



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 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**

**\$60/person**

(price does not include taxes, gratuity or beverages)