



BLUE HERON
RESTAURANT
& CATERING

Premiere Menu

PRIVATE DINING

Hors d'Oeuvres

served stationary or family style
(please select 3)

Grilled Cheese Tartines ^V

Pear Purée, Balsamic Syrup

Arancini ^V

Spicy Sicilian Sauce

Ricotta Toast ^V

Housemade Ricotta, Local Honey, Cracked Black Pepper, Microgreens

Roasted Olives ^{GF DF V *}

Preserved Lemon, Chili Pepper, Herbes de Provence

Handcut French Fries ^{GF* DF V **}

Housemade Ketchup, Truffled Mayonnaise **

Grilled Shrimp ^{GF DF}

Mango Chutney

Tuna Ceviche ^{GF DF}

Salad

Mixed Baby Greens ^{GF DF V *}

Roasted Red Peppers, Pickled Daikon, Roasted Shallot Vinaigrette

Entrées

Seasonal Menu Preparation
(please select 3)

Seasonal Steak Entrée

Contingent on Market Availability

Lightly Smoked Bone-In Pork Chop

Organic Misty Knoll Breast of Chicken

Pan Seared Faroe Islands Salmon

Vegetarian Entrée

Vegan option available

Dessert

Chef's Selection of Blue Heron Desserts

Esselon Coffee & Assorted Teas

\$95/person

(price does not include taxes, gratuity or beverages)

^{GF} Indicates gluten free ^{DF} Indicates dairy free ^V Indicates vegetarian ^{*} Indicates vegan * indicates dish which can be modified