



BLUE HERON
RESTAURANT
& CATERING

UMASS GRADUATION BUFFET MENU

Friday, May 10, 2019

stationary hors d'oeuvres

MEZZE

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

CHARCUTERIE ^{GF}

Prosciutto, *Soppressata*, *Country Pâté*, *Assorted Pickled Vegetables*
Whole Grain Mustard, *Cherry Mostarda*

SHRIMP COCKTAIL ^{GF}

MINI ITALIAN MEATBALLS

Spicy Sicilian Sauce

CAULIFLOWER BISQUE ^{GF}

buffet

SLICED TENDERLOIN OF BEEF ^{GF}

Green Peppercorn Brandy Sauce

PAN ROASTED MISTY KNOLL BREAST OF CHICKEN ^{GF}

Arugula Pesto

PAN SEARED FAROE ISLAND SALMON ^{GF}

Lemon Beurre Blanc, *Caper*, *Orange & Herb Salad*

FETTUCCINE WITH SPRING PEAS ^V

English Peas, *Snow Peas*, *Leeks*, *Oven Roasted Tomatoes*, *Lemon*, *Mint*
Shaved Parmigiano-Reggiano on the Side

WHIPPED POTATOES ^{GF}, SAUTÉED GREEN BEANS ^{GF V}

SALAD OF MIXED GREENS ^{GF V}

Roasted Shallot Vinaigrette

dessert

CHOCOLATE TRUFFLE TORTE ^{GF}

Brandied Cherries, *Whipped Cream*

LEMON CURD CHEESECAKE

Fresh Berries

PEACH CHERRY CRISP

HOUSEMADE SORBET AVAILABLE UPON REQUEST ^{GF V}

COFFEE & TEA

\$60 PER PERSON

(price does not include beverages, tax or gratuity)

A gratuity of 20% may be added to all parties of 6 or more.

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