
Chilled Platters

Each selection serves approximately 25 guests

Local Antipasto Platter - 50

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

Cheese & Crackers - 35

Wisconsin cheese slices with assorted crackers
With Wisconsin sausage- add 10

Smoked Salmon Platter - Market Price

Served with capers, chopped eggs, crème fraîche & crackers

Vegetable Platter - 35

Fresh Fruit Tray - 40

Capresé Salad Skewers - 35

Fresh mozzarella cheese, basil and tomato on skewers
drizzled with balsamic vinegar reduction (30 pcs)

Chilled Shrimp - 35

Asian ginger marinated or served with cocktail sauce (25 pcs)

Dips

Each selection serves approximately 25 guests

Spinach and Artichoke - 35

served with garlic crostini

Crab - 35

served with cumin-dusted flour tortilla chips

Hummus - 35

served with pita points

Hearty Appetizers

Each selection serves approximately 25 guests

Pork Riblets - 35

tossed in Peach Bourbon BBQ sauce (25 pcs)

Party Meatballs - 45

beef meatballs in your choice of sauce: Peach Bourbon BBQ, House Marinara or French Onion Gravy (75 pcs)

Chicken Bites - 40

boneless chicken bites tossed in your choice of sauce:
Buffalo, Peach Bourbon BBQ, Caesar, Yellow Curry, Thai Peanut, or Chipotle Honey BBQ (50 pcs)

Hors D' Oeuvres

25 pieces per order

Beef Medallions - 45

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

Spinach or Crab Purses - 38

Choose from our artichoke-spinach dip or crab dip in fried wonton purses

Chicken Satay- 40

Chicken skewers basted in your choice of house-made sauce

Stuffed Mushrooms or Peppers - 40

Chose from sun dried tomato, spinach-feta, or bacon cheddar

Boxed Lunches or Sandwich Buffet

served with kettle chips or coleslaw - 10

Chicken Caesar Wrap

Chicken, red onions, croutons, Asiago, Caesar dressing

Chicken Bacon Ranch Wrap

Chicken, bacon, cheddar-jack cheese, tomato, ranch dressing

Free Hugger Wrap

Tomato, red onion, cucumbers, lettuce, black olives, black beans, guacamole, Cajun mayo, provolone cheese

Paul's BLT

Sourdough or rye lettuce, tomato, bacon and mayo

Reuben

Corned beef, sauerkraut, Thousand Island dressing and Swiss cheese

Cherise

Turkey, bacon, cheddar cheese, Thousand Island dressing on sourdough

El Cubano

House smoked pulled pork, ham, Swiss, sautéed onions, pickle, mustard, and Cajun seasonings

Asian Sesame Chicken Wrap

Chicken, Thai peanut sauce, sesame seeds, mango, red peppers and chow mein noodles

Chicken Pesto Wrap

Chicken, pesto sauce, Asiago cheese, red onion

Buffet Service

Pizza Buffet

Priced to order; Minimum of 8, 16" pizzas with assorted toppings

Soup and Salad Bar - 9

Soup and a salad bar of mixed greens, onions, carrots, tomatoes, cucumbers, cheese and croutons

The Family Dinner - 16

Herb-roasted chicken, roast beef in gravy, garlic mashed potatoes, corn, house-made coleslaw and dinner rolls

Taco Bar - 9

Hard or soft shell tacos, ground beef or chicken, tomatoes, green onions, shredded lettuce, black beans, salsa, sour cream, shredded cheese and guacamole

Baked Potato Bar - 9

Baked potatoes, bacon, diced chicken, broccoli, green onions, tomatoes, shredded cheese, sour cream, butter

Italian Family - 19

Your choice of two: Lasagna (beef or vegetable), Sundried Tomato Fettuccine, Chicken Parmesan, Pasta and Meatballs or and Grown-Up Mac & Cheese, served with garlic bread, Caesar salad and vegetables

The Lighter-Side - 16

add side salad - 4

Herb-Roasted chicken, seasoned quinoa, vegetables, fresh fruit salad and dinner rolls

Southern Dinner - 18

add side salad - 4

Herb-Roasted chicken, Peach Bourbon BBQ riblets, garlic mashed potatoes, gravy, vegetables and dinner rolls

The Roastery - 19

add side salad - 4

Beef roast with horseradish sauce, roasted pork loin with apple craisin compote, garlic mashed potatoes, rice pilaf, vegetables and dinner rolls

Desserts

prices based on a minimum of 2 dozen

Ask about our custom desserts & breads!

Cake Truffles - 3.50 for 3

Dessert Bars - 3

Assorted Cheesecake - 4

Assorted Cookies - 1.5

Assorted Cupcakes - 2

Triple Chocolate Mousse Cake - 3

Carrot Cake - 3

Select Dinner Entrees

All of the following entrees include a salad, vegetable and dinner rolls. Prices are based on groups of 30 or more. Guests may choose from up to three entrees. All food choices are needed 8 days prior to an event. Place cards will be provided (please provide first & last name with entrée).

Tier One Entrees - \$16 per guest Upgraded vegetable for \$1

Herb Roasted Chicken served with seasoned rice

Beef Tips served over garlic mashed potatoes

Roast Beef seasoned and served with gravy, over garlic mashed potatoes

Pasta & Meatballs

Grown Up-Mac & Cheese

Tier Two Entrees - \$19 per guest Upgraded vegetable for \$1

Coconut-Almond Cod served with cranberry butter and seasoned rice

Chicken Fried Chicken boneless, spice rubbed, breaded and fried, served with seasoned rice

Pork Loin served with garlic mashed potatoes

Tuscan Sun Dried Tomato Fettuccine

Vegetable Stir Fry served on seasoned rice

Ask about any of our other steak options!

Tier Three Entrees - \$22 per guest Upgraded vegetable included

Maple Balsamic Glazed Salmon grilled and served with seasoned rice

Coconut-Almond Pike two pike filets served with cranberry butter and seasoned rice

Grilled Ribeye Steak 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

Ask about our kid's menu options!

BUILT IN 1941, THE PARKIN
ICE CREAM COMPANY WAS RESTORED IN
2005 TO HOUSE TWO GREAT
RESTAURANTS UNDER ONE ROOF

Event Spaces Available

The Main Dining Room

Accommodates up to 130 people seated and features a full service bar, along with an array of floor plans for cocktail parties, dinner parties or wedding receptions.

(\$100 rental fee, \$1500 food & beverage minimum)

The Parkin Room

The perfect size for up to 50 guests it features a full service bar and audio-visual equipment upon request. It is ideal for business meetings, entertainment or bridal/baby showers.

(\$50 rental fee, \$200 food & beverage minimum)

The Heron Room

This room can house up to 12 guests and is the perfect venue for an intimate dining experience or private business meetings.

(\$25 rental fee, no minimum)

OFF-SITE CATERING & DELIVERY AVAILABLE

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

Catering & Special Event Menu



To book or inquire about an event contact

Leah Jasurda

Special Events Coordinator

715-389-1868 ex. 3

info@blueheronbrewpub.com



The Oven above the pub - Upstairs fire cooked food

Blue Heron Brew Pub - Downstairs casual pub

West 14th - Catering & Special Events

108 W. 9th Street Marshfield, WI 54449

715-389-1868

www.blueheronbrewpub.com