



BLUE HERON  
RESTAURANT  
& CATERING

## Prix Fixe Menu

For Parties of 5 or more

Menu is subject to change based upon availability and seasonal changes

### Family Style Hors d'Oeuvres

#### Housemade Herb Focaccia <sup>V</sup>

Extra Virgin Olive Oil & Aged Balsamic Vinegar  
(gluten free option available upon request)



#### Ricotta & Honey <sup>V</sup>

Housemade Ricotta, Local Honey  
Cracked Black Pepper, Microgreens  
Butter Toasted Ciabatta  
(gluten free option available upon request)

#### Handcut French Fries <sup>GF DF V</sup>

Housemade Ketchup, Truffle Aioli

### Soup or Salad

#### Soup of the Evening <sup>GF</sup>

#### Mixed Baby Greens <sup>GF DF V</sup>

Roasted Red Peppers, Pickled Daikon  
Roasted Shallot Vinaigrette

### Entrées

#### Choice Of

#### Filet Mignon <sup>GF</sup>

Red Wine Reduction  
Classic Whipped Potato, Evening Vegetable

#### Pan Seared Faroe Islands Salmon <sup>GF</sup>

Lemon Caper Beurre Blanc  
Roasted Potatoes, Evening Vegetable

#### Pan Roasted Statler Chicken <sup>GF</sup>

Caramelized Honey Thyme Butter  
Roasted Potatoes, Evening Vegetable

#### Palak Curry <sup>GF V</sup>

Housemade Paneer, Chickpea, Roasted Cauliflower  
Spinach, Carrots, Coconut Milk, Basmati Rice  
(Can be made Vegan upon request)

### Dessert

#### Chocolate Truffle Torte <sup>GF V</sup>

Brandied Cherries, Whipped Cream  
(Vegan option available upon request.)

\$85/person

Price does not include tax or gratuity. A 20% gratuity will be added to all parties.

<sup>GF</sup> Indicates gluten free   <sup>DF</sup> Indicates dairy free   <sup>V</sup> Indicates vegetarian