



AlgonkianEvents@nvrpa.org  
703-255-3631 ext 104

# A Algonkian Regional Park

47001 Fairway Drive, Sterling, VA 20165 - 703-450-4655

## *Great Blue Heron Garden Catering*

*Great Blue Heron provides exceptional service, matched with high quality food and event planning, customized to fit your special day. Our Executive Chef and staff are dedicated to providing a memorable experience for you and your guests. They will have everything ready for your event, serve you and your guests and answer all your needs to ensure your day is the best ever.*

### *Displays*

#### *Premium Cheese Board*

*Wheels and wedges of artisan cheeses displayed with crackers and a fruit garnish*

#### *Mediterranean Display*

*Bruschetta, hummus, Italian smoked meats, marinated olives, toasted pita's and sliced baguettes*

#### *Hand Cut Fruit and Whole Berries*

*Seasonal fruits served in a flowing cascade*

#### *Fresh Crab and Shrimp Dip*

*Warm crab shrimp dip*

*Served with tri-color tortilla chips, pita chips and toasted baguettes*

#### *Crudités of Fresh Vegetables and Warm Vegetable Dip*

*Fresh garden vegetables served with a creamy herbed dip and a choice of Spinach or Artichoke Dip*

#### *Poached Shrimp and Smoked Salmon*

*Cold shrimp served with cocktail sauce and a lemon garnish; Smoked Salmon served with baguettes and an herb cheese*

*\*Are served raw or undercooked. Consuming raw or undercooked meats, seafood, eggs, and shellfish may increase your risk of food borne illness*

## **Appetizers**

### ***Mini Crab Cake***

*Sweet jumbo lump cake pan fried, served with Cajun aioli*

### ***Sesame Tuna***

*Black and White sesame seeds encrusted on sushi grade ahi tuna  
Then presented on a knotted skewer*

### ***Coconut Shrimp***

*Tender shrimp in mild coconut batter, skewered and fried golden brown  
Served with an orange honey dipping sauce*

### ***Shrimp Shooter***

*Jumbo cocktail shrimp served in a mini shot with cocktail sauce and lemon garnish*

### ***Seared Scallops***

*Pan seared sea scallops, served in a Japanese soup spoon with a chili citrus glaze*

### ***Bacon Wrapped Scallops***

*Crispy apple wood smoked bacon wrapped around a succulent scallop and skewered  
Served with an Asian plum sauce*

### ***Chicken Sate***

*Marinated grilled chicken tenders, served with a peanut dipping sauce*

### ***Chicken and Wood Ear Chopsticks***

*Delicious chicken and wood ear mushrooms flavored with spices  
rolled into a chopstick shaped spring roll*

### ***Chicken Quesadilla Cornucopia***

*Spicy chicken and vegetables with Mexican herbs and spices rolled  
In a thin tortilla shell horn  
Served with a spicy tomato salsa*

### ***Hibachi Beef Rolls***

*Thin sliced beef wrapped around julienne vegetables, skewered and accompanied with a scallion  
soy dipping sauce*

### ***Grilled Sirloin Sate***

*Marinated sirloin, seared and served with a spicy peanut sauce*

### ***Mini Beef Wellington***

*Flaky puff pastry filled with tender beef and wild mushroom duxelle*

### ***Lemon and Rosemary Rubbed Baby Lamb Chops***

*Grilled and accompanied with a lemon honey drizzle*

***Crispy Asparagus and Asiago***

*Asparagus tips combined with a seasoned blend of sharp asiago wrapped in flaky phyllo*

***Raspberry and Brie***

*Buttery soft brie cheese, sweet raspberries and chopped almonds wrapped in flaky phyllo*

***Crispy Artichoke***

*Artichoke heart with cheeses baked to perfection*

***Spanikopita***

*Crispy phyllo filled with tender spinach and feta*

***Vegetarian Spring Roll***

*Thai style mini roll with sweet chili dipping sauce*

***Baked Stuffed Mushroom Caps***

*Button mushroom caps filled with vegetables and fontina cheese*

***Bella Flora***

*Fontina cheese with portabella mushroom and sundried tomato in a pastry cup*

***Anti-Pasti Skewer***

*Sundried tomato, olive, mozzarella cheese, and artichoke on a skewer*

## Salads

### *Classic Caesar*

*Fresh romaine tossed with parmesan croutons, grated parmesan cheese, grape tomatoes, and a parmesan crisp finished with an herbed Caesar dressing*

### *Mandarin Orange and Mixed Baby Greens*

*Tender greens, served with toasted sliced almonds, crumbled gorgonzola, sun dried cranberries, mandarin orange segments and finished with raspberry vinaigrette*

### *Apple and Mixed Baby Green*

*Tender greens, served with honey walnut, creamy feta, dried cherries, sliced granny smith apples and finished with an apple cider vinaigrette*

### *Citrus Spinach Salad*

*Fresh spinach with sliced mushrooms, chopped bacon, red onions and citrus segments  
Finished with a sweet poppy seed vinaigrette*

### *Classic Caprese*

*Fresh buffalo mozzarella layered with red and yellow beefsteak tomatoes with fresh basil  
Drizzled with aged balsamic vinaigrette and extra virgin olive oil*

## **Buffet Dinner Entrées**

### ***Chef Carved Tenderloin of Beef***

*Herb rubbed tenderloin of beef, grilled and sliced, served with a rich demi glace*

### ***Petit Filets of Beef***

*Center cut tenderloin of beef, sauced with a rich demi glace*

### ***Sliced London Broil***

*Sliced beef served with sautéed mushrooms and a demi glace*

### ***Dry Rubbed Charcoal Grilled Sliced Strip Steak***

*Accompanied with grilled sweet peppers and onions*

### ***Dry Rubbed Double Cut Pork Chop***

*Served with a bourbon barbeque sauce*

### ***Marinated Grilled Pork Tenderloin***

*Served with balsamic glazed sweet peppers*

### ***Roasted Rack of Lamb***

*Accompanied with a honey lemon drizzle with fresh rosemary and garlic*

### ***Rosemary Lemon Roasted Chicken***

*French Cut breast of chicken with sliced lemon, fresh rosemary, olive oil*

### ***Chicken Breast Florencia***

*Tender grilled chicken breast stuffed with spinach, herbs and cheese  
Finished with a herbed cream sauce*

### ***Chicken Marsala***

*Tender sautéed boneless breast of chicken finished with a mushroom Marsala demi glaze*

### ***Orange Honey Glazed Salmon***

*Pan-seared fillet of salmon, brushed with an orange blossom and marmalade glaze*

### ***Tri Colored Crusted Tilapia***

*Flaky tilapia topped with tri color tortilla strips and baked to perfection and served with a roasted red pepper cream sauce*

### ***Mahi Mahi***

*Lime marinated fresh grilled Mahi Mahi topped with a mango pineapple relish with cilantro*

### ***Sea Bass***

*Pan seared Sea bass topped with fresh tomato, and basil*

## **Plated Dinner Entrées**

### ***Center Cut Beef Tenderloin***

*Served with a mushroom ragu and demi glaze along with smashed red skin potatoes and grilled asparagus and carrots*

### ***Center Cut Beef Tenderloin Brushed with Ginger Teriyaki Glaze***

*With sautéed shiitake mushrooms, jasmine rice and sautéed sweet peppers*

### ***Roasted Chicken***

*Served with a rich pan sauce accompanied with smashed white beans with truffle oil, fresh thyme, and broccoli florets and carrots*

### ***Stuffed Chicken Breast***

*Stuffed with spinach and cheese on top of orzo pasta with grilled zucchini*

### ***Chicken Marsala***

*Tender sautéed boneless breast of chicken finished with a mushroom Marsala demi glaze and served with roasted fingerlings and mixed vegetables*

### ***Marinated Grilled Lamb Chops***

*With roasted new potatoes and mixed grilled vegetables*

### ***Citrus Glazed Salmon***

*Served on top of wild rice and grilled asparagus*

### ***Tri Colored Crusted Tilapia***

*Served with roasted new potatoes and sautéed mixed vegetables*

### ***Mahi Mahi***

*With a mango pineapple relish served with rice pilaf and sautéed mixed vegetables*

### ***Chilean Sea Bass***

*On a bed of orzo pasta with arugula and sundried tomatoes with a fresh tomato and basil relish*

**Dual Plated Entrées (Suggestions)**

*Grilled Beef Filet paired with Jumbo Lump Crab Cake topped with roasted pepper remoulade and accompanied with smashed potatoes and grilled asparagus*

*Grilled Beef Filet and Chilean Sea Bass with tomato relish on a bed of orzo pasta*

*Grilled Beef Filet and Roasted Chicken Breast with smashed potatoes and mixed grilled vegetables*

**Kids Meals, \$12.95**

*Crispy chicken tenders, creamy macaroni and cheese, grilled carrots, fresh green and red grapes and fresh baked cookies*

***\*\*Vendor Meal Policy: First 5 vendors are free any additional vendors are \$20/ per person***

**Please contact us for pricing, additional menu options or to have a customized menu created for your event. Our catering department can supply all your event needs or contact information, from DJs and floral arrangements to cakes and lighting.**

**Great Blue Heron Catering**

**Phone: 703-255-3631 ext 104**

**E-Mail: [AlgonkianEvents@nvrpa.org](mailto:AlgonkianEvents@nvrpa.org)**

**Northern Virginia Regional Park Authority**

**[www.NVRPA.org](http://www.NVRPA.org)**



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