



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 FARM FILET MIGNON**

*Cumin Chili Rub, Ancho Demi Glace*

*Smoked Onion Whipped Potatoes, Creamed Jalapeño Corn*

**PAN SEARED FAROE ISLANDS SALMON**

*Caper Beurre Blanc, Warm Shiitake & Snow Pea Salad*

*Salt Roasted Peewee Potatoes*

**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)