

Group 2 Entrees

\$17.99 1 Choice, \$18.99 2 Choices, \$19.99 3 Choices

Chicken Saltimbocca

Chicken breast rolled w/ sliced ham, cheeses, basil & garlic, breaded, cut, and roasted w/ creamy plum tomato sauce.

Chicken Supreme

Chicken breast rolled with asparagus, pesto (pine nuts) and cheese, breaded and baked. W/hollandaise mushroom sauce.

Grouper with Tomatillo Salsa

Pan fried grouper with tomatillo salsa.

Walleye with Cranberry Kirsch Butter

Walleye fillet covered with toasted almond and seasoned bread crumbs, pan fried to golden brown.

Pork Loins w/Apple & Craisin Sauce

Grilled Canadian Pork Loin and roasted, topped with apple and Craisin sauce in an apple liquor reduction.

Grilled Sirloin Steak

Sirloin steak grilled and served with burgundy wine mushroom sauce (prepared medium).

Group 3 Entrees

\$19.99 1 Choice, \$20.99 2 Choices, \$21.99 3 Choices

Broiled Tiger Prawns

Broiled Tiger prawns wrapped in bacon with jalapenos.

Citrus Salmon

Fresh grilled Atlantic salmon served with an orange citrus buerre blanc sauce.

Alaskan Halibut

Honey Seared Alaskan Halibut with orange butter.

Prime Rib

Prepared medium rare.

Filet of Sirloin

Grilled filet of sirloin topped with a brie cheese sauce with toasted walnuts. Prepared medium.

*Dinner salad for the group selected from mixed greens salad, Caesar salad, or spinach salad (select one). Side for the group selected from roasted garlic mashed potatoes, wild rice pilaf, au gratin potatoes, herb roasted baby red potatoes, baked potato, or vegetable (select one). *Desserts may be added to any selection for an additional charge. **Prices subject to change.**

Please confirm pricing when booking.



Our building was built in 1941 as the Parkin Ice Cream Company. It was historically restored in 2005 to house two great restaurants under one roof; Blue Heron BrewPub and West 14th.

Bringing you the unique flavors of our hand crafted microbrew accompanied by fine dining cuisine, West 14th has 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, the Parkin Room is the perfect size. Seating up to 50 guests comfortably, this special events room provides a full service bar, overhead screen, and CD player. There is no fee attached to using this charming room. We only ask that parties over 15 order off this menu. Parties up to 15 may order from our West 14th Restaurant menu. For even smaller and more intimate dining, you may choose to dine in the private Heron Room.

Parties over 50 require special arrangements. We will be very happy to prepare other special entrée requests with adequate notification.

We Hope to See You Soon!

Off-site Catering and Delivery Available



Blue Heron BrewPub/West 14th
108 W. 9th St.
Marshfield, WI 54449

West 14th Phone - 715-389-1868
Special Events Phone - 715-207-2099
Fax: 715-389-8438

E-mail: cwbp.west14th@charterinternet.com
Web Sites:
www.blueheronbrewpub.com
www.west14threstaurant.com

West 14th Catering & Special Events Menu



**Imagination with
Exquisite Taste**

*West 14th Fare is
Always Prepared With
the Finest and Freshest
of Ingredients*

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Hors d' Oeuvres

- Fresh Seasonal Fruit and Selected Cheeses with Crackers and Baguettes** \$29.99
- Pesto Salmon Roulades** \$11.99
Salmon lox rolled with pesto and red pepper, served on bagel chips. Served Chilled. 12 per order
- Cheese Tortellini Vegetable Kabobs** \$9.99
Italian marinated tortellini, mushrooms and cherry tomatoes on skewers. Served chilled. 12 per order
- Gingered Shrimp** \$9.99
Ginger and sake marinated cooked shrimp. Served Chilled. 12 per order
- Avocado Seafood Appetizers** \$11.99
Sliced cucumbers topped with avocado, cilantro and crab meat. Served Chilled. 12 per order
- Basil Cheese Triangles** \$9.99
Phyllo dough stuffed with feta cheese and basil. 12 per order
- Lemon Shrimp California Rolls** \$13.99
Romaine lettuce rolled with vegetable strips and lemon rice topped with shrimp. Served Chilled. 12 per order
- BBQ Meatballs** \$13.99
Beef and pork sausage seasoned meatballs coated with our original BBQ sauce. Served Warm. 24 per order
- Hot, BBQ or Honey Mustard Wings** \$10.99
Chicken wings lightly fried, baked, & topped with hot sauce, honey mustard, or peach bourbon BBQ. Served Warm. 24 per order
- Bacon Wrapped Water Chestnuts** \$9.99
Water chestnuts wrapped in bacon and roasted. Served Warm. 24 per order

Lunch Buffet Selections

Pastas. Served with Garlic Bread & Salad

- Pasta Alla Phil** \$11.49
Bowtie pasta tossed in vermouth cream sauce w/ cheeses, chicken, bacon, tomatoes, & onions Per person
- Cajun Chicken Pasta** \$11.49
Fresh linguine tossed w/ blackened chicken & sautéed garlic, basil, tarragon, shallots, tomatoes, Cajun style. Per person
- Broccoli and Sundried Tomato Pasta** \$11.49
Fresh linguini with broccoli, sundried tomatoes, basil garlic, peppercorns, wine, shallots, nutmeg, & Per person
- Baked Ziti** \$11.49
Italian Sausage sautéed in burgundy wine tomato sauce, tossed with ziti noodles. & baked with cheeses. Per person
- Shrimp Pasta Pesto** \$11.49
Bowtie pasta tossed with olive oil, fresh basil, and Parmesan cheese. Topped w/ grilled shrimp. Per person

Soup or Salad and Sandwich. Salad Options: Mixed Greens or Caesar Salad - All \$8.49 per person

- Italian Sub**
Prosciutto ham pepperoni, salami, provolone cheese, lettuce, onion and tomato on Hoagie.
- Chicken Caesar Wrap**
Romaine lettuce, Parmesan and Asiago cheeses, croutons and seasoned chicken wrapped in tortilla.
- Mango Turkey Wrap**
Sliced turkey, cucumber, mango, and lettuce rolled in garden vegetable wrap w/tangy curry mango dressing.
- El Cubano**
Smoked ham, roast pork, Swiss cheese, onions and horseradish mustard on toasted Cuban flat bread.
- Chicken Parmesan**
Chicken breast rolled in bread crumbs, deep fried, topped with marinara sauce and cheeses on bun.
- Sliced Prime Rib**
Thinly sliced prime rib topped with Swiss cheese and fried onions served on a hoagie bun.

Gourmet Salad Selections—Served With Rolls & Butter—All \$8.49 per person

- Grilled Asian Chicken Salad**
Peanut rubbed chicken breast brushed with sesame seeds, served over lettuce, mango, & red peppers w/ oriental dressing

Grilled Ahi Tuna Salad

Ahi Tuna steak grilled medium rare w/ robust garlic glaze on a bed of mixed greens w/ dressing of choice.

Teriyaki Beef Salad

Sliced grilled rib-eye sautéed in teriyaki sauce with red onions, red & green peppers over spring greens w/ dressing of choice.

Caprese Salad

Sliced Roma tomatoes and fresh mozzarella balls served on a bed of mixed greens with balsamic vinaigrette dressing.

Chef Salad

Sliced turkey, ham and bacon served on mixed greens with boiled eggs, tomato and onion served w/ dressing of choice.

Chicken Caesar Salad

Romaine lettuce with grated Parmesan and Asiago cheeses, croutons, and topped w/ chicken and Caesar dressing.

Dessert Choices

Brownies, assorted bars, cheesecakes, and/or cookies may be added to catered lunch. Ask for selections.

Dinner Selections

Buffet, Family, or Table Side Service Available. Add \$1/person for tableside.

Group 1 Entrees

\$15.99 1 Choice, \$16.99 2 Choices, \$17.99 3 Choices

Herb Roasted Chicken

Quartered chicken roasted and seasoned with herbs and spices.

Lemon Peppered Chicken

Quartered chicken roasted and seasoned with lemon pepper.

Peach Bourbon BBQ Ribs

St. Louis Style Ribs simmered in seasoned broth, grilled, baked & topped with our own peach bourbon BBQ sauce.

White Pepper Crusted Pork Loin

Canadian pork loin, seared, roasted and topped with finely diced peanuts and fresh ginger relish.

Sautéed Tilapia with Crab Stuffing

Seasoned Tilapia, sautéed, and topped with crab stuffing and roasted.

SEE BACKSIDE FOR MORE...