



*Creative~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.

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.

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 as well as attention to detail given to their guests.

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 family style salad with water carafes and breadbasket with whipped 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 rsyp cards. It also helps with the speed and efficiency of dinner.

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). 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 the best and most experienced serving staff. We get high praise from our past events for the thoughtfulness as well as attention to detail given to their guests.

Pricing Good for 2017

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

“What Our Couples Have to Say About Our Food & Service”

We visited three other wedding caterers' before meeting Mr. Paul Pundsack, and we were beyond relieved because we were heading into that desperation zone of wedding planning. His service, professionalism, demeanor, and attitude blew us away from the get go, and we knew right after the tasting that he was our guy.

The presentation and execution of a very large meal for our closest friends and family was flawless. The food literally tasted better on our wedding day than at the tasting, which says it all. Not a single complaint; however, a multitude of praise for the excellent dinner and service. We highly recommend Paul and his team at The Blue Heron Supper Club, it was truly a great experience.

Thanks again for all you did for our big day, Paul, it was the best.

*Sincerely,
The Rockwells! :)*

Hope all is well! I wanted to reach out to thank you and your team for doing such a wonderful job for our wedding! We and our guests were incredibly pleased with how well everything was. The food was amazing and your service was great. We are still receiving compliments on everything. Food was a very important aspect to us and you knocked it out of the park!

Alex & Ashley

Thanks so much Paul. I can't begin to say how much I've appreciated your flexibility thus far. You are fantastic to work with!

Kirsten

Thank you for being so great to work with. I am being honest when I say that working with you and The Great Blue Heron have been totally stress-free and INCREDIBLE. I am so happy to have chosen you to do my catering and am so appreciative of all the 'extras' you've done for our day – taking care of dessert table, placing menu cards, sending me pictures of napkin colors, etc. You have no idea how much that helps me out - especially with living a few hours away. Thank you, thank you for excellent customer service. I'm so blessed to have you & your staff be a part of our day!

*Thanks for all you do!
Kirsten Hogberg*

*Paul,
Thank you, once again, for serving an absolute wonderful meal. I heard so many great things about the meal. I appreciate you being so willing to accommodate all of my requests.*

*Many thanks,
Renee*

*Dear Paul,
My fiancé Tuan and I would love to have you and your staff at the Blue Heron cater our wedding on March 2016. We were very impressed with your service and dedication to your craft.*

*Thank you again!
Alicia & Tuan*

*Paul,
Thank you for the great food yesterday for our wedding. We were very pleased.
Thanks again,
Liz & Adam*

*Hi Paul,
Thank you so much for spending time with us to explain your services and food. We really appreciate it. Your food and services are excellent and impressive.*

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- Certified Angus 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

New-Chicken Mignon

Peppered & Bacon Wrapped Breast of Chicken, Supreme Sauce with Crumbled Bacon Garnish

Boursin Chicken

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

New-Chicken Madetra

Seasoned Panko Encrusted Chicken Breast, Sliced White Mushrooms, Beef Broth, Madeira Wine Sauce, Shredded Mozzarella & Parsley Garnished

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)
Flavored Ice Water Decanter

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 for Everything)
Flavored Ice Water Decanter with 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, Stemmed Glassware (Buffet for Entrée, Potato & Vegetable)
Two Bowls of Family Style Salad with China Plates, Basket of Bread & Herb Garnished Whipped Butter Plate on each Table
Two Flavored Ice Water Carafes on Each Table

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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...

Prosciutto & Provolone Stuffed Breast of Chicken with Creamy Marinara

Mediterranean Stuffed Chicken...

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

Autumn Harvest Stuffed Chicken

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

Grilled Sirloin Steak, Chicken Or Shrimp Kabobs

Call for Price

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)
Flavored Ice Water Decanter

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 for Everything)
Flavored Ice Water Decanter with 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, Stemmed Glassware, (Buffet Style Dinner)
Two Bowls of Family Style Salad with China Plates, Basket of Bread & Herb Garnished Whipped Butter Plate on each Table
Buffet for Potato, Vegetable & Entree
Two Flavored Ice Water Carafes on Each Table

“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

Braised Beef... Inquire for Pricing

~Potato Selections~

Skin on Creamy Garlic Mashed

Traditional Mashed & Gravy (Chicken & Beef Gravy Options)

Mashed Yukon Gold's with Fontina Cheese & Sautéed Leeks

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 Mashed Potatoes

Vermont White Cheddar Mashed Potatoes

~Vegetable Selections~

Amaretto Glazed Carrots **or** Glazed Baby Carrots

Baby Carrots & Sugar Snap Pea Pods

Green Beans Almandine **or** Green Beans with Candied Pecans

Honey Glazed Baby Carrots

Seasoned Green Beans with Red Pepper Strips

Prince Edward (Green & Yellow Beans with Baby Carrots)

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

White Petit Pain Dinner Rolls

Asiago Encrusted Baguette

Roasted Garlic Infused Baguette

Fresh Baked Cranberry/Wild Rice Infused Baguette **or** Fresh Baked Wild Rice Baguette

Accompanied by:

Whipped Butter Plate

~Salad Selections~

New- Asian Salad

Mixed Greens, Red Pepper Strips, Mango, Sesame Seeds with Sesame Thai Vinaigrette topped with Fried Wonton Strips

Traditional Caesar Salad

Chopped Romaine, Parmesan Cheese, Diced Tomato, 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 Greens, Blueberries, Glazed Walnuts, Crumbled Feta & Pomegranate Vinaigrette

Autumn Harvest Salad

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

B.L.T Salad

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

New-Apple Cranberry Pecan Salad

Fresh Mixed Greens, Blend of Diced Red & Green Apples, Dried Cranberries, Candied Pecans, Crumbled Feta & Poppy Seed Dressing

New-Apple Salad

Blend of Frisee & Arugula, Diced Apples, Candied Pecans, Crumbled Feta, Sweet Spiced Cider Vinaigrette

Younger Guest Options

~Plated Children's Dinner~ Chicken Tenders, Hot Vegetable, Seasonal Fresh Fruit Wedges, BBQ Sauce, Ranch & Ketchup
11.00 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

~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 & 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
~A Variety of Sides to Select from Available Upon Request~

Please Call to Inquire about Pricing

~Pasta Bar~

Penne Pasta with Other Options Available

Sauces: Pesto Cream, Roasted Red Pepper, Cheese Sauce, Marinara, Herb Cream, Alfredo

Meat Selections: Italian Sausage, Julienne Chicken, Parmesan Chicken, Meatballs, Hamburger, Shrimp, And Mock Crab

Vegetable Choice: See Selections Above

Salad Choice: See Selections Above

Bread Choice: Bread Sticks **or** French Baguette, Roasted Garlic Baguette, Asiago Baguette

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

~Mashed Potato Bar~

Variety of Mashed Potatoes, Baked Potatoes or Herb Roasted Available
Variety of Meat & Sauces
Large Variety of Toppings
Variety of Salads & Bread Selections to Choose From

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