

Lunch Menu's

Listed prices include single use plates, flatware, napkins & linen table cloth.



Italian Escapes

Chicken Alfredo

Grilled Chicken, Penne Pasta, Creamy Alfredo Sauce, Caesar Salad, Bread Choice
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Traditional Pasta

Italian Style Beef or Chicken Meatballs, Penne Pasta, Marinara Sauce, Caesar Salad, Bread
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Classic Meat Lasagna or Sautéed Vegetable Medley & Spinach Lasagna
Classic Meat Lasagna or Meatless Spinach Lasagna, Caesar Salad, Bread Choice

Order in quantities of 9

9.95 20 to 50 Guests, 9.75 51 to 100 Guests, 9.45 101 and Over Guests

NEW- Spicy Cajun Chicken Pasta

Cajun Seasoned Chicken Breast, Penne Pasta, Roasted Red Pepper Cream Sauce
Creamy Caesar Salad, Bread Choice

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Bread Choices:

Breadsticks, Garlic Bread, Roasted Garlic Baguette or French Bread- Butter Packets

Whole Wheat Penne Pasta Available by Request, Additional Cost May Apply

IMPROVED- Baked Potato

Pulled Seasoned Pork or Grilled Seasoned Shredded Chicken
Diced Onion & Tomatoes, Crumbled Bacon, Steamed Broccoli, Caramelized Onion
Shredded Cheese, Cheese Sauce, Sliced Jalapeno's, Butter
Peppercorn Ranch, House BBQ Sauce & Sour Cream Bottles
House Mixed Greens Salad with Assorted Dressings or Caesar Salad

8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

Just Can't Miss

Parmesan-Crusted Chicken Breast, Garlic Mashed Potatoes
Amaretto Glazed Carrots, Petit Pain Roll- Butter
Herb Cream Sauce & Fresh Parsley Garnish

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Chicken Romano- "A Blue Heron Classic"

Chicken Breast, Lightly Lemon Peppered, Panko Encrusted & Baked
Topped with Homemade Alfredo Sauce, Parmesan Cheese & Parsley Flakes
Garlic Mashed Potatoes, Glazed Baby Carrots, Dinner Roll- Butter

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Across the Border

2 Soft Shell Tortillas (Hard Shells Available by Request)
Seasoned Taco Meat (Traditional Ground Beef or Shredded Chicken, Both Add 1.00)
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

NEW- Fajita Bar

Soft Shell Tortillas (Hard Shells Available by Request)
Grilled Chicken Mixed with Sautéed Peppers & Onions
Beef- Add 2.00 more
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

2 Soft Shell Tortillas (Hard Shells Available by Request)
Seasoned Shredded Pulled Pork with Shredded Cabbage
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

2 Soft Shell Tortillas (Hard Shells Available by Request)
Shredded Smoked Beef Brisket
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Condiments Included with All Taco Bars

Shredded Lettuce, Diced Tomato, Peppers, Onion, Shredded Cheese, Sour Cream
Purple Chips & Garden Fresh Salsa, Spanish Rice

Blue Heron Signature Baked Chicken

2pc's Signature Baked Chicken, Mashed Potatoes with Gravy, Coleslaw
Cloverleaf Dinner Roll- Butter
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

Herb Encrusted Baked Chicken

2pc's Herb Encrusted Baked Chicken, Sliced Baby Reds with Sautéed Peppers & Onions
Amaretto Glazed Carrots, Cloverleaf Dinner Roll- Butter
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

Grandma's Classic

Meatloaf with BBQ Glaze, Mashed Potatoes with Beef Gravy, Green Beans, Classic Coleslaw
Cloverleaf Dinner Roll- Butter
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

Customized Sandwich Bar-"Build it your Way"

Assorted Fresh Baked Breads, Assorted Deli Meats & Cheeses, Seasonal Fresh Fruit Display,
Kettle Chips, Pasta Salad
Garden Fresh Condiment Tray
Lettuce, Sliced Tomatoes, Red Onions, Pickles, Mayo & Mustard
9.75 20 to 50 Guests, 9.45 51 to 100 Guests, 9.25 101 and Over Guests

Delivery Fee and Sales Tax Apply to all
3% Credit Card Fee if Used for Payment

Soup & Sandwich Bar

Assorted Fresh Baked Breads, Assorted Deli Meats & Cheeses

Or

Grilled Chicken Sandwich & Grilled Hand Pattied Hamburgers/ Fresh Baked Buns

Garden Fresh Condiment Tray

Lettuce, Sliced Tomatoes, Red Onions, Pickles, BBQ Sauce, Mayo & Mustard
(Grilled Burger add Ketchup to Condiment Tray)

Soup Choices

~Vegetable Beef, Chicken Noodle, Chicken Dumpling, Chicken Wild Rice, Broccoli Cheese,
Potato Bacon, Beef Stew Or Chili

Crackers, Bowls, Spoons

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Grilled Sandwich Bar

Choice of: Grilled Chicken Sandwich or Grilled Hamburger

Fresh Fruit Display & Cheesy Potatoes

Garden Fresh Condiment Tray

Lettuce, Sliced Tomatoes, Red Onions, Pickles, Mayo, Mustard, BBQ Sauce & Ketchup

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Pretzel Buns Available for Additional Cost

Little Miss Piggy

Pulled Pork or Pulled Chicken, Fresh Baked Buns (White or Wheat Available)

Bourbon Molasses Baked Beans with Flame Roasted Apples

Classic Coleslaw, Kettle Chips

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Sub or Add Smoked Chicken Add.. 1.00 Per Guest

NEW- Stir Fry

Sautéed Vegetables:

(Broccoli, Carrots, Peppers, Pea Pods, Sliced Mushrooms, Onion Pedals, Celery, Fresh Garlic)

Tossed with Teriyaki Glaze & Grilled Chicken

Choice of: Rice Pilaf or Chow Mein Noodles

Vinegar Coleslaw

French Bread- Butter

Beef- Add 2.00 Extra

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Soup & Salad

Fresh Baked Bread Bowls

Homemade Soup Selections

Beef Stew, Clam Chowder, Broccoli Cheese, Chicken Wild Rice, Potato Bacon, Chili

Crackers, Spoons

Mixed Greens Bowl or Classic Caesar Salad

8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Minnesota Comfort Casseroles

Tator Tot Hot Dish

(Ground Beef, Tator Tots, 3 Cheese Blend, Green Beans & Mushroom Sauce)
Mixed Greens Bowl with Assorted Dressings
Cloverleaf Dinner Rolls- Butter
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

Beef Stroganoff

(Egg Noodles, Cubed Beef, Creamy Mushroom Beef Gravy)
Mixed Greens Bowl with Assorted Dressings
Cloverleaf Dinner Rolls- Butter
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

Hamburger Goulash

(Elbow Noodles, Ground Beef, Stewed Tomatoes, Onions Topped with Cheese)
Mixed Greens Bowl with Assorted Dressings
Cloverleaf Dinner Rolls- Butter
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

NEW- French Dips

Fresh Baked French Dip Hoagies
Sliced Roast Beef in Au Jus
Cascading Fresh Fruit Display
Creamy Coleslaw
Seasoned Kettle Chips
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

New- Country Fried Chicken Steak

Flattened & Hand Breaded Breast of Chicken, Fried to a Golden Brown
Smothered in a Creamy Sausage Gravy
Herb Roasted Potatoes, House Salad with Assorted Dressings, Dinner Roll- Butter
8.95 20 to 50 Guests, 8.75 51 to 100 Guests, 8.55 101 and Over Guests

New- Philly Cheesesteak Sloppy Joes

Seasoned Ground Beef, Diced Green Peppers & Onions
Topped with Pepper Jack or Swiss Cheeses
Creamy Coleslaw
Seasoned Kettle Chips
Pickle Slices
8.45 20 to 50 Guests, 8.25 51 to 100 Guests, 8.05 101 and Over Guests

All menus can be customized to suit customer needs
(Please contact The Great Blue Heron for other Options)

Ala Cart Options

Assorted Bottled Water, Regular & Diet Sodas... 1.00
Fresh Baked Cookie of the Day... 1.00
Gourmet Brownies... 1.50
Assorted Old Fashion Bars... 1.65

*Delivery Fee and Sales Tax Apply to all
3% Credit Card Fee if Used for Payment*

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