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BLUE HERON PINES
GOLF CLUB

Private Event Menus

\$1,000 Room Rental includes:

- Three-hour event
- Complementary Parking
- One-hour access prior to the event start time to decorate
- Customizable centerpieces featuring cylinders and votive candles
- Ivory table cloths and choice of napkin color
- Ability to provide your own cake from a professional bakery of your choice
- Gold Chiavari Chairs
- Non-Alcoholic beverage station included with all events

Minimum of 25 guests is required for all Buffet Packages

All Food and Beverage menus are subject to
23% service charge and New Jersey sales tax

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Blue Heron Pines Golf Club
550 W. Country Club Drive
Egg Harbor City, NJ, 08215
blueheronpines.com

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BREAKFAST MENUS

(Available until 11 am)

RISE & SHINE CONTINENTAL

Assorted Breakfast Sandwiches

Egg & Cheese; Bacon, Egg & Cheese; Sausage, Egg & Cheese

Sliced Fresh Fruit

An assortment of Danish, Muffins & Bagels

Served with butter, cream cheese, & preserves

\$19.00 per person

SUNRISE BUFFET BREAKFAST

Fluffy Scrambled Eggs

Potatoes O'Brien

Home fried potatoes with onions and red & green bell peppers

Bacon & Sausage

Gourmet French Toast

Served with warm maple syrup

Assorted Bagels

Served with butter, cream cheese & preserves

\$29.00 per person

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BRUNCH MENUS

(Available from 10 am to 3 pm)

GOOD MORNING BRUNCH

Fluffy Scrambled Eggs

Bacon & Sausage

Sliced Fresh Fruit

Potatoes O'Brien

Home fried potatoes with onions, red & green bell peppers

Gourmet French Toast

Served with warm maple syrup

Penne ala Vodka

Chicken Francaise or Chicken Parmesan

Egg battered chicken in a white wine, lemon butter sauce;
Breaded chicken breast topped with fresh mozzarella cheese in a homemade marinara sauce

\$39.00 per person



CHAMPAGNE BRUNCH

Croissants, assorted Danish and Muffins

Served with butter, cream cheese and preserves

Quiche Lorraine

Baked egg tart with bacon, spinach and swiss cheese

Refreshing Parfait Station

Greek vanilla yogurt display with fresh seasonal assorted fruits, granola, honey & sliced almonds

Fresh California Greens Salad

Displayed with assorted dressings and fresh toppings on the side

Assorted Wraps

Tuna salad, chipotle turkey and grilled veggie wraps on fresh honey wheat cut in half

Tossed Penne Pasta

Penne pasta tossed in fresh tomato, basil and oil

Chicken Francaise

Egg battered chicken breast in a white wine, lemon butter sauce

Includes a glass of champagne (or a mimosa) at each place setting

\$45.00 per person



BREAKFAST & BRUNCH ENHANCEMENTS

Bright & Bubbly Mimosa Bar

Champagne displayed with refreshing juices & seasonal fruit
\$8.00 per person

Bloody Mary Bar

Create your own Bloody Mary
\$10.00 per person

Sangria Bar

Red and white sangria display with seasonal fresh fruit
\$8.00 per person

All beverage stations are replenished for 2 hours

Seasonal Sliced Fruit Display

\$5.00 per person

Turkey Bacon and Turkey Sausage

\$4.00 per person

Chef-attended Omelet Station

Chef-prepared omelets with your choice of traditional eggs or egg whites, accompanied with assorted toppings of Ham, Peppers, onions, mushrooms, broccoli, tomatoes and cheese
\$10.00 per person

Chef-attended Carving Station

Smoked turkey breast or Virginia baked ham
\$9.00 per person

Prime rib

\$15.00 per person

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LUNCH MENUS

(available from 11 am to 4 pm)

SOUP & SANDWICHES BUFFET

Soup (select one)

Chicken Corn Chowder, Seafood Rosa, Vegetable, or Soup du Jour

Includes house-made potato chips

Chicken Caprese Sandwich

Grilled chicken breast, tomato, fresh mozzarella and pesto on toasted ciabatta bread

Cranberry Turkey Sandwich

Turkey, sharp white cheddar, lettuce, tomato and cranberry mayo on wheat bread

Angus Roast Beef Sandwich

Sliced roast beef with au jus on a club roll

Portobello Mushroom Sandwich

Portobello mushroom, lettuce, tomato, and onion, served on brioche bread

Vegetarian

\$29.00 per person

THE BLUE HERON BUFFET LUNCH

Soup or Salad (select one)

Chicken Corn Chowder, Seafood Rosa, Vegetable or Soup du Jour

Mixed Greens displayed with assorted toppings and dressings

Classic Caesar Salad

Entrees

Chicken Francaise

Egg battered chicken breast in a white wine, lemon butter sauce

Sliced Prime Rib

Angus grade beef served with au jus and a horseradish cream sauce

Penne Primavera

Pasta and seasonal vegetables in garlic and olive oil

Accompaniments

Roasted red bliss potatoes and key largo vegetables

\$35.00 per person

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BLUE HERON PLATED LUNCH MENU

Salad (select one)

House Salad

Mixed California Greens with carrots and onion,
served with your choice of dressing

Caesar Salad

Romaine lettuce with croutons, Parmesan cheese &
Caesar dressing

Entrees (select two)

Grilled Vegetable Platter

Marinated & grilled eggplant, yellow squash,
zucchini, mushrooms, red onions & tomatoes

Top Sirloin Steak

Garlic herb seasoned & pan seared sirloin
topped with balsamic grilled onions

Herb Encrusted Tilapia

Fresh Tilapia filet encrusted in herbed Panko
presented in a sun-dried
tomato and mango vinaigrette

Salmon Scampi

Open flame grilled salmon filet topped with sauteed
shaved garlic, diced tomato, basil & baby shrimp in a
garlic white wine sauce

Chicken Florentine

Boneless chicken breast sauteed with fresh
spinach and shallots, paired with a garlic cream sauce

Chicken & Spinach penne

Seared fresh chicken tenderloin sautéed with
spinach, garlic, basil, & diced tomato in a vodka
tomato cream sauce tossed with penne pasta

Homemade Crab Cake (1)

Pan seared petite jumbo lump crab cake in a fire roasted red pepper coulis

Dessert (select one)

Bread Pudding, Chocolate Mousse, New York Style Cheesecake,
Rice Pudding, Lemon Raspberry Torte

Entrees served with chef's choice of accompanying starch & vegetable
All entrée totals given in advance

\$39.00 per person

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DINNER MENUS

(available from 4 -10 PM, unless otherwise noted)

SPORTS BANQUET BUFFET

Available Monday-Thursday, from 5 to 9 pm

For schools & recreational events only

Classic Caesar Salad

House Salad display

Served with Assorted toppings and dressings

Entrees (select 2)

Chicken Marsala

Chicken Breast sautéed with mushrooms in a Marsala wine sauce

Rigatoni with homemade meatballs in a Pomodoro sauce

Chicken Picatta

Chicken breast in a white wine, lemon sauce with capers

Sliced Roast Pork with gravy or Roast Beef au jus

Homemade Baked Macaroni and Cheese

Traditional with breadcrumbs or Buffalo Chicken

Chicken Parmesan

Accompanied with seasonal vegetables and garlic bread

\$30.00 per person



THE ITALIAN DINNER BUFFET

Salad (select one)

Tossed garden salad with Italian or balsamic dressing
Classic Caesar Salad

Italian Entrees

Chicken Parmesan

Homemade meatballs in a Pomodoro sauce

Penne or Rigatoni pasta with your choice of sauce
Marinara, Alfredo, or Vodka Blush

Sliced Italian herb roasted pork

Includes a Chef's choice of starch and vegetable

Chef's Dessert Display

Cannoli's

Tiramisu

Italian Raspberry Torte

\$36.00 per person

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THE PINES BUFFET DINNER

Soup (select one)

Cream of Crab, Vegetable, Chicken Noodle, Soup du Jour

Salad (select one)

Classic Caesar Salad

Mixed California greens salad with assorted toppings and dressings

Entrees

Prime Rib or Honey Roasted Turkey

Grilled Rosemary Chicken with a light demi sauce

or

Chicken cordon bleu with a Supreme Sauce

Chicken breast with Swiss cheese and thinly sliced Virginia baked ham, rolled and coated with Panko bread crumbs served with a Dijon cream sauce

Stuffed Flounder or Tilapia

Baked flounder or tilapia, stuffed with spinach and roasted red peppers in a lemon butter, garlic white wine sauce

Chef's Homemade Baked Macaroni & cheese

Accompanied with Chef's choice of starch and vegetable

Includes a Chef's selection of seasonal Desserts

\$47.00 per person

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BLUE HERON PLATED DINNER MENU

Salad (select one)

House Salad

Mixed California Greens with carrot and onion,
served with your choice of dressing

Caesar Salad

Romaine with croutons, Parmesan
cheese and Caesar dressing

Entrees (select two)

Grilled Vegetable Platter

Marinated & grilled eggplant, yellow squash, zucchini,
mushrooms, red onions and tomatoes

Chicken and Crab Francaise

Boneless chicken breast dipped in egg batter, finished in a
lemon wine sauce with lump crab meat

Oven Roasted Atlantic Salmon

Salmon filet oven roasted to perfection topped
with a lemon Herb butter sauce

Chicken Sorrento

Chicken breast topped with marinated imported
provolone cheese, finished in a roux of onions, tomato,
garlic and basil in a light marsala sauce

Shrimp Scampi

Shrimp sautéed in a garlic white wine sauce over risotto &
garnished with a parmesan crostini

French Cut Pork Chop

With sage stuffing in a
wild mushroom demi

Sirloin

Peppercorn seared sirloin mirrored with a port wine reduction and
garnished with gorgonzola cheese, spinach and fire roasted peppers
Upgrade to Angus Beef Filet for \$2 per person

Dessert (select one)

Bread pudding, chocolate mousse, New York style cheesecake, Rice pudding,
Lemon Raspberry torte

Entrees served with chef's choice of accompanying starch and vegetable
All entrée totals given in advance

\$50.00 per person

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Lunch & Dinner Enhancements

One hour of passed Hor's D'oeuvres (select four)

Broccoli Cheddar Puffs, Caribbean Bruschetta, Franks en Blanket, Chicken Skewers, Beef Skewers, Boom Boom Shrimp, Spinach & Feta Phyllo Wraps
\$12.00 per person

Crudite Display

An assortment of cheeses, fresh fruits and vegetables, dips and crackers
\$9.00 per person

Italian Antipasto Display

An assortment of fresh Italian cheeses, meats and vegetables with balsamic and olive oil
\$11.00 per person

Grilled Cheese and Tomato Soup Shooters

\$8.00 per person

Assorted Flatbread Display

An assortment of Margarita, tomato & mozzarella, and Pepperoni
\$9.00 per person

Chef's Choice Seasonal Dessert Display

\$5.00 per person

Chef-Attended Ice Cream Sundae Bar

\$4.50 per person

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Action Stations

Crab Cake Station

Shore style crab cakes pan seared to order and served with a caper remoulade and red pepper coulis

\$15.00 per person

Hot Pasta Station

A variety of pasta to compliment your menu. Pasta tossed with your choice of sauces with assorted vegetables, garlic, parmesan cheese, olive oil, pesto, diced chicken & sliced Italian sausage. Accompanied with a variety of fresh Artisan breads and butter

\$10.00 per person

Gourmet Macaroni and Cheese Station

Homemade macaroni and cheese displayed with bacon, broccoli, tomatoes, onions, peppers, scallions, and shredded Monterey jack & cheddar cheeses served in martini glasses

\$7.00 per person

Gourmet Grilled Cheese Station

Grilled cheese sandwiches made to order with your choice of bread: French baguette, marble rye, or whole wheat; your choice of cheese: mozzarella, provolone, sharp cheddar or smoked gouda; and your choice of extras: tomatoes, red onion, bacon, jalapenos, basil or roasted red peppers

\$10.00 per person

Prices based on one hour



Chef Attended Carving Stations

Smoked Turkey Breast or Virginia Baked Ham

\$9.00 per person

Caribbean Jerk Flank Steak or Herb encrusted Pork Loin

\$12.00 per person

Prime Rib

\$15.00 per person

Salmon Wellington

Fresh Atlantic Salmon topped with spinach and roasted red peppers
baked in a puff pastry; served with a cucumber dill dressing

\$16.00 per person

Pepper Encrusted Beef Tenderloin

\$20.00 per person

Prices based on one hour



Beverage Options

Full Standard Open Bar

(Includes Draft Beer, House Liquor, House Wine, Mixed & Soft Drinks)

Four hour package: \$29.00 per person

Three hour package: \$25.00 per person

Limited Open Bar

(Domestic Draft Beer & wine only)

Four hour package: \$24.00 per person

Three hour package: \$20.00 per person

Tab or Consumption Bar

Full bar offered
\$100 bartender fee

Sangria Bar

Available for 2 hours-

Our special recipe of red and white sangrias refreshingly mixed with seasonal fruits, juice, liquors, spices and herbs

\$8.00 per person