



BLUE HERON  
RESTAURANT  
& CATERING

## PREMIERE PRIVATE DINING MENU

### *Stationary Hors d'Oeuvres*

(choose 3)

Grilled Cheese Tartines with Pear Puree & Balsamic Syrup  
Chicken Sate with Curry Dipping Sauce

#### Mezze

Eggplant Tomato Jam, Muhammara  
Hummus, Whipped Feta

Arancini with Spicy Sicilian Sauce  
Grilled Shrimp with Mango Chutney  
Pan Seared Scallops

Bacon Dust, Apple Cider Reduction  
Tuna Ceviche

Smoked Trout Mousse on Crostini

### *Salad*

Local Organic Baby Greens  
Roasted Red Peppers, Pickled Daikon  
Roasted Shallot Vinaigrette

### *Entrées*

Grilled Creekstone Filet Mignon  
Béarnaise Sauce, Warm Mushroom & Parsley Salad  
Whipped Potatoes, Evening Vegetable

#### Pan Seared Salmon

Beurre Rouge, Citrus Herb Salad  
Lemon Parmesan Risotto, Evening Vegetable

#### Fettuccini with Exotic Mushrooms

Sautéed Exotic Mushrooms, Coconut Milk  
Shallots, Garlic, Madeira Wine, Truffle Oil  
Lemon Parsley Gremolata

### *Dessert*

Selection of Blue Heron Desserts

Coffee & Tea

**\$70/person**

(price does not include taxes, gratuity or beverages)