



BLUE HERON
RESTAURANT
& CATERING

Graduation Weekends Prix Fixe Menu

Family Style Hors d'Oeuvres

MEZZE

White Bean Hummus ^{GF V}, Turkish Eggplant Salad ^{GF V}
Whipped Feta ^{GF}, Muhammara ^{V*}, Za'atar Flatbread

MINI ITALIAN MEATBALLS

Spicy Sicilian Sauce

HANDCUT FRENCH FRIES ^{GF V}

Housemade Truffled Mayonnaise ^{GF}, Housemade Ketchup ^{GF V}

Salad

SALAD OF MIXED GREENS ^{GF V}

Roasted Shallot Vinaigrette

Entrees

GRILLED CREEKSTONE FARMS FILET MIGNON ^{GF}

Béarnaise Sauce, Roasted Mushroom & Parsley Salad
Whipped Potatoes, Evening Vegetable

PAN SEARED FAROE ISLAND SALMON ^{GF}

Caper Beurre Blanc, Warm Shiitake & Peapod Salad
Salt Roasted Peewee Potatoes

HOUSEMADE FETTUCCINI

Sautéed Rock Shrimp & Scallops
Blistered Cherry Tomatoes, Saffron Lemon Cream

PAN ROASTED MISTY KNOLL BREAST OF CHICKEN ^{GF}

Whole Grain Mustard Chicken Jus
Roasted Garlic Polenta, Evening Vegetable

ZUCCHINI "NOODLES" ^{GF}

Roasted Wild Mushrooms, Artichoke Hearts, Roasted Tomato
Smoked Onion Lemon Parmigiano-Reggiano Cream

Dessert

SELECTION OF BLUE HERON DESSERTS

COFFEE & TEA

\$65 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