



BLUE HERON
RESTAURANT



Holiday Dinner Dance

Friday, December 14, 2018 - 6:30 PM

Stationary Hors d'Oeuvres

Antipasto

White Bean Hummus ^{V GF}, Roasted Olives ^{V GF}, Grilled Peppers, Onions and Mushrooms ^{V GF}
Turkish Eggplant Salad ^{V GF}, Stuffed Grape Leaves ^{GF}, Genoa Salami and Provolone Coronets ^{GF}

Vegetable Spring Rolls with Sweet Chili Hoisin Sauce ^V

Tortilla Chips with Mojo Pulled Chicken ^{GF}

Housemade Guacamole, Sour Cream

Italian Meatballs with Spicy Sicilian Sauce

Shrimp & Calamari Salad ^{GF}

Baked Brie en Croute ^V

Apricot Chutney, Toasted Nuts & Dried Fruit

Buffet

Sliced Roast Sirloin of Beef ^{GF}

Red Wine Demi, Horseradish Cream Sauce

Pork Loin Stuffed with Apples and Cheddar ^{GF}

Port Wine Sauce

Pan Seared Breast of Chicken ^{GF}

Brandied Cherry Demi Glace

Pan Seared Salmon ^{GF}

Dijon Beurre Blanc, Herb Oil

Pasta Quattro Formaggi with Wild Mushrooms ^V

Whipped Potatoes ^{V GF}

Sautéed Green Beans with Caramelized Onions ^{V GF}

Organic Mixed Greens Salad ^{V GF}

Cranberry Maple Vinaigrette

Basket of Rustic Breads and Butter



Dessert Station

Double Chocolate Cake ^V

Pumpkin Mousse ^{V GF}

Bourbon Caramel

Coffee & Tea

\$50/person

(price does not include tax and gratuity)

^V indicates Vegetarian

^{GF} indicates Gluten Free