



BLUE HERON
RESTAURANT
& CATERING

SPRING GRADUATION PRIX FIXE MENU

Saturday, May 11 • Saturday, May 18 • Sunday, May 19
Saturday, May 25 • Sunday, May 26

family style hors d'oeuvres

MEZZE

White Bean Hummus ^{GF V}, Eggplant Tomato Jam ^{GF V}
Whipped Feta ^{GF}, Muhammara ^{V*}, Za'atar Flatbread

MINI ITALIAN MEATBALLS

Spicy Sicilian Sauce

HANDCUT FRENCH FRIES ^{GF V}

Housemade Truffled Mayonnaise ^{GF}
Housemade Ketchup ^{GF V}

salad

SALAD OF MIXED GREENS ^{GF V}

Roasted Shallot Vinaigrette

entrees

GRILLED CREEKSTONE FARMS FILET MIGNON ^{GF}

Green Peppercorn Brandy Sauce
Roasted Mushroom & Parsley Salad
Whipped Potatoes, Sautéed Green Beans

PAN SEARED FAROE ISLAND SALMON ^{GF}

Red Wine Syrup, Caper, Orange & Herb Salad
Lemon Parmesan Risotto, Sautéed Green Beans

FETTUCCHINE WITH SHRIMP & SPRING PEAS

English Peas, Snow Peas, Leeks
Lemon, Mint, Cream, Pecorino Romano

PAN ROASTED MISTY KNOLL BREAST OF CHICKEN ^{GF}

Lemon Demi Glace, Arugula Pesto
Potato Mousseline, Sautéed Green Beans

SPINACH FLAN ^{GF}

Spring Onion Sauce Soubise, Pea Tendrils
Crispy Parsnip Strings, Roasted Fingerling Potatoes
Glazed Baby Carrots, Roasted Asparagus

dessert

SELECTION OF BLUE HERON DESSERTS

COFFEE & TEA

\$60 PER PERSON

(price does not include beverages, tax or gratuity)

^V Indicates Vegan ^{GF} Indicates Gluten Free ^{*} Indicates Contains Nuts