



BLUE HERON  
RESTAURANT  
& CATERING

## SIGNATURE PRIVATE DINING MENU

### *Family Style Hors d'Oeuvres*

(choose 3)

**GRILLED CHEESE TARTINES** <sup>V</sup>

*Pear Purée, Balsamic Syrup*

**CHICKEN SATE** <sup>GF</sup>

*Curry Dipping Sauce*

**ARANCINI** <sup>V</sup>

*Spicy Sicilian Sauce*

**GRILLED SHRIMP** <sup>GF</sup>

*Mango Chutney*

### *Salad*

**MIXED BABY GREENS** <sup>GF V \*</sup>

*Roasted Red Peppers, Pickled Daikon  
Roasted Shallot Vinaigrette*

### *Entrées*

**PAN ROASTED ORGANIC BREAST OF CHICKEN** <sup>GF</sup>

*Chef's Seasonal Preparation*

**PAN ROASTED FAROE ISLANDS SALMON** <sup>GF</sup>

*Chef's Seasonal Preparation*

**SEASONAL VEGETARIAN ENTRÉE**

*Chef's Seasonal Preparation*

### *Dessert*

**CHEF'S SELECTION OF BLUE HERON DESSERTS**

**ESSELON COFFEE & ASSORTED TEAS**

**\$60/person**

(price does not include taxes, gratuity or beverages)

<sup>V</sup> Indicates vegetarian    <sup>\*</sup> Indicates vegan    <sup>GF</sup> Indicates gluten free  
<sup>\*</sup> Indicates can be made gluten free/vegan if left off