



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 Sea Scallops with Bacon Dust

Tuna Ceviche

Smoked Trout Mousse with 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

Champagne Mustard Sauce, Caper & Sultana Relish

Roasted Fingerling Potatoes, Evening Vegetable

Curried Vegetable Tian

Curried Potatoes, Gingered Cauliflower

Fried Spinach, Roasted Spiced Tomatoes

Mango Chutney, Cucumber Raita

Spicy Onion Chutney, Red Lentil Dal, Papadam

Dessert

Selection of Blue Heron Desserts

Coffee and Tea