



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**

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

**\$60/person**

(price does not include taxes, gratuity or beverages)