



## HERON HALL *Celebration Event Menu*

**Lunch Boxes**- Individually packaged to serve one, comes with sandwich/wrap, pickle, side, and a cookie (Minimum order of 10) - \$12.50/Box

Choose 1 from each

**Sandwich or Wrap** - Roast Beef & Havarti/Turkey & Cheddar/Italian Club/California Chicken Salad/Mediterranean(Vegetarian)

**Side** – Chips (Sea Salt, BBQ, Jalapeno)/Potato Salad/Pesto Pasta Salad/Fruit Medley

**Salads** - Served individually (10 order minimum) or in a Bowl to Share. All Dressings come on the side. Add grilled chicken or Salmon to any salad. Individual - CHX +\$3 SAL +\$5 Bowl – CHX +\$10 SAL +\$18

**Chicken Caesar Salad** - Romaine, Tomatoes, Sarvecchio, Grilled Chicken, Croutons, Creamy Caesar Dressing - Individual - \$13 Bowl (Serves 12-15, as a side) - \$45

**Greek Salad** - Spring Mix, Cucumber, Tomato, Red Onion, Kalamatas, Red Peppers, Feta, Greek Vinaigrette - Individual - \$14 Bowl (Serves 12-15, as a side) - \$50

**Antipasto Salad** - Spring Mix, Ham, Salami, Artichokes, Fresh Mozzarella, Green Olives, Onions, Red Wine Vinaigrette Individual - \$15 Bowl (Serves 12-15, as a side) - \$55

**Chipotle Cobb Salad** - Romaine, Charred Corn, Avocado, Tomatoes, Ancho Pepper Bacon, Pepperjack, Pickled Anaheim Peppers, Chipotle Ranch - Individual - \$15 Bowl (Serves 12-15, as a side) - \$55

**Garden Salad** - Spring Mix, Cucumber, Tomato, Carrots, Croutons, Cheddar, Choice of Dressing (Ranch, French, Red Wine, Balsamic, Lemon). Individual - \$12 Bowl (Serves 12-15, as a side) - \$40

**Appetizer Platters** - Beautifully displayed on disposable platters and come with serving utensils

**Antipasto** - Salami, Prosciutto, Capicola, Marinated Olives, Roasted Peppers, Spiced Mozzarella, Marinated Mushrooms, Pickled Asparagus, Baguette Slices  
For 25 - \$80 For 100 - \$300

**Fruit & Cheese** - Berries, Grapes, Melon, Pineapple, Hook's 3 year Cheddar, Dill Havarti, Sartori Raspberry Bellavitano, Yogurt Dip  
For 25 - \$65.00 For 100 - \$240

**Mediterranean** - Hummus, Tzatziki, Pita, Marinated Tomatoes, Grilled Zucchini and Squash, Seasoned Feta, Roasted Artichokes, Balsamic Figs  
For 25 - \$70.00 For 100 - \$260

**Wisco Charcuterie** - Summer Sausage, Cheese Curds, Beef Snack Sticks, Grapes, Port Cheese Spread, Cranberries, Dilly Beans, Candied Pecans, Potters Crackers  
For 25 - \$90 For 100 - \$340

**Slider Spread** - A collection of 3 delicious mini sandwiches. Prime Rib, Caramelized Shallot, & Horseradish Sliders / Brie, Honey, & Apple Sliders / Sweet & Spicy Chicken & Pickle Sliders  
For 25 - \$100 For 100 - \$375

**Skewers & Kabobs** – Ready to eat and served on platters. Order by the dozen

Caprese (Cold) - Cherry Tomato, Mozzarella, Fresh Basil, Balsamic Vinaigrette - \$18/dz

Buffalo Chicken – Spicy Chicken, Cherry Tomato, Red Onion, Bleu Cheese - \$21/dz

Steak & Potato - Strip Steak, Roasted Potato, Onion, Peppercorn Cream - \$27/dz

Chipotle Sweet Potato - Chicken, Sweet Potato, Honey, Chipotle Aioli - \$21/dz

Watermelon Feta - Watermelon, Arugula, Feta, Basil, Aged Vinegar - \$18/dz

Korean BBQ - Pork Belly, Radish, Pickled Cucumber, Gochujang Pear Sauce - \$24/dz

Cubano (Cold) - Ham, Bacon, Pickle, Muenster, Mustard Jus - \$24/dz

Grilled Veggie - Bell Pepper, Squash, Zucchini, Onion, Mushroom, Herb Chimichurri - \$21/dz

**Picnic Sides**- Order A La Carte to go with the main, or mix and match for an easy potluck

**Homestyle Potato Salad** - For 10 - \$25 For 25 - \$50 For 100 - \$175

**Pesto Pasta Salad** - For 10 - \$30 For 25 - \$60 For 100 - \$210

**Cheesy Potato Casserole (Hot)** - For 10 - \$35 For 25 - \$70 For 100 - \$245

**Broccoli Sunflower Salad** - For 10 - \$30 For 25 - \$60 For 100 - \$210

**Greek Tortellini Salad** - For 10 - \$35 For 25 - \$70 For 100 - \$245

**Chicken Caesar Pasta Salad** - For 10 - \$30 For 25 - \$60 For 100 - \$210

**Chipotle Coleslaw** - For 10 - \$25 For 25 - \$50 For 100 - \$175

**Black Bean, Corn, & Pepper Salad** - For 10 - \$25 For 25 - \$50 For 100 - \$175

**Mama's Mac & Cheese (Hot)** - For 10 - \$40 For 25 - \$80 For 100 - \$280

**Green Bean Casserole (Hot)** - For 10 - \$40 For 25 - \$80 For 100 - \$280

**Spinach, Feta, & Orzo Salad** - For 10 - \$25 For 25 - \$50 For 100 - \$175

**Street Corn Casserole (Hot)** - For 10 - \$30 For 25 - \$60 For 100 - \$210

**Cauliflower Gratin (Hot)** - For 10 - \$35 For 25 - \$70 For 100 - \$245

**Celebration Buffet**- One stop shop for any event. Comes with serving utensils and trays. Can be brought heated up and placed in a chafing setup with wire racks and sternos (\$50 extra). Nice metal chafers and serving utensils available for use as well (\$150 extra). Buffet minimum is for 20 people, price breaks available for groups over 100.

Buffet Spread includes Rolls, Choice of Salad, 2 Sides, and 2 Entrees

## Salads

(tossed with dressing unless otherwise noted)

Caesar Salad / Baby Cobb\* / Apple Cranberry Feta / Strawberry Goat Cheese\* / Greek\* Beet & Green Bean / Garden Salad (2 dressings on side: Ranch, French, Balsamic, Lemon, Red Wine Vin, Bleu Cheese)

## Sides

Garlic Whipped Potatoes / Mac & Cheese / Green Bean Casserole / Cauliflower Gratin\*  
Hashbrown Casserole / Bacon Brussel Sprouts\* / Citrus Green Beans / Cranberry Rice  
Pilaf Rosemary Red Potatoes / Honey Carrots & Corn / Parmesan Zucchini / Sweet Potato Hash

## Entrees

Broasted Garlic Chicken / Braised Beef Brisket / South Carolina Pulled Pork / Herbed Pork Loin  
Sesame Pot Roast / Zucchini Moussaka / Creamy Mustard Chicken / Eggplant Parmesan  
Chicken Piccata / Maple Dijon Salmon\* / Italian Sausage & Peppers / Squash Wellington\*  
Gochujang Skirt Steak\* / Green Goddess Chicken / Apricot Glazed Ham / Cheesy Baked Ziti  
White Wine Lemon Cod / Eye of Round Au Poivre\*

Prices start at \$16/person. Items with \* have an added cost.

Feel free to bulk up the meal, add a side (\$3/person) or entrée (\$5/person)

Idea Buffets – Too many choices? We can make it easier

**Taco Bar** - Ground Beef, Chipotle Chicken, Grilled Veggies, Cheese, Lettuce, Onions, Tomatoes, Salsa, Guacamole, Hot Sauce, Sour Cream, Flour & Corn Tortillas, Chips. Side of Cilantro Lime Rice and Pink Beans. \$15/person

**Nonna's Nibbles** – Italian Chop Salad, Focaccia, Sicilian Cauliflower, Sausage & Peppers, Lemon Garlic Chicken, Parsley Buttered Red Potatoes, Mushroom Lasagna. \$18/person

**Backyard BBQ** - Melon Salad, Cornbread, Sweet Corn & Greens Casserole, Baked Beans, Smoked Queso Mac & Cheese, South Carolina Pulled Pork, Braised Beef Brisket. \$20/person

**Drinks** – Served in their individual containers or can be put in carafes/pitchers for \$. Ask us about our bar packages!

Soda - \$1.50

Sparkling Water - \$1.50

Bottle Water - \$1.50

Juice (Apple, Orange, Cranberry) - \$2/each

Milk (2% and chocolate) - \$2/each

Homemade Lemonade - \$12/half gallon

Iced Tea (Sweetened or Unsweetened) - \$12/half gallon

Coffee (includes cups, creamer, sugar, etc. ) \$2.25/person

Hot Tea (includes cups, lemon, sugar, honey) \$2.75/person

**Dessert** – Sweet treats, plattered up and beautifully displayed

**Cookie Tray** - Chocolate Chip, Oatmeal Raisin, Rocky Road, and Snickerdoodle

For 10 - \$25 For 25 - \$50 For 100 - \$175

**Brownie Box** - Peanut Butter, Double Chocolate, Caramel Turtle

For 10 - \$25 For 25 - \$50 For 100 - \$175

**Mini Cheesecake** - New York Vanilla, Chocolate, Strawberry Cream, Lemon

For 10 - \$40 For 25 - \$80 For 100 - \$280

**Patisserie** - Cream Puff, Petit Four, Opera Torte, Macarons

For 10 - \$45 For 25 - \$90 For 100 - \$315

**Cupcakes** - Red Velvet, Vanilla Bean, Chocolate Peanut Butter, Lemon Meringue

For 10 - \$35 For 25 - 70 For 100 - \$245