



BLUE HERON  
RESTAURANT  
& CATERING

# Graduation Weekend Prix Fixe Menu

## Family Style Hors d'Oeuvres

### CHARCUTERIE

Local & Imported Cheeses <sup>GF V</sup>, Genoa Salami <sup>GF</sup>, Country Pork Pâté <sup>GF</sup>  
White Bean Hummus <sup>GF V</sup>, Olive Tapenade <sup>GF V</sup>, Fig Jam <sup>GF V</sup>  
Assorted Fruits & Nuts <sup>GF V N</sup>, Crackers & Crostini

### HOUSEMADE POTATO CHIPS <sup>GF V</sup>

Truffled Mayonnaise <sup>GF V</sup>, Caramelized Onion Dip <sup>GF V</sup>  
Sweet Red Pepper Blue Cheese Dip <sup>GF V</sup>

## Salad

### SALAD OF MIXED GREENS <sup>GF V</sup>

Roasted Red Pepper, Daikon  
Roasted Shallot Vinaigrette

## Entrees

### GRILLED CREEKSTONE FARMS FILET MIGNON <sup>GF</sup>

Béarnaise Sauce, Roasted Mushroom & Parsley Salad  
Parmesan Whipped Potatoes, Roasted Asparagus

### PAN SEARED MOROCCAN SPICED SALMON <sup>GF</sup>

Lemon Harissa Beurre Blanc, Shaved Fennel Salad  
Salt Roasted Pee wee Potatoes, Roasted Asparagus

### PAN ROASTED MISTY KNOLL BREAST OF CHICKEN <sup>GF</sup>

Whole Grain Mustard Chicken Jus  
Roasted Garlic Polenta, Roasted Asparagus

### FETTUCCINE WITH ROASTED CAULIFLOWER <sup>V N \*</sup>

Toasted Walnuts, Garlic, Lemon Zest  
Parsley & Arugula Oil, Pecorino Romano, Roasted Asparagus

## Dessert

### SELECTION OF BLUE HERON DESSERTS

Your server will inform you of the evening's selection

### ESSELON COFFEE & ASSORTED TEAS

**\$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.

<sup>V</sup> Indicates Vegetarian    <sup>GF</sup> Indicates Gluten Free    <sup>N</sup> Indicates Contains Nuts

\* Indicates can be modified as Vegan or Gluten Free on request