

Blue Heron Restaurant  
112 North Main Street  
Sunderland, Massachusetts  
www.blueherondining.com

Katie and Greg's Wedding Reception Menu

Stationary Hors d'Oeuvres

Raw Bar

Oysters on the Half Shell  
Herb Coulis, Cajun Remoulade, Mignonette  
Mussels Dijonnaise  
Shrimp Cocktail  
Ceviche

Domestic and Imported Cheese Table

Cheeses Accompanied with Seasonal Fruit, Crusty Breads and Crackers

Passed Hors d'Oeuvres

Melon Wrapped in Prosciutto  
Chilled English Pea Soup with Mint Infusion ( Served in Shot Glasses )  
Homemade French Fries ( Served in Paper Cones )  
Scallion Wrapped in Beef Tenderloin

Served Salad

Organic Romaine Lettuce, Gruyere Cheese, Avocado,  
Hearts of Palm with White Truffle Oil and Lemon Vinaigrette

Elegant Buffet

Grilled Tuna

with Garlic & Olive Sauce with Red & Yellow Tomato Relish

Beef Tenderloin

with Cabernet Demi-Glace and Baby Pear Red and Yellow Tomato Relish

Vegetarian Napoleon

Layered Potato, Beets, Rutabaga, Leeks, and Onions, Drizzled with Balsamic Syrup

Grilled Asparagus

Orange Scented Carrots

Dessert

Banana Pudding

Wedding Cake Provided by Client  
Coffee & Tea Service