



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 Scallops

Bacon Dust, Apple Cider Reduction

Tuna Ceviche

Smoked Trout Mousse on 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

Cumin Lime Beurre Blanc, Cilantro Citrus Salad

Smashed Peruvian Purple Potatoes

Evening Vegetable

Spinach Flan

Spring Onion Sauce Soubise

Pea Tendrils, Crispy Parsnip Strings

Roasted Fingerling Potatoes

Glazed Baby Carrots, Roasted Asparagus

Dessert

Selection of Blue Heron Desserts

Coffee & Tea

\$70/person

(price does not include taxes, gratuity or beverages)