



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

Faroe Island Salmon
Beurre Rouge, Caper, Orange and Herb Salad
Lemon Parmesan Risotto
Evening Vegetable

Summer Vegetable Tian

Layered Tomato, Squash, Eggplant
Potato, Onion, Fresh Herbs, Tomato Ragu
Roasted Local Carrots, Evening Vegetable

Dessert

Selection of Blue Heron Desserts

Coffee and Tea

\$70/person

(price does not include taxes, gratuity or beverages)