



Social Packages



2250 Herons Glen Blvd.
North Fort Myers, FL 33917

239.731.4581

www.heronsglencc.com

Brunch Buffet

Must have 50 guests or more

*Bacon | Breakfast Potatoes,
Scrambled Eggs with Cheddar Cheese & Chives
French Toast with Warm Syrup | Sliced Fresh Fruit Display
Fruit Preserves, Assorted Breakfast Breads, Pastries & Bagels with Cream Cheeses
Chicken Marsala | Rigatoni a la Vodka | Salmon Beurre Blanc
Greens with Basil Balsamic Vinaigrette | Coffee, Tea and Orange Juice
36 per person*

Enhance Your Brunch Buffet Menu with One or More of the Following:

*Champagne Mimosa Station
add 10 per person*

*Cooked to order Omelet Station
add 9 per person*

*Chef-Carved Prime Rib with Horseradish and Au Jus
add 22 per person*

*Baked Pitted Ham with Brown Sugar & Pineapple Glaze
add 8 per person*

**NOTE: All Events must meet Food & Beverage room minimums
All Prices are Subject to a 22% Service Charge and 6.5% Sales Tax*

Breakfast Buffet Menu

Must have 50 guest or more

Continental

*Fresh Tropical Fruit Display
Yogurt and Granola Parfait
Fresh Danish, Pastries & Muffins
Coffee and Tea
18 per person*

Early Starter

*Scrambled Eggs with Cheddar Cheese & Chives
Bacon | Breakfast Potatoes | Baked Muffins
Orange Juice | Coffee and Tea
20 per person*

The Birdie

*Scrambled Eggs with Cheddar Cheese & Chives
Bacon | Breakfast Potatoes | Seasonal Fruit and Berries
Baked Muffins & Bagels | Cream Cheese & Whipped Butter
Orange Juice | Coffee and Tea
25 per person*

Back 9

*Scrambled Eggs with Cheddar Cheese & Chives
Bacon | Breakfast Potatoes
Baked Muffins & Bagels | Cream Cheese & Whipped Butter
Seasonal Fruit & Berries | French Toast
Orange Juice | Coffee and Tea
27 per person*

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Plated Breakfast Menu

Must have 30 guests or more

The Standard

Bacon | Scrambled Eggs with Cheddar Cheese & Chives

Breakfast Potatoes | Seasonal Fruit

Coffee & Tea

16 per person

The Standard Sweet

Bacon | French Toast with Warm Syrup

Breakfast Potatoes | Seasonal Fruit

Coffee & Tea

16 per person

Hérons Glen Quiche

Quiche Lorraine | Seasonal Fruit

Baked Muffin | Coffee & Tea

18 per person

Hérons Glen Benedict

Eggs Benedict | Baked Muffin

Coffee & Tea

18 per person

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Buffet Luncheon Menu

Must have 50 guest or more

Hérons Glen Buffet

*Caesar Salad & House Salad | Fresh Rolls & Butter | Vegetable Medley
Choice of two: Chicken Marsala | Pesto Chicken | Beef Tips with Mushrooms
Pork Loin | Salmon | Mahi Mahi
Choice of two: Rice Pilaf | Baked Ziti with Sausage & Cheese
Herb Mashed Potatoes | Roasted Potatoes | Au Gratin Potatoes
27 per person*

Taste of Italy Buffet

*Caesar Salad & House Salad | Fresh Rolls & Butter
Italian Sausages with Peppers & Onions | Chicken Parmesan
Cheese Tortellini with Fresh Tomatoes | Spinach, Garlic & EVOO
Penne Pasta with Roasted Garlic Alfredo Sauce | Italian Green Beans
25 per person*

*Italian Sausages with Peppers & Onions | Chicken Parmesan
Cheese Tortellini with Fresh Tomatoes | Spinach, Garlic & EVOO
Penne Pasta with Roasted Garlic Alfredo Sauce | Italian Green Beans
25 per person*

Deli Buffet

*Platters of Ham, Turkey, Roast Beef, Corned Beef & Pastrami
American, Swiss & Cheddar | Cole Slaw | Pickle Spears | Roasted Vegetable Wraps
Mixed Field Greens Salad with Balsamic & Ranch | House-made Chips
Cookies & Brownies | 22 per person*

BBQ Buffet

*Potato Salad, Macaroni Salad or Cole Slaw | Baked Beans | Corn on the Cobb
Choice of 3: BBQ Pulled Pork | Herb Roasted Chicken | Prime Beef Burgers | BBQ Chicken
25 per person*

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Plated Hot Lunch

Must have 30 guest or more

Select One

*Fruit Cup | House Salad | Caesar Salad
Accompanied by Warm Rolls & Butter*

Select One

Chicken Marsala

*breast of chicken sautéed in wild mushroom & marsala wine sauce
24 per person*

Chicken Francaise

*breast of chicken sautéed in a chardonnay wine and lemon sauce
24 per person*

Pesto Chicken

*grilled chicken with a pesto cream sauce, sun dried tomatoes & feta cheese
18 per person*

Grilled Pork Loin with Mushrooms & Bordelaise Sauce

20 per person

Grilled Salmon with a Bourbon Glaze

21 per person

Sliced Filet Mignon topped with Bordelaise Sauce or Béarnaise Sauce

32 per person

Select One

Rice Pilaf | Garlic Mashed Potatoes | Roasted Fingerlings

Included in all Plated Luncheons

A Seasonal Fresh Vegetable

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Plated Cold Lunch

*Must have 30 guest or more
served with warm rolls & butter*

Floridian Salad with Grilled Chicken

*oranges, roasted walnuts, gorgonzola cheese, bermuda onions, mangos, key lime vinaigrette
19 per person*

Granny Apple Salad

*baby greens, toasted pinenuts, sundried cherries, feta cheese,
prosciutto wrapped granny smith apples, apple cider & toasted walnut vinaigrette
19 per person*

Vegan Vegetable Salad

*fresh mixed greens, grilled apples, toasted almonds, pumpkin seeds, golden raisins,
carrots, grape tomatoes, pickled beets, basil balsamic vinaigrette
16 per person*

Cobb Salad

*grilled chicken, avocado, bacon, crumbled blue cheese,
diced tomato, chopped egg, red onion, bed of lettuce
19 per person*

Chicken Club Wrap

*grilled chicken, turkey, ham, bacon, romaine lettuce, tomato,
cheese, dijon dressing | side of fresh fruit
17 per person*

Grouper Caesar 28

*grilled grouper, crisp romaine lettuce, house-made croutons, parmesan cheese,
house-made caesar dressing*

Deli Board 13

*choice of ham, turkey, chicken salad, tuna salad, BLT
on white, wheat or rye | wrap .75 | add bacon 1.50*

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Buffet Dinner Menu

Must have 30 guest or more

Hérons Glen Buffet

Caesar & House Salad | Fresh Rolls & Butter

Choice of Two: Chicken Marsala | Pesto Chicken | Beef Tips with Mushrooms

Pork Loin | Grilled Salmon | Mahi Mahi | Fried Chicken

Choice of Two: Rice Pilaf | Baked Ziti with Sausage | Herb Mashed Potatoes,

Roasted Potatoes | Au Gratin Potatoes | Fresh Vegetable Medley

31 per person

Taste of Italy Buffet

Caesar Salad & House Salad | Fresh Rolls & Butter

Italian Sausages with Peppers & Onions | Chicken Parmesan

Cheese Tortellini with Fresh Tomatoes | Spinach, Garlic & EVOO

Penne Pasta with Roasted Garlic Alfredo Sauce | Italian Green Beans

29 per person

BBQ Buffet #1

Potato Salad, Macaroni Salad or Cole Slaw | Baked Beans | Corn on the Cobb

Choice of 3: BBQ Pulled Pork | Herb Roasted Chicken | Prime Beef Burgers | BBQ Chicken

27 per person

BBQ Buffet #2

Choice of 2: Potato Salad, Macaroni Salad or Cole Slaw

Choice of 3: BBQ Ribs | Herb Roasted Chicken | BBQ Chicken | Pulled Pork | Fried Chicken

Garden Salad | Baked Beans | Corn on the Cobb

31 per person

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Plated Dinner Menu

Must have 30 guest or more

Includes:

House or Caesar Salad | Rolls & Butter | Entree | Coffee or Hot Tea

Sliced Tenderloin 42

sliced tenderloin with bernaise sauce or peppercorn demi

Chicken Francaise or Marsala 27

Grilled Salmon 28

with lemon beurre blanc or brown sugar brandy glaze

Chicken & Salmon Duet 32

chicken francaise or marsala & grilled salmon with brown sugar brandy glaze

Filet & Lobster Tail (market price)

6 oz. grilled filet mignon with a red wine demi

& 5 oz. florida lobster tail with clarified butter,

Select One

Rice Pilaf | Herb Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerlings

Included in all Plated Dinners

Chef's Seasonal Fresh Vegetable

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Displays & Stations

*Enhance your Dining Experience by
Adding One or More of the Following*

Imported & Domestic Cheese Display

fresh berries | assorted crackers | 10 per person

Antipasti Display

*imported & domestic cheeses | assorted cured meats | fresh berries | assorted crackers
marinated & grilled vegetables | 12 per person*

Chilled Crudite Display

fresh market vegetables, bleu cheese & ranch dip | 10 per person

Grilled Vegetable Display

assorted grilled vegetables drizzled with EVO and balsamic glaze | 8 per person

Chef Attended Pasta Station

*assorted pastas | sautéed peppers & onions | olives | roasted garlic & mushrooms
a variety of sauces | parmesan cheese | 20 per person*

Chef Carved Prime Rib of Beef

with mini rolls | dijon mustard & horseradish sauce | 30 per person

Chef Carved Lemon Pepper Seared Turkey Breast

with mini rolls & cranberry aioli | 12 per person

Chef Carved Pit Ham

with Brown Sugar & Pineapple Glaze | 11 per person

All Stations that Require a Chef Attendant have an Additional Charge of 150

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APPETIZER CHOICES *(priced per 100 pieces)*

Cold Hors D'oeuvres

Red Pepper Hummus & Grilled Pepper,
Lavash Crackers 175
Melon & Prosciutto Skewers 275
Gorgonzola, Prosciutto, & Fig Jam on Focaccia
Crouton 275
Caprese Skewers with Balsamic Reduction 275
Honey Infused Goat Cheese on Crustini with
Berries 300
Sesame Tuna with Soy Sriracha Aioli on
Crispy Wonton 300
Curried Shrimp Salad in Phyllo 300
Bloody Mary Shrimp Shooters 300
Tuna Tar Tar with Ginger Soy & Chives
on a Crispy Wonton 350

Hot Hors D'oeuvres

Vegetable Spring Rolls, Thai Chili Sauce 250
Philly Cheesesteak Rolls, Honey Lime Siracha 250
Steamed Pork Pot Stickers with Dipping Sauce 250
Pepperoni & Mozzarella Stuffed Mushrooms over
Marinara 250
Cashew Crusted Chicken Satay with Coconut
Curry Sauce 275
Baked Brie & Raspberry en Croustade 300
Beef Empanadas with Cilantro Cream sauce 300
Coconut Shrimp with Mango Salsa 325
Conch Fritters Cilantro, Mango & Lime Aioli 350
Bacon Wrapped Scallops 400
Baby Lamb Chops with Dijon & Madeira 475

*a combination of stationed and butler passed are welcome
add 25 per butler passed selection*

PREMIUM OPEN BAR

*Domestic & Imported Beer, House Wine,
Premium Liquor, Soft Drinks*

2 Hours | 25 per person 3 Hours | 30 per person 4 Hours | 35 per person

Domestic & Imported Beer, House Wine, Soft Drinks

2 Hours | 20 per person 3 Hours | 25 per person 4 Hours | 30 per person

Add A Signature Drink 7 per person

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