



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

Zucchini "Noodles"

Roasted Wild Mushrooms, Artichoke Hearts
Roasted Tomato, White Truffle Oil
Lemon Parmesan Cream

Dessert

Selection of Blue Heron Desserts

Coffee & Tea

\$70/person

(price does not include taxes, gratuity or beverages)