



BLUE HERON
RESTAURANT
& CATERING

PREMIERE PRIVATE DINING MENU

Stationary Hors d'Oeuvres

(choose 3)

Grilled Cheese Tartines with Pear Puree & Balsamic Syrup
Chicken Sate with Curry Dipping Sauce

Mezze

Eggplant Tomato Jam, Muhammara

Hummus, Whipped Feta

Arancini with Spicy Sicilian Sauce

Grilled Shrimp with Mango Chutney

Pan Seared Scallops

Bacon Dust, Apple Cider Reduction

Tuna Ceviche

Smoked Trout Mousse on Crostini

Salad

Local Organic Baby Greens

Roasted Red Peppers, Pickled Daikon

Roasted Shallot Vinaigrette

Entrées

Grilled Filet Mignon

Creekstone Farms Filet Mignon

Smashed Shallot Jam, Port Demi Glace

Parmesan Whipped Potatoes, Evening Vegetable

Pan Seared Salmon

Crispy Skin Faroe Island Salmon

Cumin Lime Beurre Blanc, Cilantro Citrus Salad

Smashed Peruvian Purple Potatoes, Evening Vegetable

Curried Vegetable Tian

Curried Potatoes, Flash Fried Spinach

Indian Spiced Roasted Tomatoes

Gingered Cauliflower, Red Lentil Dal, Papadam

Mango Chutney, Spicy Onion Chutney

Dessert

Selection of Blue Heron Desserts

Coffee and Tea

\$70/person

(price does not include taxes, gratuity or beverages)