BLUE HERON
CATERING

welcome

www.blueherondining.com

thank you for choosing blue heron catering!

We look forward to working with you to design the perfect menu for your event!
We would be more than happy to work with you to design a menu focused on your tastes, dietary needs, style, and budget.

Buffet Menu
Selection of one salad
Selection of two entrees (plus optional vegetarian entrée)
Selection of one vegetable
Selection of one starch
Selection of dessert

Plated Menu
Selection of one soup or salad
Selection of two entrees (plus optional vegetarian entrée)
Selection of one vegetable
Selection of one starch
Selection of dessert

Our menus average around $85-100 per person.
As they are all custom designed, we do not have set pricing. After you provide us with your selections, we will provide you with a cost proposal based on current market prices. If you have a set budget you are looking to stay within, please let us know and we would be happy to guide you towards our recommended selections.

Looking for something different?

Items in this menu packet are simply examples of our most popular dishes.
Blue Heron's Chefs are very passionate about local food and the farm-to-table experience, and they love a chance to be creative with the best of what's in season.

Please note that while we do our best to keep this menu packet updated, all items are subject to market availability.

112 N Main St., Sunderland, MA 01375 | 413.665.2102 | www.blueherondining.com

vegetarian hors d'oeuvres

Hors d'oeuvres can be butlered or served stationary.
** indicates this option will only be served stationary*

Arancini
Spicy Sicilian Sauce

Artisanal Cheese Board *
Domestic & Imported Cheeses
Seasonal Fresh & Dried Fruits
Fig Compote, Nuts
Crackers & Crostini

Seasonal Vegetable Bruschetta

Caprese Skewers
Mozzarella, Grape Tomatoes
Fresh Basil

Grilled Cheese Tartines
Pear Purée, Balsamic Reduction

Housemade Ricotta & Honey Crostini

Marinated & Roasted Vegetable Platter *
Marinated, Grilled, & Roasted
Seasonal Vegetables

Rustic Breads & Spreads *
Olive Tapenade, Pimento Cheese Dip
Herb Infused Olive Oil
Whipped Garlic Butter
Tomato & Basil Bruschetta
Rustic Breads & Crostini

Tortilla Chips *
Pico de Gallo, Spicy Queso
Guacamole

Vegetable Crudités *
Caramelized Onion Dip
Roasted Red Pepper Dip

Vegetable Potstickers *
Ginger Soy Dipping Sauce

Vegetarian Stuffed Mushrooms

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hors d'oeuvres

Hors d'oeuvres can be butlered or served stationary.
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Charcuterie *
Assorted Cured Meats & Cheeses
Fig Jam, Mustard, Nuts, Crackers & Crostini

POULTRY

Chicken Sate
Curried Yogurt Dipping Sauce

Spicy BBQ Pulled Chicken Tostada
Avocado Cream, Pickled Onions

PORK

Bacon Wrapped Blue Cheese Dates

Mini Italian Meatballs
Spicy Sicilian Sauce

Pork & Scallion Potstickers *
Ginger Soy Dipping Sauce

Sweet & Sour Kielbasa

BEEF

Beef Sate
Soy Mirin Glaze

SEAFOOD

Bombay Shrimp
Mango Chutney

Classic Cocktail Shrimp *
Housemade Cocktail Sauce

Mini Crab Cakes with Remoulade

Mini Lobster Tacos
Jicama Shell, Avocado Lime Crema

Pan Fried Oyster on Asian Soup Spoon
Cabbage Compote, Champagne Butter

Seared Sea Scallop with Bacon Dust
Apple Cider Reduction

Tuna Picado on Rice Cracker

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soup or salad

Soup

Chowder
New England Clam
Bacon & Corn

Bisque
Roasted Cauliflower
Coconut Curry
Madeira Mushroom (Fall/Winter)
Butternut Cider (Fall/Winter)
Tomato Artichoke
Potato Leek

Tomato Gazpacho
(Summer)

Salad

Blue Heron Salad
Roasted Shallot Vinaigrette
Roasted Red Pepper, Daikon
Add Great Hill Blue Cheese

Caesar Salad
Romaine, Garlic Croutons
Shaved Parmesan, Caesar Dressing

Organic Mixed Greens
Strawberries, Sugared Walnuts
Vermont Chèvre
Maple Sherry Vinaigrette

Warm Mushroom Salad
Roasted Mushrooms, Crispy
Shoestring Potatoes
Sherry Mustard Vinaigrette

side dishes

vegetables

SPRING
Roasted Asparagus
Spring Dug Root Vegetables
Sugar Snap Peas

SUMMER
Green Beans
Pan Seared Corn
Summer Succotash
Heirloom Tomato Salad

FALL
Maple & Butter Whipped Squash
Roasted Root Vegetable Medley

WINTER
Brown Sugar Roasted Turnips
Roasted Brussels Sprouts & Shallots
Roasted Winter Squash Medley
Sautéed Winter Greens
Sautéed Broccoli Rabe

YEAR ROUND
Brown Sugar Glazed Baby Carrots
Garlic & Parmesan Roasted Broccoli
Pan Seared Yellow Squash & Zucchini
Sautéed Green Beans & Caramelized Onions

starch

POTATOES
Herb Roasted Potatoes
Roasted Fingerling Potatoes
Roasted Sweet Potatoes
Whipped Potatoes
Roasted Garlic, Classic, Cheddar, Olive Oil
Goat Cheese (+ $2), Blue Cheese (+ $2)

RICE
Basmati Rice Pilaf
Ginger Scallion Rice
Lemon Parmesan Risotto

PASTA
Lemon Garlic Fettuccine
Seasonal Pasta Salad

OTHER
Creamy Mascarpone Polenta
Israeli Couscous
Quinoa & Beluga Lentils
Quinoa Pilaf
Squash & Goat Cheese Polenta

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entree selections

BEEF

Select a cut of beef

Filet Mignon, Hangar Steak
Sliced Beef Tenderloin
Braised Short Rib

Select the preparation

* Caramelized Onion Butter
* Chimichurri Sauce
* Red Wine Demi Glace
* Sauce Béarnaise

SEAFOOD

Honey Garlic Chili Shrimp

New England Crabcakes
Tomato Syrup, Remoulade

Shrimp Risotto
Tomato Espelette Vinaigrette

Select your fish (subject to market)
Salmon, Striped Bass, Halibut, Tuna
Pan Seared, Pan Roasted, Oven Poached

Select the preparation

* Citrus Beurre Blanc
* Sherry Beurre Blanc, Pomegranate Glaze
* Whole Grain Mustard Cream
* Sesame Soy Glaze

POULTRY

Chicken Marsala
Roasted Mushrooms, Marsala Sauce

Pan Roasted Breast of Duck or Chicken
(subject to market)

* Burnt Orange Honey & Fig Compote
* Fig Marmalade
* Green Olives, Riesling, Fresh Herbs
* Mustard & Caramelized Honey Jus
* Lemon & Herbs

PORK

Lightly Smoked Pork Tenderloin
Brandy Demi-Glace, Bacon Jam

VEGETARIAN

Baked Stuffed Squash
Quinoa, Beluga Lentils
12-Year Aged Balsamic

Seasonal Vegetable Tian
Layered Seasonal Vegetables

Roasted Tomato Pasta
Marinated Artichokes, Sauteed Baby Spinach
Extra Virgin Olive Oil, Herbs

Stuffed Red Bell Pepper
Herbed Quinoa & Lentil Pilaf
Avocado Basil Pesto, Lemon Scented Ricotta

Wild Mushroom Risotto
Truffled Madeira Mushroom Cream
Sautéed Chef's Blend of Mushrooms
Roasted Butternut Squash (Fall/Winter)
Tomato Confit (Spring/Summer)
Parmigiano-Reggiano

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signature desserts

Chocolate Truffle Torte
Brandied Cherries, Whipped Cream

Assorted Confections
Chocolate Chip Cookies, Sugar Cookies
Lemon Bars, Chocolate Brownies
Raspberry Streusel Bars

Assorted Cupcakes
Vanilla, Chocolate, Carrot Cake

Seasonal Sorbet

Seasonal Cheesecake

Seasonal Fruit Galette

Seasonal Tart

signature cakes

The Classic
Vanilla or Chocolate Cake
Vanilla or Chocolate Buttercream

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barservice

All bar service is subject to a bartender staffing fee of $75.
If your event requires an additional bartender, there will be an additional $75 staffing fee.

Consumption Bar Service

Choose the bar package to offer to your guests. All drinks will be added to your final bill.
We will require a credit card number to be held on file at the start of the event.

Cash Bar Service

Choose the bar package to offer to your guests. Guests will pay for their own drinks.

barpackages

Beer & Wine

House beers in bottles & cans

Banquet wines
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Soft drinks

Option to add a Signature Cocktail

Classic

House beers in bottles & cans

Banquet wines
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

House liquors
Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey, Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum

Soft drinks

Premiere

House beers in bottles & cans

House wines (please select 2-3 reds and 2-3 whites)
Red– Cabernet Franc, Cabernet Sauvignon, Malbec, Nebbiolo, Pinot Noir, Zinfandel
White– Chardonnay, Sauvignon Blanc, Pinot Grigio, Grüner Veltliner, Moscato

House & limited premium liquors
Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey, Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum
Grey Goose Vodka, Bombay Sapphire Gin, Redemption Rye Whiskey, Jameson Irish Whiskey, Maker's Mark Bourbon, Herradura Anejo Tequila, Captain Morgan Spiced Rum

Soft drinks

Please inquire if you are interested in choosing a sparkling wine for a toast, or if you are interested in any specialty wines or liquors from our list.

Listed selections are based on our current inventory and are subject to change.

venue rental costs

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Off Season	●	●	●	●		●	●					
In Season					●			●	●	●	●	●

Bistro

Min 30 — Max 45

Available for daytime events that end before 3pm.

Wed	Thu	Fri	Sat	Sun
1000	1000	1000	1000	1000

Lincoln Hall

Min 30 — Max 100 *

Daytime events that end before 3pm.

Wed	Thu	Fri	Sat	Sun
1000	1000	1000	1000	1000

Evening events starting at 4pm or later.

	Wed	Thu	Fri	Sat	Sun
Off Season	500	500	1000	2000	500
In Season	500	500	1500	2500	500

All of Blue Heron

Min 50 — Max 180 *

Daytime events that end before 3pm.

Wed	Thu	Fri	Sat	Sun
1500	1500	1500	2000	1500

Evening events starting at 4pm or later.

	Wed	Thu	Fri	Sat	Sun
Off Season	1500	1500	3500	4500	1500
In Season	2000	2000	4500	5500	2000

Please note pricing may differ on holidays or dates near holidays.
Please inquire about days we are closed.

All prices subject to 6.25% MA sales tax. Off-site catering subject to additional staffing and rental costs.

** higher guest counts will limit the type of service we are able to provide*

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TERMS & CONDITIONS

Deposit
A deposit of 30% is due with your signed contract within 14 days of its receipt. A second deposit of 20% is due 30 days prior to the event. If your event is booked less than 30 days before the event, a 50% deposit is due with your signed contract. A final deposit of the remaining balance is due one week prior to the date of the event.

Payment
All payments for catering services must be in cash or check.
The Blue Heron require a credit card hold for any costs which are not pre-paid in advance of the event, including open bar by consumption.
Additional alcohol and/or extended service costs which may be incurred during the event will be billed at the end of the event. Payment of final balance is due at the end of the event.

Cancellation
If the event is cancelled, the client will be billed for all services rendered for the event up to the date of cancellation. In the event of emergencies or severe weather, the event may be re-scheduled for a date within a year from the original date.

Menu
Any changes in the menu may change the per person cost. Menu prices are not guaranteed until 30 days before date of event due to market fluctuations and will not vary more than 15% annually. All food must be consumed on premise due to insurance and health code regulations. Any food remaining on a buffet line at the end of a meal will be discarded.

Gratuities
There will be a 20% gratuity added to the final bill. Any additional gratuities are at the discretion of the host.

Administrative Fee
A 10% taxable administrative fee will be added to all charges. This fee helps to cover the costs of event planning and execution, from meetings and menu development to insurance, fuel, and utility costs. This fee does not include gratuity and no part of this fee is used to pay staff.

Tax
All food- and alcohol-related charges are subject to 7% Massachusetts meals tax (6.25% state tax + .75% local tax). Other costs and fees are subject to 6.25% sales tax.

Guest Count
The Blue Heron has a minimum number of 30 guests for catering events.
A guaranteed number of guests must be given to the Blue Heron two weeks prior to the date of the event. For a served dinner, meal selections must also be given two weeks prior to the date of the event. Final charges will be based on the guaranteed number of guests or the final guest count, whichever is higher.

Alcohol
The Blue Heron is fully licensed for the sale and service of alcoholic beverages in accordance with the policies and procedures of the Massachusetts ABCC and will strictly enforce all state and federal liquor laws. All Blue Heron bartenders and managers are TIPS certified and reserve the right to refuse service to any guest who appears intoxicated. For events at the Blue Heron, no outside alcohol is permitted to be brought on the property, and no alcohol purchased at the Blue Heron may be removed from the property.

Security/Damage
All decorations, sound equipment, gifts, or other personal items brought to the Blue Heron must be removed the night of the event. Complimentary coat hooks/hangers are provided for your guests at the Blue Heron. The Blue Heron is not responsible for any items left behind after the event. The Blue Heron does not permit decorations to be affixed to the walls, floors, ceilings, or lighting fixtures. The Blue Heron reserves the right to charge the client for any damage done to Blue Heron property during the event.

Parking
For events at the Blue Heron, self-parking is available in the three lots behind the restaurant. The parking spaces on the street in front of the Blue Heron and across the street at the Town Hall are public parking and may also be used by guests.