



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

Parsley Garlic Butter, Warm Corn and Tomato Salad

Whipped Potatoes, Evening Vegetable

Pan Seared Salmon

Whole Grain Mustard Sauce, Cucumber Herb Salad

Roasted Fingerling Potatoes, 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 & Tea

\$70/person

(price does not include taxes, gratuity or beverages)