



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

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

\$60/person

(price does not include taxes, gratuity or beverages)