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## Chilled Platters

Each selection serves approximately 25 guests

### *Local Antipasto Platter - 60*

Wisconsin sausage & artisan cheese, mixed olives, nuts, dried fruit, cranberry butter compound, baguettes

### *Cheese & Crackers - 35*

Wisconsin cheese slices with assorted crackers  
With sausage- add 10

### *Smoked Salmon Platter - Market Price* (1-9 Lbs)

Served w/ cherry tomatoes, wedged eggs and sliced lemon

### *Vegetable Platter w/dip - 35*

### *Fresh Fruit Tray - 40*

### *Capresé Salad Skewers - 35*

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

### *Chilled Shrimp - 35*

Large shrimp served with cocktail sauce (25 pcs)

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## Dips

Each selection serves approximately 25 guests

### *Spinach and Artichoke - 35*

served with garlic crostini

### *Crab - 35*

served with cumin-dusted flour tortilla chips

### *Reuben - 35*

served with rye points

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## 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

Each selection serves approximately 25 guests

### *Beef Medallions - 45*

French-onion marinated bite-size beef medallions with fresh Rosemary (50 pcs)

### *Spinach or Crab Purses - 38*

Choose from our artichoke-spinach dip or crab dip in fried wonton purses (25 pcs)

### *Chicken Satay- 40*

Chicken skewers basted in house-made Thai Peanut sauce (25pcs)

### *Stuffed Mushrooms - 40*

Chose from sun dried tomato, spinach-artichoke, or bacon cheddar (50 pcs)

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## Boxed Lunches or Sandwich Buffet

served with kettle chips, coleslaw or potato salad - 10

### *Chicken Caesar Wrap*

Chicken, red onions, croutons, Asiago, romaine Caesar dressing

### *Chicken Bacon Ranch Wrap*

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

### *Free Hugger Wrap*

Tomato, red onion, cucumbers, romaine, 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, romaine, chow mein noodles

### *Turkey Bacon Avocado Wrap*

Turkey, bacon, avocado, romaine, honey mustard

## Buffet Service

Minimum of 10 guests

### *Pizza Buffet*

Priced to order; Minimum of 8, 12-14" pizzas with assorted toppings, 10" flatbread pizzas available

### *Soup and Salad Bar - 12*

Soup of the day and a salad bar of mixed greens, onions, shredded carrots, tomatoes, cucumbers, cheese, croutons and dinner rolls

### *The Family Dinner - 16*

Boneless herb-roasted chicken breast, roast beef in gravy, garlic mashed potatoes, corn & bell pepper blend, house-made coleslaw and dinner rolls

### *Taco Bar - 12*

Seasoned ground beef, hard or soft shells, tomatoes, green onions, shredded lettuce, black beans, salsa, sour cream, shredded cheese and guacamole

*Substitute seasoned shredded chicken - add 1*

### *Baked Potato Bar - 10*

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, Pesto Italian, or Grown-Up Mac & Cheese, served with garlic bread, Caesar salad and vegetables

### *The Lighter-Side - 17*

add side salad - 4

Boneless herb-roasted chicken breast, seasoned quinoa, vegetables, fresh fruit salad and dinner rolls

### *Southern Dinner - 18*

add side salad - 4

Crispy fried bone-in chicken, Peach Bourbon BBQ riblets, garlic mashed potatoes, gravy, corn & bell pepper blend, 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, wild rice pilaf, corn & bell pepper blend and dinner rolls

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## Desserts

Ask about our custom desserts & breads!

### *Cake Truffles - 3.50 for 3*

### *Assorted Cheesecake - 4*

### *Assorted Cookies - 1.5*

### *Assorted Cupcakes - 2 Filled Cupcakes - 2.5*

### *Triple Chocolate Mousse Cake - 3*

### *Carrot Cake - 3*

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## Select Dinner Entrees

All of the following entrees include a salad, corn and bell pepper blend, 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 - \$18 per guest *Upgraded vegetable for \$1*

**Air-Line Chicken Breast** herb roasted and served with seasoned wild rice pilaf

**Beef Tips** in gravy served with garlic mashed potatoes

**Roast Beef** seasoned and served with gravy and garlic mashed potatoes

**Grown Up-Mac & Cheese**

### Tier Two Entrees - \$21 per guest *Upgraded vegetable for \$1*

**Coconut-Almond Breaded Barramundi** served with cranberry butter and seasoned wild rice pilaf

**Beef Medallions** grilled and sliced, served with garlic mashed potatoes

**Tuscan Sun Dried Tomato Fettuccine** with chicken optional

**Vegetable Stir Fry** served on seasoned rice

### Tier Three Entrees - \$26 per guest *Upgraded vegetable included*

**Citrus Honey Glazed Salmon** grilled and served with seasoned wild rice pilaf

**Stuffed Air-Line Chicken Breast** herb roasted and stuffed with Boursin cheese, bacon and spinach served with seasoned wild rice pilaf

**Grilled Ribeye Steak** topped with bacon crumbles and Tiger's Onion Confit, served with garlic mashed potatoes

**Apple-Craisin Pork Loin** roasted pork loin topped with apple-craisin compote served with garlic mashed potatoes

*Please let us know of any dietary restrictions*

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

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## *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)

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## OFF-SITE CATERING & DELIVERY AVAILABLE

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Banquet services include additional 5.5% sales tax & 18% gratuity.  
Catering services include additional 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 14<sup>th</sup>* - Catering & Special Events

108 W. 9<sup>th</sup> Street Marshfield, WI 54449

715-389-1868

www.blueheronbrewpub.com