



CELEBRATING 20 YEARS

Blue Heron Restaurant Celebrates 20 Years With

Low Country Living

An Evening of Gullah Culture & Cuisine

Friday, October 27, 2017 | 6:30 PM

Buttered Hors d'Oeuvres

She-Crab Soup Shooters

Pan-Fried Oysters

Benton's Country Ham & Biscuits

Deviled Eggs with Caramelized Onion

Fried Chicken Livers on Grilled Bread with Hot Pepper Jelly

Grilled Pimiento Cheese Sandwiches

Corn Fritters with Smoked Tomato Jam

Food Stations

Pan Seared Redfish with Succotash

Fried Green Tomatoes with Crab Remoulade & Charred Corn Vinaigrette

Sautéed Okra with Tomatoes & Peppers



Fried Chicken with Country Ham Gravy

Shrimp Boil Potato Salad

Classic Southern Potato Salad

Chop Chop Salad with Buttermilk Dressing

Basket of Biscuits & Cornbread with Whipped Sorghum Butter



Smoked Pork Tenderloin with Carolina Vinegar BBQ Sauce

Country Apple Slaw

Carolina Gold Rice & Peas, Braised Collard Greens

Field Pea Salad with Bacon Vinaigrette

Dessert Station

Coconut Layer Cake, Benne Cookies, Pecan Praline

Sweet Potato Pie, Peach Cobbler

Coffee & Tea

\$80/person

(price does not include beverages, tax or gratuity)