.25 Per Guest***

***\*Signature Heart Shaped Chicken Entrees... 1.25 Per Guest Plus Entrée Price***

***~Vegetable Selections~***

Amaretto Glazed Carrots **or** Glazed Baby Carrots

Parisian Carrots & Sugar Snap Pea Pods

Green Beans Almandine

Monoco Blend (Green & Yellow Beans with Baby Carrots)

Cape Cod Blend (Yellow & Orange Carrots, Snap Peas & Green Peppers)

Baby Carrots & Green Beans Tossed with Fresh Chopped Parsley & Garlic

Green Beans with Caramelized Shallots

Italian Blend- Green Beans, Diced Tomato & Tarragon with Red Wine Vinegar

Asparagus with Sautéed Mushrooms & Scallions... 1.50 Per Guest Extra

***~Bread Options- Served with Fresh Herb Garnished Butter Plate~***

Fresh Baked White & Wheat Cloverleaf Dinner Rolls

Butter Fluff Dinner Rolls

Assorted Petit Pain Dinner Rolls - 10 grain, white, poppy seed

Asiago Encrusted Baguette

Roasted Garlic Infused Baguette

Fresh Baked Cranberry/Wild Rice Infused Baguette

Fresh Baked Wild Rice Baguette

***Accompanied by:***

Whipped Butter Plate or Plate of Butter Balls

~Salad Selections~

Fresh Seasonal Fruit Kabobs Brushed with Amaretto Coconut Glaze

~Traditional Caesar Salad~

Chopped Romaine, Parmesan Cheese, Home-Style Croutons and Creamy Caesar Dressing

~House Salad~

Fresh Mixed Greens, Roma Tomato Wedge, English Cucumber Slices, Croutons, Shredded Parmesan Cheese with Peppercorn Ranch Drizzle

~Italian Style Salad~

Fresh Mixed Greens, Red Onion Pedals, Banana Peppers, Parmesan Cheese, Roma Tomato Wedges, Croutons  
Sliced Black Olives & Italian Vinaigrette

~Strawberry Fields Salad~

Variety of Fresh Mixed Greens, Sliced Strawberries, Crumbled Mild Feta, Toasted Slivered Almonds & Poppy Seed Dressing

~Blue Heron Salad~

Variety of Fresh Mixed Greens, Roasted Red Grapes, Glazed Walnuts, Crumbled Feta with Balsamic Vinaigrette

~Cold Spring Salad~

Fresh Mixed Greens, Roasted Corn, Fresh Cilantro, Sliced Olives, Diced Tomatoes, Red Onion, Avocado & Balsamic Vinaigrette

~Berry Bliss Salad~

Fresh Mixed Greens with Sliced Strawberries, Raspberries, Crumbled Feta & Raspberry Vinaigrette

~Pomberry Salad~

Fresh Mixed Green, Blueberries, Glazed Walnuts, Crumbled Feta & Pomegranate Vinaigrette

~Autumn Harvest Salad~

Fresh Mixed Green, Chopped Pears, Apples, Glazed Nuts, Feta with Maple Balsamic Vinaigrette

~B.L.T Salad~

Fresh Mixed Green, Crumbled Bacon, Roma Tomato Wedges, Parmesan Cheese, Croutons with Creamy Avocado Peppercorn Ranch

Younger Guest Options

**~Plated Children's Dinner~** Chicken Tenders, Hot Vegetable, Seasonal Fresh Fruit Wedges, BBQ Sauce, Ranch & Ketchup  
9.00 Per Child Plus Fees

**~Kids Buffet~** Chicken Tenders, Mac ~n~ Cheese, Fresh Baby Carrots with Ranch, Seasonal Fresh Fruit Wedges  
9.00 Per Child Plus Fees

\*Buffet is set-up on Just Right Kids Size Table\*

~Other Options~

~Please Inquire about Pricing for Additional Entree Selections

~Punch Bowl, Punch, Punch Cups & Napkins... 20.00 Per Gallon

~Cake Cutting, Plates, Forks & Picked Up Through Buffet- No Charge (Served to Guests at Tables- .50 Per Guest)

~Travel & Set-Up Fees May Apply Depending on Location of Special Event

~For Credit Card Payment Please Add 3% Transaction Fee/ AMEX Add 4%

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~Specialty Menus~

~Hog Roast & Fixings~

Slow Roasted Hog, **Not Roasted On-Site!**  
House BBQ Sauce & Honey Mustard

Hot Sides to Select From

Bourbon Molasses Baked Beans with Diced Flame Roasted Apples, Baby Red Potatoes with Sautéed Peppers & Onions  
Signature Cheesy Hash Browns, Corn on the Cob (Seasonal), Oven Roasted Herb Seasoned Potatoes, Au Gratin or Scalloped Potatoes  
Creamy Garlic Mashed, Homemade Mac~n~Cheese

Cold Sides to Select From

Summer Vegetable Pasta Salad, Creamy Coleslaw or Apple Slaw, Homemade Creamy Baby Red Potato Salad, Honeydew,  
Cantaloupe, Pineapple Wedges & Honeydew Fruit Wedges, Watermelon Wedges, Seasoned Kettle Chips  
Corn Bread Muffins with Honey Butter, White & Wheat Fresh Baked Hamburger or Dollar Buns  
Creamy Cucumber Salad, Broccoli Raisin Salad, Classic Caesar Salad, Chopped BLT Salad with Peppercorn Ranch  
Garden Fresh Vegetable Display with Peppercorn Ranch

**Price Varies Depending on Quantity of Sides, More Options Available**

**\*Please Call to Inquire about Pricing\***

~Burger Bar~

Grilled Burgers & Grilled Chicken Sandwiches  
Pretzel Buns, Fresh Baked White & Wheat Hamburger Buns  
Garden Fresh Condiment Display  
Lettuce, Sliced Tomatoes, Onions & Pickles, BBQ Sauce, Ketchup, Mustard & Mayo  
Specialty Condiments  
Caramelized Onions, Sautéed Onions or Sautéed Mushrooms

Cheeses

Swiss, Cheddar, American, Provolone, Pepper Jack & Smoked Gouda

**Price Varies Depending on Condiments & Sides Selected**

**\*Please Call to Inquire about Pricing\***

~Pasta Bar~

Penne Pasta Tossed with Marinara & Homemade Mini Meatballs  
Penne Pasta Tossed with Alfredo Sauce  
Parmesan-Panko Encrusted Chicken Breast

Vegetable Choice:

California Blend, Malibu Blend **or** Choice

Salad Choice:

Italian Style Salad **or** Classic Caesar Salad

Bread Choice:

Bread Sticks **or** French Baguette

Roasted Garlic Baguette

Asiago Baguette

18.00 Per Guest, 18% Service Fee & Local Sales Tax

**\*Can be Customized in a Variety of Ways, Please Call to Inquire about Pricing\***

**\*All Credit Card Payment Please Add 3% Service Fee/ AMEX 4%\***

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