



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 & 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
Smashed Peewee Potato, 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

\$60/person

(price does not include taxes, gratuity or beverages)