



BLUE HERON  
RESTAURANT  
& CATERING

## SIGNATURE 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**

*salad*

### MIXED BABY GREENS

*Roasted Red Peppers, Pickled Daikon*  
*Roasted Shallot Vinaigrette*

*entrees*

### COFFEE AND SPICE RUBBED STEAK FRITES

*Grilled Creekstone Farm Hanger Steak*  
*Bayley Hazen Blue Cheese, Red Wine Syrup*  
*Hand Cut French Fries, 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

**\$60/person**

(price does not include taxes, gratuity or beverages)