



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

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

**\$60/person**

(price does not include taxes, gratuity or beverages)