



BLUE HERON  
RESTAURANT



# Holiday Dinner Dance

Friday, December 15, 2017 ~ 6:30 PM

## Stationary Hors d'Oeuvres

### Antipasto

White Bean Hummus <sup>V GF</sup>, Roasted Olives <sup>V GF</sup>, Grilled Peppers, Onions and Mushrooms <sup>V GF</sup>  
Turkish Eggplant Salad <sup>V GF</sup>, Stuffed Grape Leaves <sup>GF</sup>, Genoa Salami and Provolone Coronets <sup>GF</sup>

Vegetable Spring Rolls with Sweet Chili Hoisin Sauce <sup>V</sup>

Tortilla Chips with Mojo Pulled Chicken <sup>GF</sup>

Housemade Guacamole, Sour Cream

Italian Meatballs with Spicy Sicilian Sauce

Shrimp & Calamari Salad <sup>GF</sup>

Baked Brie en Croute <sup>V</sup>

Apricot Chutney, Toasted Nuts & Dried Fruit

## Buffet

Sliced Roast Sirloin of Beef <sup>GF</sup>

Red Wine Demi, Horseradish Cream Sauce

Pork Loin Stuffed with Apples and Cheddar <sup>GF</sup>

Port Wine Sauce

Pan Seared Breast of Chicken <sup>GF</sup>

Brandied Cherry Demi Glace

Pan Seared Salmon <sup>GF</sup>

Dijon Beurre Blanc, Herb Oil

Pasta Quattro Formaggi with Wild Mushrooms <sup>V</sup>

Whipped Potatoes <sup>V GF</sup>

Sautéed Green Beans with Caramelized Onions <sup>V GF</sup>

Organic Mixed Greens Salad <sup>V GF</sup>

Cranberry Maple Vinaigrette

Basket of Rustic Breads and Butter



## Dessert Station

Double Chocolate Cake <sup>V</sup>

Pumpkin Mousse <sup>V GF</sup>

Bourbon Caramel

Coffee & Tea

**\$50/person**

*(price does not include tax and gratuity)*

<sup>V</sup> indicates Vegetarian

<sup>GF</sup> indicates Gluten Free