

Sample Wedding Menu Plated

-Passed Hors D'oeuvre-

Seared Scallop

Jumbo seared scallop served with a sweet chili and orange glaze in a Japanese soup spoon

Mini Beef Wellington

Seasoned tenderloin topped with mushrooms, onions, and spices then wrapped in a golden puff pastry

Caprese Skewers

Buffalo mozzarella, sun-dried tomatoes and artichoke skewered and drizzled with a balsamic reduction

Roast Pork in Phyllo

Tender pulled pork served with an olive oil drizzle in a phyllo cup

-First Course-

Romaine and Baby Arugula Salad

Romaine and baby arugula tossed with croutons, shaved asiago cheese and finished with an herbed Caesar dressing

Great Blue Heron Catering

-Main Course-

A Duet of Filets

Grilled tenderloin of beef paired with a filet of Chilean Sea Bass accompanied by golden fingerling potatoes, turned roasted carrots and asparagus
Finished with an herbed demiglace