



BLUE HERON  
RESTAURANT  
& CATERING

# *Graduation & Parent's Weekends*

May 2017

## *Family Style Hors d'Oeuvres*

### Mezze

White Bean Hummus <sup>GF</sup>, Eggplant Tomato Jam <sup>GF</sup>  
Whipped Feta <sup>GF</sup>, Muhammara <sup>\*</sup>, Za'atar Flatbread

### Potato Cheddar Poblano Croquettes

Chipotle Aioli

### Chicken Sate with Peanut Dipping Sauce

## *Salad*

### Local Organic Mixed Greens <sup>GF</sup>

Roasted Shallot Vinaigrette

## *Entrée Selections*

### Grilled Creekstone Farms Filet Mignon <sup>GF</sup>

Green Peppercorn Brandy Sauce, Roasted Mushroom & Parsley Salad  
Whipped Potatoes, Sautéed Green Beans

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

Red Wine Syrup, Caper, Orange & Herb Salad  
Lemon Parmesan Risotto, Sautéed Green Beans

### Fettuccine with Shrimp & Spring Peas

English Peas, Snow Peas, Leeks  
Lemon, Mint, Cream, Pecorino Romano

### Pan Roasted Misty Knoll Breast of Chicken <sup>GF</sup>

Lemon Demi Glace, Arugula Pesto  
Potato Mousseline, Sautéed Green Beans

### Spinach Flan <sup>GF</sup>

Spring Onion Sauce Soubise, Pea Tendrils  
Crispy Parsnip Strings, Roasted Fingerling Potatoes  
Glazed Baby Carrots, Roasted Asparagus

## *Dessert*

### Selection of Blue Heron Desserts

### Coffee & Tea

**\$60 per person**

(price does not include tax or gratuity)

<sup>GF</sup> Indicates Gluten Free    <sup>\*</sup> Indicates Contains Nuts