



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

Smashed Peewee Potatoes, Evening Vegetable

ZUCCHINI "NOODLES"

Roasted Wild Mushrooms, Artichoke Hearts, Roasted Tomato

Smoked Onion Lemon Parmigiano-Reggiano Cream

Dessert

SELECTION OF BLUE HERON DESSERTS

COFFEE & TEA

\$70/person

(price does not include taxes, gratuity or beverages)