

Blue Heron Restaurant & Catering  
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### Sample Hors d'Oeuvres

This is only a small sampling of hors d'oeuvres we have prepared for events in the past. Some items are more expensive than others, and some items are seasonal. If you have a favorite hors d'oeuvre and it is not on this list, please let us know and we will be happy to add it.

#### Stationary

##### *Roasted & Grilled Vegetable Platter*

*An Assortment of Seasonal Vegetables  
Served with Tuscan Bean Puree and Caponata*

##### *Baked Brie en Croute*

*with Roasted Pears and Red and Green Grapes*

##### *Imported and Domestic Cheese Platter*

*Served with Fresh Seasonal Fruit*

##### *Spinach Artichoke Cheese Dip*

*Served in a Pumpnickel Bowl*

##### *Pate Platter*

*Smoked Salmon Pate, Smoked Trout Pate and Duck Liver Mousse Pate*

##### *Antipasto Platter*

*Grilled Seasonal Vegetables, Caponata, Tuscan Bean Puree,  
Roasted Olives, Serrano Ham and Fresh Mozzarella*

##### *Sesame Seared Encrusted Tuna*

*Lemon Daikon Slaw, Fresh Ginger & Wasabi Vinaigrettes*

## Passed

*Artichoke & Melted Brie Served on Toast Rounds*

*Crostinis and Bruschetta with an Assortment of Toppings*

*Vegetarian Spring Rolls*

*Served with Hot Mustard Sauce & Plum Sauce*

*Vietnamese Spring Rolls with Lime Chili Dipping Sauce*

*Roasted Squash Quesadillas*

*Served with Cilantro and Chipotle Sauces*

*Potato & Scallion Pancakes*

*Topped with Crème Fraiche and Sauteed Apple*

*Cucumber Slices, Smoked Salmon & Dill Crème Fraiche Served on Rye Bread Rounds*

*Roasted Mini Potatoes Topped with Tuscan White Bean Puree and Sweet Basil*

*Apricots and Dates filled with Mascarpone Cheese*

*Baby Stuffed Potatoes*

*Mushrooms Stuffed with White Bean, Red Pepper, Sage, Parmesan Reggiano*

*Mushrooms Stuffed with Sausage and Gruyere Cheese*

*Sourdough Baguette with Roasted Pepper Tapanade, Basil and Fresh Mozzarella*

*Wild Mushroom Tartlets*

*Spanakopita*

*Beet and Fennel Latkes with Caper Dill Sauce*

*Grilled Asparagus with Mustard Dipping Sauce*

*Sun Dried Tomato Tartlet*

*Caramelized Onion and Gruyere Tart*

*Black Bean Cakes with Coconut Lime Dipping Sauce*

*Blue Heron Crab Cakes*

*Remoulade and Mango Tomatillo Salsa*

*Mediterranean Shrimp Cocktail with Sundried Tomato Dipping Sauce*

*Southwestern Shrimp Cocktail with Cilantro Lime Sauce*

*Bombay Shrimp Cocktail with Coconut Lime Dipping Sauce*

*Coconut Shrimp with Mango Banana Chutney*

*Fresh Crab & Avocado Filled Tartlets*

*Salmon Cakes with Remoulade Sauce*

*Skewered Beef Tenderloin with Sun Dried Tomato Dipping Sauce*

*Scallion Wrapped in Beef Tenderloin*

*Potato Pancakes with Gravlox, Crème Fraiche and Dill Caper Oil*

*Chicken and Pineapple Kebabs with Peanut Dipping Sauce*

*Peking Duck Rolls*

*Pork and Mango Spring Rolls*