



BLUE HERON
RESTAURANT
& CATERING

Graduation Weekends

May 11, 12, 18, 19 & 20, 2018

Stationary Hors d'Oeuvres

Mezze

White Bean Hummus ^{GF V}, Eggplant Tomato Jam ^{GF V}
Whipped Feta ^{GF}, Muhammara ^{*}, Za'atar Flatbread

Charcuterie

Prosciutto, Soppressata, Country Pâté, Chicken Liver Pâté
Assorted Pickled Vegetables, Whole Grain Mustard, Cherry Mostarda
Basket of Crackers & Crostini

Mini Italian Meatballs

Spicy Sicilian Sauce

Cauliflower Bisque ^{GF}

Buffet

Sliced Tenderloin of Beef ^{GF}

Green Peppercorn Brandy Sauce

Pan Roasted Misty Knoll Breast of Chicken ^{GF}

Arugula Pesto

Pan Seared Faroe Island Salmon ^{GF}

Lemon Beurre Blanc, Capers, Orange & Herb Salad

Fettuccine with Spring Peas ^V

English Peas, Snow Peas, Leeks, Oven Roasted Tomatoes, Lemon, Mint
Shaved Parmigiano-Reggiano on the Side

Whipped Potatoes ^{GF}

Sautéed Green Beans ^{GF V}

Salad of Mixed Greens ^{GF V}

Roasted Shallot Vinaigrette

Dessert

Chocolate Truffle Torte ^{GF}

Brandied Cherries, Whipped Cream

Lemon Curd Cheesecake

Fresh Berries

Seasonal Crisp

Housemade Sorbet Available Upon Request ^{GF V}

Coffee & Tea

\$60 per person

(price does not include beverages, tax or gratuity)

^V Indicates Vegan ^{GF} Indicates Gluten Free ^{*} Indicates Contains Nuts