



BLUE HERON
RESTAURANT
& CATERING

UMass Graduation Buffet Menu

FRIDAY, MAY 8, 2020

Stationary Hors d'Oeuvres

MEZZE

White Bean Hummus ^{GF V}, *Eggplant Tomato Jam* ^{GF V}

Whipped Feta ^{GF}, *Muhammara* *, *Za'atar Flatbread*

CHARCUTERIE ^{GF}

Prosciutto, Soppressata, Country Pâté, Assorted Pickled Vegetables

Whole Grain Mustard, Cherry Mostarda

SHRIMP COCKTAIL ^{GF}

MINI ITALIAN MEATBALLS

Spicy Sicilian Sauce

CAULIFLOWER BISQUE ^{GF}

Buffet

SLICED TENDERLOIN OF BEEF ^{GF}

Green Peppercorn Brandy Sauce

PAN ROASTED MISTY KNOLL BREAST OF CHICKEN ^{GF}

Arugula Pesto

PAN SEARED FAROE ISLAND SALMON ^{GF}

Lemon Beurre Blanc, Citrus & Herb Salad

FETTUCCINE WITH SPRING PEAS ^V

English Peas, Snow Peas, Leeks, Oven Roasted Tomatoes, Lemon, Mint

Shaved Parmigiano-Reggiano on the Side

WHIPPED POTATOES ^{GF}, SAUTÉED GREEN BEANS ^{GF V}

SALAD OF MIXED GREENS ^{GF V}

Roasted Shallot Vinaigrette

BASKET OF RUSTIC BREADS

Whipped Butter

Dessert

CHOCOLATE TRUFFLE TORTE ^{GF}

Brandied Cherries, Whipped Cream

NEW YORK CHEESECAKE

Fresh Berries, Raspberry Coulis

SEASONAL FRUIT CRISP

HOUSEMADE SORBET AVAILABLE UPON REQUEST ^{GF V}

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.

^V Indicates Vegan ^{GF} Indicates Gluten Free * Indicates Contains Nuts