



BLUE HERON
RESTAURANT
& CATERING

SIGNATURE 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

Salad

Local Organic Baby Greens

Roasted Red Peppers, Pickled Daikon

Roasted Shallot Vinaigrette

Entrées

Coffee and Spice Rubbed Steak Frites

Grilled Niman Ranch Hanger Steak, Bayley Hazen Blue Cheese, Red Wine Syrup

Hand Cut French Fries, 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

\$60/person