

## ~ Select Dinner Entrees ~

All the following entrees include a salad, vegetable, and dinner rolls or bread. Prices are based on groups of 30 or more. Guests may choose from up to three entrees. Guest food choices will be needed 7 days prior to event. Place cards will be provided (please provide first & last name with entree).

Tier One entrees - \$16 per guest. Upgrade your vegetable for \$1.

**Herb Roasted Chicken** Seasoned & roasted breast of chicken and seasoned rice.

**Roast Beef** Seasoned beef roast with gravy served over garlic mashed potatoes.

**Vegetarian Options** Tuscan Sun Pasta (Sundried tomato and white wine sauce) or Grown-Up Mac & Cheese.

Tier Two entrees - \$19 per guest. Upgrade your vegetable for \$1.

**Coconut-Almond Breaded Cod** Served with compote and seasoned rice.

**Beef Tips** Seasoned sirloin beef tips served over garlic mashed potatoes.

**Chicken-Fried Chicken** Boneless chicken breast spice-rubbed, breaded and fried. Served with seasoned rice.

**Roasted Pork Loin** Pork loin seasoned and roasted. Paired with garlic mashed potatoes.

### Vegetable Stir Fry

Tier Three entrees - \$22 per guest. Upgraded vegetable included

### Maple Balsamic Salmon

Fillet of salmon with a maple balsamic glaze. Served with seasoned rice and house cut vegetables.

### Walleye

Coconut almond breaded walleye fillet with Wisconsin cranberry-kirsch butter and seasoned rice and house vegetables.

### Chicken Marsala

Boneless chicken breast pounded down and prepared marsala style and seasoned rice and house cut vegetables.

### Grilled Sirloin Steak

 (prepared medium)

USDA choice sirloin topped with bacon crumbles and Tiger's Onion Confit. Served with garlic mashed potatoes.

### Pork Medallions

9-11 oz mustard braised pork ham eyes served with garlic mashed potatoes.

Tier Four entrees - \$26 per guest. Upgraded vegetable included

### Lamb Shank

20 oz bone-in braised lam shank & demi glace. Served with garlic mashed potatoes and house cut vegetables.

### Ribeye

 (prepared medium)

10-12 oz. USDA choice steak topped with bacon crumbles and Tiger's Eye onion confit. Served with garlic mashed potatoes and house cut vegetables.

**Fresh Fish** Based on availability.

**Children's Meals** (age 12 & under) may be added. Choose from chicken strips or mini corn dogs with kettle chips and salad. 10

Built in 1941, the Parkin Ice Cream Company was restored in 2005 to house two great restaurants under one roof.

Bringing you the unique flavors of our hand crafted microbrews accompanied by fine cuisine in a casual upscale atmosphere, we have the perfect room to host your special event. Whether you are planning a business meeting, rehearsal dinner, bridal shower, Christmas party, special luncheon, or other event, we have the space for you!



Our main dining room can accommodate up to 150 people and features a full service bar and an array of floor plans for cocktail parties, dinner parties or wedding receptions. \$100 rental fee (with \$1500 food & beverage minimum).

The Parkin Room is the perfect size for up to 50 guests. It features a full service bar and select audio - visual equipment, and is ideal for business meetings or entertainment. \$50 rental fee (with \$200 food & beverage minimum)...add full service bar for \$25.

For smaller parties, the private Heron Room is the perfect venue for an intimate dining experience of up to 12 guests. \$25 rental fee.

We look forward to serving you!

Off-site Catering and Delivery Available

We will be very happy to prepare special entrée requests with adequate notification.



The Oven above the pub - Fire Cooked Food  
Blue Heron BrewPub - Downstairs Casual Pub  
West 14th - Catering & Special Events

108 W. 9th St. Marshfield, WI 54449

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[www.blueheronbrewpub.com](http://www.blueheronbrewpub.com)

## Catering & Special Event Menu



Catering & Special Events

Imagination  
with  
Exquisite  
Taste

## ~ Chilled Platters ~

Each selection serves approximately 25

### Local Antipasto Platter

Wisconsin sausage & "artisan" cheese, mixed olives, Dijon mustard, compote and house baguettes. 50

### Cheese & Crackers

Wisconsin cheese slices with assorted crackers. 35  
Add Wenzel's Farm Sausage. 45

### Smoked Salmon Platter

With capers, chopped eggs, crème fraîche & crackers. - Market

### Vegetable Platter

Assorted bite - sized veggies with two dips. 35

### Fruit Tray

Bite - sized pieces of mixed seasonal fruit. 40

### Caprese Salad Skewers (30 pcs)

Fresh mozzarella cheese, basil, and tomato on skewers drizzled with balsamic vinegar reduction. 35

### Chilled Shrimp (25 pcs)

With classic cocktail sauce or Asian ginger marinated. 40

## ~ Dips ~

Each selection serves approximately 25

**Artichoke~Spinach Dip** with garlic crostini. 35

**Blue Heron Crab Dip** w/cumin-dusted flour tortilla chips. 35

**Brew Pub Hummus Tray** with pita points. 35

## ~ Hearty Appetizers ~

Each selection serves approximately 25

### Blue Heron Pork Ribslets (25 pcs)

Individual pork ribs tossed in Peach Bourbon BBQ Sauce. 35

### Party Meatballs

75 beef meatballs in your choice of sauce: Peach Bourbon BBQ, House Marinara or French Onion Gravy. 45

### Chicken Bites

50 Boneless chicken bites tossed in your choice of Sauce: Peach Bourbon BBQ, Honey Bourbon Glaze, Chipotle Honey BBQ or Honey Mustard dressing. 40

## ~ Hors D'oeuvres ~

25 pieces per order

### Beef Medallions

French-onion marinated bite-size beef medallions with fresh Rosemary. 45

**Spinach Dip or Crab Purses** Choose from our artichoke-spinach dip or Blue Heron Crab Dip in fried wonton purses. 35

### Chicken Satay or Szechwan Chicken

Chicken skewers basted in Thai peanut or Szechwan sauce. 40

### Crab Cake Truffles

Mini-crab cakes with garlic horseradish aoli. 40

### Stuffed Mushrooms

Choose from Bacon & Cheddar Cheese or Sundried Tomato. 40

## ~ Sandwich Buffets-Box Lunches ~

Each served with fresh fried kettle chips or Cole slaw.  
\$10 per guest.

For buffets over 20 guests, choose up to four sandwich items.

### Chicken Caesar Wrap

### Chicken Bacon Ranch Wrap

### Cranberry Salmon Wrap

### The Tree Hugger Wrap

### Paul's BLT

### Reuben

### Cherise

### El Cubano

### Asian Chicken Wrap

### Chicken Pesto Wrap

Banquet services include 5.5% sales tax & 18% gratuity.  
Catering services include 5.5% sales tax & 15% catering fee.  
Prices subject to change.

## ~ Buffet Service ~

Unless specified, all buffets include dinner rolls.  
Add a salad bar to any buffet for an additional 4 per person

### Soup & Salad Bar

Minimum 10 orders  
Soup du jour with a salad bar of mixed greens, onions, carrots, black olives, tomatoes, cucumbers, cheddar-jack cheese & croutons. Garlic ranch and cranberry vinaigrette dressings. 9 per person

### The Family Dinner

Minimum 20 orders  
Herb-roasted chicken, roast beef in gravy, garlic mashed potatoes, corn, and coleslaw. 16 per person

### Taco Buffet

Minimum 20 orders  
Hard or soft shell tacos, seasoned ground beef, tomatoes, green onions, shredded lettuce, black beans, salsa, sour cream, shredded cheese, and guacamole. (may substitute chicken for beef) 10 per person

### Baked Potato Bar

Minimum 10 orders  
Baked potatoes, bacon, diced chicken, broccoli, green onions, tomatoes, shredded cheese, sour cream & butter. 9 per person

### The Italian Family

Minimum 20 orders (if lasagna included)  
Your choice of two pastas: Lasagna (ground beef, or vegetarian), Tuscan Sun Pasta, Chicken Parmesan, Pasta and Meatballs or Adult Mac & Cheese; served with garlic bread, Caesar salad and vegetable. 19 per person

### The Lighter-Side

Minimum 10 orders  
Herb roasted chicken, seasoned quinoa, vegetable, and fresh fruit salad. 16 per person

### Southern Style Dinner

Minimum 10 orders  
Herb roasted chicken, peach - bourbon BBQ ribslets, garlic mashed potatoes, gravy and vegetables. 18 per person

### The Roastery

Minimum 20 orders  
Beef roast w/ horseradish sauce, roasted loin of pork w/apple-craisin compote, garlic mashed potatoes, rice pilaf, and vegetables. 19 per person

See back for plated meals.....

## ~ Dessert Service ~

**Cake Truffles** Chocolate, vanilla, or carrot cake bites dipped in chocolate \$3.50 for 3

**Assorted Dessert Bars** \$3 for four bite-size

**Assorted Cheesecakes** N.Y. Style (with optional strawberry, blueberry, & cranberry topping),  
Chocolate (w/Oreo Crust) \$4 ea

**Assorted Cookies** \$1.50 each

**Carrot Cake or Triple Chocolate Mousse Cake**  
\$6 each, 1/2 piece for \$3, whole cake \$40

**Assorted Cupcakes** \$2 ea over 2 dozen  
.50 per person cutting/serving fee; \$10 carry-in fee per cake