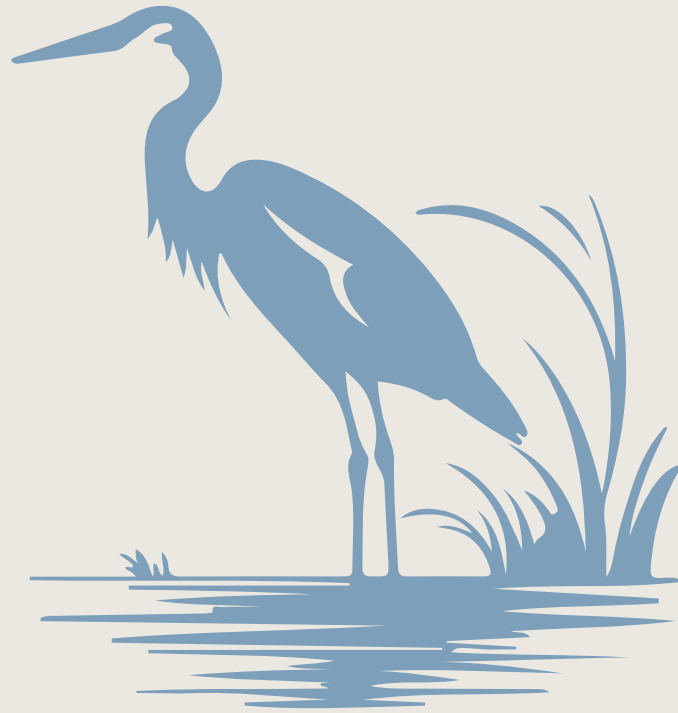




BLUE HERON RESTAURANT

CATERING SERVICES

137 PLANTATION DRIVE
TITUSVILLE, FL 32780
(321) 385-9100
WWW.BLUEHERONRESTAURANT.ORG

BLUE HERON RESTAURANT

CATERING SERVICES

BREAKFAST

Muffins, Danishes, or Donuts

*Your choice of muffins, danishes, or donuts,
or an assortment of all 3*

Mini Quiche Assortment

*Three Cheese; Spinach Florentine; Ham,
Onion & Cheese; Bacon, Onion & Cheese*

Breakfast Sandwiches

*Egg & Cheese; Bacon, Egg, & Cheese;
Sausage, Egg & Cheese served on your
choice of biscuit or croissant*

Chicken & Waffless

*Fried chicken bites, served over a small
waffle drizzled with hot honey butter*

Biscuits & Gravy

*Biscuits smothered with
Southern-style sausage gravy*

French Toast

*Classic French Toast, sprinkled with
powdered sugar & served with
warm Maple Syrup or hot honey butter*

Omelete Station

*Chef-prepared omeletes, made to order,
with a variety of ingredients available*

Pancake Station

*Chef-prepared pancakes, made to order,
with a variety of ingredients available*

CLASSICS

Scrambled Eggs

Optional add-ins: Cheese, Onions, Peppers

Breakfast Meats

Choice of Bacon, Sausage Patties, or Ham

Hashbrowns or Home Fries

Fried to a golden crisp

BEVERAGES

Coffee

Cream and Sugar Available

Juice

Orange, Cranberry, Grapefruit

Iced Tea

Sweet or Unsweet

Lemonade

Place Your Order Today!

*Phone: (321) 385-9100
Email: banquets@tgocsa.com*

*All items are priced and portioned in
increments of 10 servings.*



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SALADS

Blue Cheese Potato Salad

Roasted red potatoes with onion, celery, blue cheese crumbles, & blue cheese dressing

Antipasto Pasta Salad

Tri-colored rotini, salami, pepperoni, feta, red onion, roasted red peppers, black olives, pepperocini, & golden italian dressing

Chicken, Tuna, or Egg Salad

Your choice of one salad or an assortment of all 3

Watermelon Salad

Watermelon, cucumber, red onion, feta, & lemon caper vinaigrette

Cucumber Salad

Cucumber, tomato, red onion, & red wine vinaigrette

Garden or Caesar Salad

Choice of dressing

Chef Salad

Ham or Turkey, hard-boiled egg, tomato, cucumber, & cheese, with choice of dressing

Arugula or Spinach Salad

Seasonal berries, blue cheese crumbles, candied pecans, and strawberry vinaigrette

SOUPS

Potato Leek

Potato & leek, seasoned & blended to a creamy consistency

Beef Barley

Beef, barley, & vegetables in a vegetable beef broth

Chicken Noodle

Classic chicken noodle with vegetables, in a home-made chicken stock

Chicken Corn Chowder

Cream-based soup with chicken, corn, onions, carrots, and potatoes

Tomato Basil

Roasted tomatoes, basil, and cream, blended to a smooth consistency

BREADS

Biscuits

Croissants

Cornbread

Breadsticks

Garlic Bread

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APPETIZERS & HOR D'OURVES

Seafood Ceviche

Mahi, shrimp, scallops, mango, jalapeno, red onion, cucumber, & pickled radish

Tomato Bruschetta

Goat cheese smeared crustini, topped with blistered tomato medley, basil, & balsamic glaze

Bacon Wrapped Jalapeno Poppers

Jalapeno stuffed with cream cheese, wrapped in bacon, & roasted until blistered

Bacon Wrapped Scallops

Grilled sea scallops, wrapped in bacon, served with your choice of sauce

Satay

Your choice of chicken, shrimp, beef, or seafood served on a skewer with your choice of sauce.

Empanadas

Fried turnover, filled with your choice of either beef or chicken, & cheese

Samurai Shrimp

Flash fried red shrimp tossed in house-made spicy samurai sauce

Fried Mozzarella Rounds

Mozzarella rounds deep fried & served with pomodoro sauce (spicy marinara)

Panko-Breaded Mac & Cheese Bites

Mac & cheese breaded in Panko & fried until golden brown

Potato Skins

Topped with shredded cheese, bacon, & green onions, served with sour cream

Wings

Classic chicken wings, tossed in your choice of: Plain, Mild, Hot, BBQ, Teriyaki, Garlic Parmesan, or Ranch Dry-Rub

Tea Sandwiches

Traditional white bread, filled with a cucumber cream cheese spread

Meat, Cheese, & Crackers Tray

Cured meats, such as salami or prosciutto, with an assortment of cheese & crackers

Fruit Tray

Seasonal fruit, cut into bite-size pieces, arranged on a tray for easy picking

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ENTREES

Arranzini

Cheese risotto, wrapped around your choice of protein or vegetable, coated in breadcrumbs for a crispy exterior

Chicken Marsala

Pan-seared chicken cutlets with wild mushroom marsala reduction

Chicken Parmesan

Oil-crisped chicken breast covered in house-made marinara, topped with mozzarella cheese

Burgandy Beef

French stew of beef braised in red wine,, and beef stock, flavored with carrots, onions, garlic, onions and mushrooms

Prime Rib

Slow-roasted prime rib, served with creamy horseradish and au jus

Sliders

Your choice of protein, served on a toasted mini-bun. Ask about our options!

Mahi Francese

A Mahi filet lightly-floured and pan-fried in a lemon butter sauce

Lemon Caper Salmon

Grilled salmon with a lemon caper compound butter

Scallop Rissotto

Blackened sea scallops over roasted wild mushroom risotto

Lemon Cream Chicken

Grilled chicken breast with a lemon cream sauce

Eggplant Rollatini (V)

Tempura-battered eggplant, stuffed with a ricotta, mushroom, & spinach mixture, and topped with house-made marinara

Portobello Mushroom Steak (V)

A portobello mushroom cap, topped with roasted red pepper, sauteed garlic spinach, pickled red onion, mozzarella cheese, and a drizzle of balsamic glaze

PASTAS

Shrimp Scampi

Classic Italian dish made from plump shrimp cooked in a buttery, garlicky white wine sauce

Chicken Alfredo

Grilled chicken, with your choice of seasoning, over a bed of creamy fettuccine alfredo

Lasagna

A classic 3-layer lasagna with sweet Italian sausage, & ricotta, mozzarella, & parmesan

Spaghetti

Traditional favorite, with house-made Bolognese sauce over perfectly al dente spaghetti

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SIDES

Seasonal Vegetables

A mix of seasonal vegetables

Wild Rice

A blend of hearty rice with a toasty flavor

Orange Ginger Glazed Carrots

Carrots caramelized in an orange ginger sauce

Zoodles

Spiralized vegetable of your choice

Teriyaki Roasted Brussel Sprouts

Roasted brussel sprouts, glazed with teriyaki, and garnished with sliced almonds

Beans

Your choice of beans to accompany your dish

Baked Potatoes

*Russet potato, seasoned with salt, pepper & butter
Optional toppings available.*

Mac & Cheese

Cavatappi noodles smothered with white american & cheddar cheese sauce

Mashed Potatoes

Mashed red potatoes, seasoned with butter, garlic, salt, and rosemary

French Fries or Tator Tots

Plain or Loaded with bacon, cheese, & green onion

Parmesan Red Potatoes

Roasted cubed red potatoes, tossed in garlic, thyme, olive oil, and topped with parmesan cheese

Onion Rings

Hand-breaded & fried golden brown

DESSERTS

Mini Cheesecake Assortment

A variety of mini cheesecakes

Tiramisu

Cream & coffee custard, layered with cocoa powder & lady fingers

Blueberry Cobbler Cheesecake

With a lemon ricotta & blueberry reduction

Red Velvet Mini Cupcakes

Topped with cream-cheese frosting

European- Style Basque Cheesecake

With a mixed-berry compote

Cookies or Brownies

Choice of either or a mix of both

Chocolate Torte (GF)

With a blood orange vodka whipped cream & strawberry sauce

Cake Pops

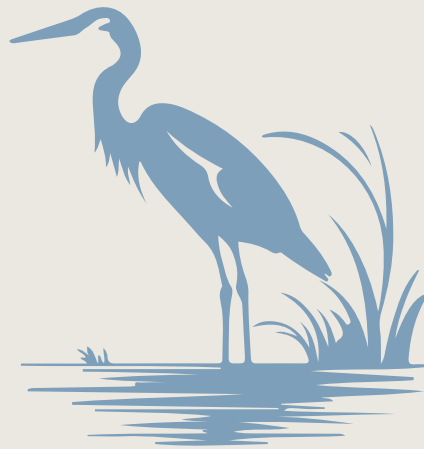
Choice of: Birthday Cake, Chocolate, or Cookies & Cream

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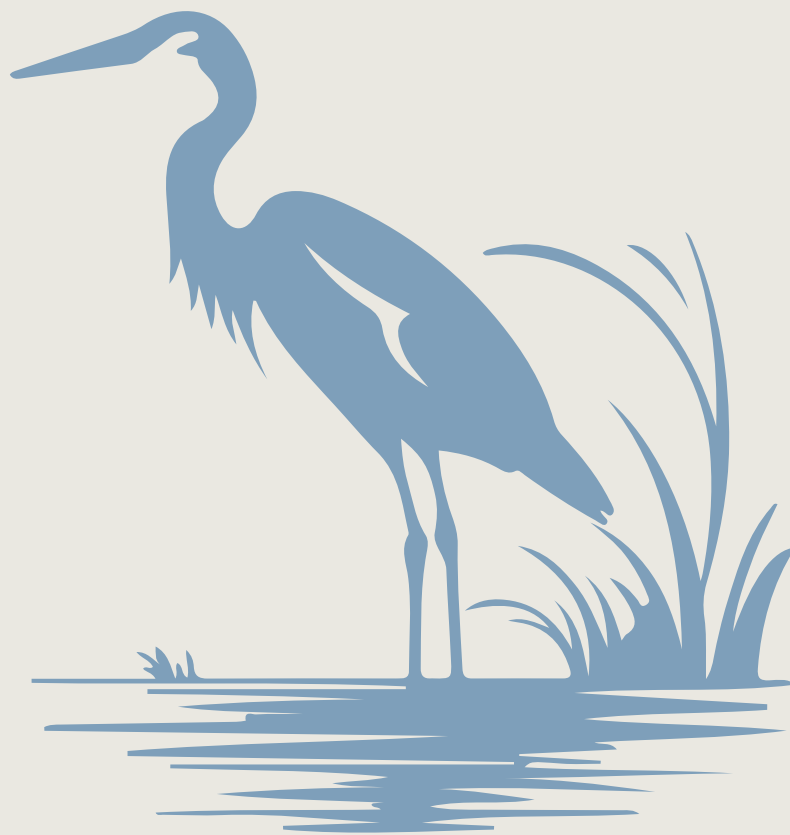


The Blue Heron Restaurant is proud to offer catering services for events of all sizes and occasions.

From weddings and corporate gatherings to family celebrations and casual parties, our team will work with you to create a menu that fits your vision, tastes, and budget. We take pride in preparing flavorful dishes using fresh, high-quality ingredients whenever possible, with many menu items made from scratch.

Every event is thoughtfully planned to provide a memorable dining experience for you and your guests.

We look forward to catering your event!



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