



BLUE HERON
RESTAURANT
& CATERING

PREMIERE PRIVATE DINING MENU

Family Style Hors d'Oeuvres

(choose 3)

GRILLED CHEESE TARTINES ^V

Pear Purée, Balsamic Syrup

CHICKEN SATE ^{GF}

Curry Dipping Sauce

ARANCINI ^V

Spicy Sicilian Sauce

GRILLED SHRIMP ^{GF}

Mango Chutney

PAN FRIED OYSTERS

Champagne Butter Sauce, Cabbage Compote

TUNA CEVICHE ^{GF}

Salad

MIXED BABY GREENS ^{GF V *}

*Roasted Red Peppers, Pickled Daikon
Roasted Shallot Vinaigrette*

Entrées

GRILLED CREEKSTONE FARM FILET MIGNON ^{GF}

Red Wine Demi Glace

*Classic Whipped Potatoes, Evening Vegetable
(Preparation subject to change)*

PAN ROASTED FAROE ISLANDS SALMON ^{GF}

Chef's Seasonal Preparation

SEASONAL VEGETARIAN ENTRÉE

Chef's Seasonal Preparation

Dessert

CHEF'S SELECTION OF BLUE HERON DESSERTS

ESSELON COFFEE & ASSORTED TEAS

\$70/person

(price does not include taxes, gratuity or beverages)

^V Indicates vegetarian ^{*} Indicates vegan ^{GF} Indicates gluten free
^{*} Indicates can be made gluten free/vegan if left off