



BLUE HERON  
RESTAURANT  
& CATERING

# SPRING GRADUATION PRIX FIXE MENU

Saturday, May 11 • Saturday, May 18

Saturday, May 25 • Sunday, May 26

## family style hors d'oeuvres

### MEZZE

White Bean Hummus <sup>GF V</sup>, Turkish Eggplant Salad <sup>GF V</sup>  
Whipped Feta <sup>GF</sup>, Muhammara <sup>V\*</sup>, Za'atar Flatbread

### MINI ITALIAN MEATBALLS

Spicy Sicilian Sauce

### HANDCUT FRENCH FRIES <sup>GF V</sup>

Housemade Truffled Mayonnaise <sup>GF</sup>  
Housemade Ketchup <sup>GF V</sup>

## salad

### SALAD OF MIXED GREENS <sup>GF V</sup>

Roasted Shallot Vinaigrette

## entrees

### GRILLED CREEKSTONE FARMS FILET MIGNON <sup>GF</sup>

Béarnaise Sauce, Roasted Mushroom & Parsley Salad  
Whipped Potatoes, Evening Vegetable

### PAN SEARED FAROE ISLAND SALMON <sup>GF</sup>

Honeyed Chardonnay Syrup, Olive Caper Herb Salad  
Wild Mushroom Basmati Risotto, Evening Vegetable

### SQUID INK FETTUCCINI

Sautéed Rock Shrimp & Scallops  
Blistered Cherry Tomatoes, Saffron Lemon Cream

### PAN ROASTED MISTY KNOLL BREAST OF CHICKEN <sup>GF</sup>

Whole Grain Mustard Chicken Jus  
Roasted Garlic Polenta, Evening Vegetable

### ZUCCHINI "NOODLES" <sup>GF</sup>

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

## dessert

### SELECTION OF BLUE HERON DESSERTS

### 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.

<sup>V</sup> Indicates Vegan    <sup>GF</sup> Indicates Gluten Free    \* Indicates Contains Nuts