



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

MIXED BABY GREENS

Roasted Red Peppers, Pickled Daikon

Roasted Shallot Vinaigrette

entrees

GRILLED CREEKSTONE FILET MIGNON

Béarnaise Sauce, Warm Mushroom & Parsley Salad

Whipped Potatoes, Evening Vegetable

PAN SEARED SALMON

Honeyed Chardonnay Syrup

Olive Caper Herb Salad

Wild Mushroom Basmati 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)