



BLUE HERON
RESTAURANT
& CATERING

Prix Fixe Menu

FOR PARTIES OF 6 OR MORE

Family Style Hors d'Oeuvres

Artisanal Cheese Board

Roasted Olives ^{GF DF V}, Marcona Almonds ^{GF DF V}
Fig Jam ^{GF DF V}, Dried Fruit ^{GF DF V}, Crostini ^{DF V}

Roasted Olives ^{GF DF V}

Chili, Lemon and Herbes de Provence

Handcut French Fries ^{GF DF V}

Housemade Ketchup
Truffle Aioli

Salad

Mixed Baby Greens ^{GF DF V}

Roasted Red Peppers, Pickled Daikon
Roasted Shallot Vinaigrette

Entrées

Choice Of

Grilled Filet Mignon ^{GF}

Red Wine Demi Glace
Classic Whipped Potato, Evening Vegetable

Pan Roasted Statler Chicken ^{GF}

Roasted Grape & Tamarind Demi Glace
Classic Whipped Potato, Evening Vegetable

Pan Seared Faroe Islands Salmon ^{GF}

Lemon Caper Beurre Blanc
Roasted Marble Potato, Evening Vegetable

Moroccan Chickpea Tagine ^{GF DF V}

Cilantro Garlic Chimichurri
Cracked Green Olives, Currants, Kale
Tomato, Harissa, Polenta Cake

Dessert

Chocolate Truffle Torte ^{GF V}

Brandied Cherries, Whipped Cream
Vegan option available upon request.

\$85/person

(price does not include taxes, gratuity, or beverages)

^{GF} Indicates gluten free ^{DF} Indicates dairy free ^V Indicates vegetarian