



BLUE HERON
RESTAURANT
& CATERING

Signature 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 ^{**}

Salad

Mixed Baby Greens ^{GF DF V} ^{••}
Roasted Red Peppers, Pickled Daikon, Roasted Shallot Vinaigrette

Entrées

Seasonal Menu Preparation
(please select 3)

Lightly Smoked Bone-In Pork Chop

Organic Misty Knoll Breast of Chicken

Pan Seared Faroe Islands Salmon

Vegetarian Entrée
Vegan option available

Dessert

Chocolate Truffle Torte ^{GF V}
Brandied Cherries, Whipped Cream

Sorbet of the Evening ^{GF DF V} ^{••}

Esselon Coffee & Assorted Teas

\$75/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