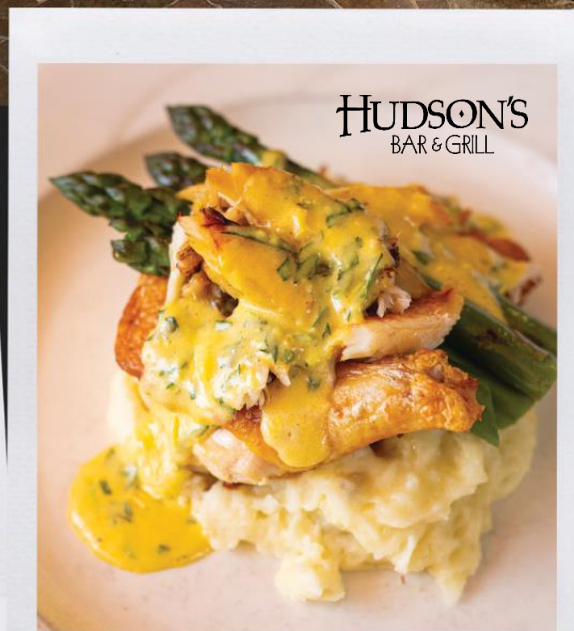


# Catering Menu

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## THE HEATHMAN LODGE

Innovative cuisine that is chef driven, locally sourced and exciting to the palate. We have a passion for food; we are committed to our community and we welcome guests with genuine heart-felt service.





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## PLATED BREAKFAST

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### TILLAMOOK SCRAMBLE

Scrambled eggs with Tillamook cheddar cheese, choice of breakfast meat (bacon, ham or sausage) & breakfast potatoes

### CORNED BEEF HASH

House-made corned beef hash with Dijon cream sauce & scrambled eggs with Tillamook cheddar cheese

### QUICHE

Mushroom, spinach, bell peppers & white cheddar cheese served with fresh fruit

**\$34**

Choose one option for whole group

Includes coffee, tea & fruit juices

15 person minimum for all plated meals

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## CONTINENTAL BREAKFAST

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### KEEP IT CASUAL

Breakfast breads, Danish, assorted yogurts, oatmeal

### SIGNATURE CONTINENTAL

Assorted yogurts, house-made granola, fresh berries, dried acai & assorted other dried fruits, hard boiled eggs

**\$25**

Includes fresh fruit, coffee, tea & fruit juices

15 person minimum for all buffets



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## BUFFET BREAKFAST

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### HEARTY START

Silver dollar pancakes, syrup, whipped cream, fruit compote, Tillamook cheddar cheese scrambled eggs, breakfast potatoes

**Choose one meat: bacon, ham or sausage**

### LOX & BAGELS

Oatmeal, chevre scrambled eggs, lox platter, bagels with assorted cream cheeses, whole fruit

### THE BENNY

Eggs benedict, house-made French toast, breakfast potatoes

**Choose one meat: bacon, ham or sausage**

### CLASSIC BREAKFAST

Tillamook cheddar cheese scrambled eggs, breakfast potatoes

**Choose one meat: bacon, ham or sausage**

### THE NORTHWEST

Smoked Salmon hash or corned beef hash, Tillamook cheddar cheese scrambled eggs,

### BISCUITS & GRAVY

Country sausage gravy, fresh biscuits, Tillamook cheddar cheese scrambled eggs, breakfast potatoes

**Choose one meat: bacon, ham or sausage**

**\$39**

Includes fresh fruit, breakfast breads and Danish, coffee, tea & fruit juices

15 person minimum for all buffets





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## BREAKFAST ENHANCEMENTS

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### Build your own parfait

Assorted flavored yogurts, dried acai berries, assorted dried fruit, house made granola

\$8 per person

### \*Omelet station

Whole eggs & egg whites, cheddar & Swiss cheese, mushrooms, tomatoes, peppers, spinach, bacon, ham

\$12 per person

### \*Avocado toast station

Grilled rustic bread, smashed avocados, eggs to order

\$15 per person

### Breakfast burritos

\$12 each

### Breakfast sandwiches

\$12 each

### Premade yogurt parfaits

\$7 each

### Hudson's French toast

(Add on to buffet)

\$12 per person

### Overnight oats

With chia seeds, oats, honey, almond milk and dried berries

Upgrade available: soy milk

\$10 each

\*All Stations require \$100 attendant fee



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## ALL DAY BREAK PACKAGES

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\$37 per person

### THE HEATHMAN

#### Morning

House-made granola, assorted flavored yogurt, acai & dried fruits, fresh sliced fruit, coffee, hot tea, fruit juice

#### Mid-Morning

Coffee, tea, assorted soft drinks, seasonal flavored water

#### Afternoon

Granola bars, vegetable crudité with hummus, trail mix, lemonade, iced tea

\$37 per person

### THE COLUMBIA

#### Morning

Doughnut holes, house made scones with assorted jams, coffee, hot tea, fruit juice

#### Mid-Morning

Coffee, tea, assorted soft drinks, seasonal flavored water

#### Afternoon

House-made rice krispy treats, brownies, chips, pretzels, coffee, tea, soft drinks, lemonade, iced tea

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## SPECIALTY BREAKS

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### Dessert Bar

Cookies, house-made rice krispy treats, assorted dessert bars, milk, chocolate milk

**\$14 per person**

### Charcuterie

Assorted artisanal cured meats and cheeses, house pickled vegetables, mustards, seasonal jam, crackers

**\$17 per person**

### Power Break

Coffee cake, apple wedges, peanut butter, protein balls, Starbucks cold brew coffee

**\$16 per person**

### All day Beverage package

Coffee, tea, soda, and water replenished all day

**\$25 per person**



## A LA CARTE + REFRESHMENTS

Fresh Baked Cookies \$45 per dozen	Coffee and Tea \$63 per gallon
Fresh Baked Brownies \$45 per dozen	Bottled Cold Brew \$8 each
Chips & Salsa \$7 per person	Bottled Fruit Juice \$6 each
Bagels & Cream Cheese \$34 per dozen	Soft drinks & assorted flavored sparkling water \$6 each
Granola Bars \$5 each	Red Bull energy drinks \$7 each
Doughnut Holes \$18 per dozen	Lemonade \$48 per gallon
Assorted Flavored Yogurts & House-made Granola \$11 per person	Iced Tea \$48 per gallon
Fruit Platter \$5 per person	Punch \$48 per gallon
Assorted Candy Bars \$5 each	Red Bull Energy Drink \$7 each
Vegetable Crudité' \$7 per person	Sparkling Water \$7 each
Cheese Platter \$8 per person	Bottled Water \$6 each
Whole Fruit \$5 each	All day Beverage package Coffee, tea, soda, and water replenished all day \$25 per person
House-made trail mix \$6 per person	
Movie theater popcorn \$14 per pound (each pound serves up to 20 people)	
Antipasto \$9 per person	<b>*Plant-based &amp; non-dairy milk alternatives are available for brew stir-ins. Please review with hotel team in advance for options:</b>
Pastry + Breakfast Breads \$55 each	<ul style="list-style-type: none"><li>• Almond milk</li><li>• Soy milk</li><li>• Coconut milk</li></ul>



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## BOX LUNCHES

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SELECT THREE:

Staying on site? Throw it on a plate!

**CHICKEN SALAD SANDWICH**

Apples, walnuts, lettuce & tomato on a fresh baked croissant

**TURKEY BLT**

sour-dough bread, cranberry spread

**BLACK FOREST HAM SANDWICH**

Swiss cheese, dijon aioli, lettuce & tomato on a pretzel roll

**SALAMI & PROSCIUTTO SANDWICH**

Smoked mozzarella, olive tapenade, arugula, tomato on ciabatta

**VEGGIE WRAP**

Whole wheat tortilla, roasted yellow bell peppers, grilled onion, roasted tomatoes, fresh spinach, cucumber & pesto mayo on whole wheat

**COBB SALAD**

Bacon, avocado, tomato, hard-boiled egg, grilled chicken, blue cheese crumbles with spring mix & our house white balsamic vinaigrette

**CHICKEN CAESAR SALAD**

Grilled chicken breast, romaine lettuce, parmesan cheese, house-made croutons, creamy caesar dressing

**\$36**

Box lunches include chips, cookie, whole fruit and cold beverage

*Prices do not include the customary 24% facility fee and 8.5% sales tax. Menu prices are subject to change and are not guaranteed.*



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## PLATED LUNCH

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### SELECT ONE

- SPRING GREEN SALAD - Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing
- CAESAR SALAD - Romaine lettuce, parmesan cheese, house made focaccia croutons, creamy Caesar dressing
- SPINACH SALAD - Shaved red onion, sliced almonds, chopped bacon, white balsamic vinaigrette
- BUTTER LETTUCE SALAD - Shaved radish, toasted walnuts, dried cranberries, Dijon vinaigrette

### SELECT ONE

- CHICKEN MARSALA – Pan seared chicken breast, mushroom marsala sauce, parmesan smashed Yukon gold potatoes, roasted green beans with charred grape tomatoes
- HUDSON'S MEATLOAF – Roasted carrots, horseradish mashed potatoes, red wine sauce
- ROSEMARY CHICKEN – Citrus & rosemary marinated airline chicken breast, wild mushroom & parmesan risotto, apricot chutney, chicken jus
- PAN SEARED SALMON – Herbed couscous, broccolini, Dijon dill vinaigrette
- BAKED COD – Parmesan crust, Caesar broccolini, grilled mushroom
- FIOCCHI PASTA – Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce
- TEMPEH STIRFRY– Carrot, snap peas, bell peppers, lemongrass scented jasmine rice, sesame ginger sauce

### SELECT ONE

- Hudson's bread pudding  
Chocolate ganache torte  
Marionberry swirl cheesecake  
Harvest carrot cake

**\$44**

Includes coffee, tea & choice of lemonade or iced tea  
15 person minimum for all plated meals





## LUNCH BUFFETS

### FARMERS MARKET

**Build your own Cobb Salad**

with spring greens, chopped bacon, grape tomatoes, blue cheese crumbles, grilled chicken, chopped hard boiled egg.

**Chicken Piccata**

with lemon & caper white wine sauce

**Wild Mushroom Ravioli**

with basil cream sauce, walnuts and white truffle oil

**Lemon Bars & Brownies**

### BACKYARD BBQ

**Choose Two Meats:**

Smoked brisket, BBQ chicken, or pulled pork.

**Cornbread****Potato Salad****Watermelon Salad**

with mint, feta and balsamic glaze

**Spring Green Salad**

grape tomatoes, carrot, sunflower seeds, white balsamic vinegar

**Pecan Dream Bars & Chocolate Chip Cookies**

### MAMA MIA

**Caesar Salad**

Romaine lettuce, parmesan cheese, house made focaccia croutons, creamy Caesar dressing

**Chicken Piccata**

with lemon & caper white wine sauce

**Clams Linguini****Creamy Orzo Pasta****Chef's choice Seasonal Vegetable****Herbed Focaccia Bread****Tiramisu Torte**

### SOUTH OF THE BORDER

**Southwest Salad**

Romaine and iceberg, cilantro vinaigrette, black beans, corn, grape tomatoes, fried tortilla strips, queso fresco

**Roasted corn salad****Grilled chicken & grilled steak fajitas**

with corn & flour tortillas

**Spanish rice****Spicy black beans****Fire roasted tomato salsa****Pico de gallo****Churros**

### DELI DELIGHT

**Chef's choice seasonal soup****Spring Green Salad**

with grape tomatoes, English cucumbers, carrots, sunflower seeds & assorted dressings.

**Assorted Meats**

Smoked Ham, Roast Turkey & Roast Beef

**Assorted Cheeses**

Tillamook Cheddar, Swiss, Pepper jack and Provolone Cheese

**Traditional Condiments****Fresh Sourdough, Wheat & Rye Bread****Kettle Chips****Pasta Salad****Berry Bars & Double Chocolate Cheesecake**

**\$50**

Includes coffee, tea & choice of lemonade or iced tea. 15 person minimum for all buffets

Prices do not include the customary 24% facility fee and 8.5% sales tax. Menu prices are subject to change and are not guaranteed.



# HORS D'OEUVRES

## PLATTERS

(prices are per person with a minimum of 15)

### FRESH FRUIT \$5

### ANTIPASTO \$9

Cured meats / roasted fennel salad / assorted olives /  
artisanal cheeses / black pepper croccantini crackers  
/ fresh baguette

### DIP DUO \$7

Black bean hummus / pimento cheese / tortilla chips

### VEGETABLE CRUDITE \$7

Hummus / yogurt dipping sauce

### DESSERT TRIO \$20

Petite Fours, Lemon Bars & Marionberry Cheesecake  
Cupcakes

### HUMMUS \$7

Hummus Platter / Harissa / artichoke heart  
salad / grilled pita

### GORGONZOLA CHEESECAKE \$8

Gorgonzola cheesecake / roasted garlic /  
artichoke salad / grilled rustic bread

### GRILLED VEGETABLES \$7

Grilled vegetable platter / grilled eggplant /  
roasted mushrooms / grilled zucchini / roasted  
tomatoes / grilled asparagus / grilled onion /  
green goddess dipping sauce

## COLD

(pricing is per dozen with 3 dozen minimum)

**POACHED PRAWN** Market Price  
Cocktail sauce and lemon

**AHI POKE** \$42  
Wonton crisps / wasabi aioli

**GRILLED PROSCIUTTO WRAPPED  
ASPARAGUS** \$32

**CHEVRE STUFFED PEPPERS** \$31  
Peppadew peppers, herbed chevre

**ASSORTED CROSTINI** \$32  
Must be min. 3 doz per flavor

Tomato and mozzarella with balsamic glaze  
Smoked tenderloin with horseradish aioli  
Sun dried tomato with chevre  
Prosciutto with dried fig and chevre  
Salmon lox with tzatziki

Wild mushroom with pesto and parmesan  
Whipped ricotta with peach and saba

## HOT

(pricing is per dozen with 3 dozen minimum)

**HUDSON'S CRAB CAKES** Market Price  
**SAUSAGE STUFFED MUSHROOMS** \$32

**RICOTTA & MUSHROOM DUXELLE  
STUFFED MUSHROOMS** \$24

**CHICKEN SATAY** \$34  
Peanut sauce / sweet chili sauce

**BEEF SATAY** \$34  
Ponzu dipping sauce / peanut sauce

**WILD MUSHROOM ARANCINI** \$30  
Pomodoro sauce

**MINI TWICE BAKED RED POTATOES** \$31  
Bacon / Chives / Tillamook cheddar cheese

**MEATBALLS** \$30

Prices do not include the customary 24% facility fee and 8.5% sales tax. Menu prices are subject to change and are not guaranteed.



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## PLATED DINNER

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### SELECT ONE

- SPRING GREEN SALAD - Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing
- CAESAR SALAD - Romaine lettuce, parmesan cheese, house made focaccia croutons, creamy Caesar dressing
- SPINACH SALAD - Shaved red onion, sliced almonds, chopped bacon, white balsamic vinaigrette
- BUTTER LETTUCE SALAD - Shaved radish, toasted walnuts, dried cranberries, Dijon vinaigrette

### SELECT TWO + VEGETARIAN

- DOUBLE CUT PORK CHOP – Bacon jam, red wine sauce, creamy polenta, braised greens
- PAN SEARED SALMON – Citrus gastrique, charred lemon, roasted cauliflower, broccolini
- BAKED COD – Lemon pepper crusted with citrus beurre blanc, saffron rice pilaf, grilled asparagus
- GRILLED PRAWNS – Chipotle sauce, white corn grits, pickled onion, chimichurri butter
- HALIBUT – Olive tapenade, black rice, roasted green beans with grape tomatoes
- CHICKEN – Local honey bourbon glaze, roasted garlic fingerling potatoes, grilled zucchini
- CHICKEN MARSALA – Mushroom marsala sauce, wild rice pilaf, roasted baby carrots
- FLAT IRON STEAK – Chimichurri sauce, roasted fingerling potatoes, grilled asparagus
- TENDER STEAK – Red wine demi, smashed potato cake, broccolini
- WAGYU SIRLOIN – Blue cheese butter, horseradish Yukon gold potatoes, glazed baby carrots
- HANGAR STEAK – Green peppercorn sauce, sautéed garlic green beans, potato gratin
- FIOCCHI PASTA – Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce
- CHICKPEA CAKES – Charred tomato sauce and grilled vegetables
- TEMPEH STIRFRY– Carrot, snap peas, bell peppers, lemongrass jasmine rice, sesame ginger sauce
- EGGPLANT PARMESAN – House marinara sauce, fresh mozzarella, creamy roasted garlic orzo pasta

### SELECT ONE

- Hudson's bread pudding
- Harvest carrot cake
- Chocolate ganache torte
- Marionberry swirl cheesecake
- Tiramisu torte
- Lemon cream cheesecake

**\$66**

Includes coffee, tea & choice of lemonade or iced tea. 15 person minimum for all plated meals.



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## DINNER BUFFETS

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### STANDARD BUFFET - \$74

*(Choose two)*

CHICKEN SCALOPPINI – Lemon caper white wine sauce

ROASTED HERB CRUSTED CHICKEN – Dijon mushroom chicken jus

CHICKEN – Parmesan with house marinara

COD – Lemon pepper with citrus beurre blanc

MAHI MAHI – Lemongrass cilantro sauce

PORK LOIN – Caramelized onion & apple pork jus

HUDSON'S BEEF TIP SAUTE' – Angus Beef, Greens, Mushrooms, Gorgonzola

### PREMIUM BUFFET - \$80

*(Choose two)*

TENDER STEAK – Gorgonzola red wine demi

ROASTED SIRLOIN – Smoked paprika chermoula

PEPPERCORN CRUSTED TRI TIP – Green peppercorn brandy sauce

PAN SEARED SALMON – Grilled lemon vinaigrette

GRILLED HALIBUT – Oven roasted tomato tapenade

BLACKENED SALMON – Honey ginger glaze

SMOKED PORK TENDERLOIN – Asian chili sauce

### VEGAN OPTIONS

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

TEMPEH STIRFRY – carrot, snap peas, bell peppers, lemongrass scented jasmine rice, sesame ginger sauce

EGGPLANT PARMESAN – House marinara sauce, fresh mozzarella, creamy roasted garlic orzo pasta

### ENHANCEMENTS

#### \*HOUSE SMOKED PRIME RIB

With au jus, creamy horseradish sauce

\$ Market price per tenderloin

Feeds 20 people

#### \*CEDAR PLANKED SALMON

With classic béarnaise sauce

\$210 per side

Feeds 18 people per side



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## DINNER BUFFETS ADD ONS

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### SELECT ONE

SPRING GREEN SALAD - Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing

CAESAR SALAD - Romaine lettuce, parmesan cheese, house made focaccia croutons, creamy Caesar dressing

SPINACH SALAD - Shaved red onion, sliced almonds, chopped bacon, white balsamic vinaigrette

BUTTER LETTUCE SALAD - Shaved radish, toasted walnuts, dried cranberries, Dijon vinaigrette

CAPRESE SALAD – Fresh mozzarella, grape tomatoes & basil

### SELECT TWO

Saffron Rice Pilaf

Wild Rice Pilaf

Creamy Roasted Garlic Orzo Pasta

Roasted Fingerling Potatoes

Horseradish Smashed Yukon Gold Potatoes

Smashed Potato Cakes

Roasted Tri-color Cauliflower

Honey Glazed baby Carrots

Charred Broccolini

Chef's Choice Seasonal Veg

Sautéed Green Beans with Roasted Mushrooms

Roasted Zucchini and Squash

### SELECT ONE

Cheesecake Cupcakes Choose 1 flavor: vanilla, marionberry swirl, lemon, double chocolate

Assorted Mini Tarts (Chocolate, Berry, Lemon, Apple)

French Petit Fours

Angel Food Cake with Berries

Chocolate Ganache Cake

Tiramisu Torte

Hudson's Bread Pudding

15 person minimum for all buffets.





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## BEVERAGES

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### WINE BY THE GLASS

Premium Northwest Wines - \$14

### BOTTLED BEER

Budweiser - \$6

Coors Light - \$6

Kaliber Non-Alcoholic - \$6

Blue Moon Belgian White - \$8

Corona - \$8

Assorted IPA's - \$9

### WINE BY THE BOTTLE

Diora Pinot Noir - \$48

Chandon Sparkling Wine - \$60

Clark & Telephone Pinot Noir - \$65

Barrage Cellars Merlot - \$65

GH Mumm Grand Cordon Brut - \$70

Woodward Canyon Merlot - \$75

Rombauer Carneros Chardonnay - \$75

Shea Pinot Noir - \$85

### MIXED DRINKS

Well - \$12

Call - \$13

Premium - \$15

Specialty Cocktail - \$14

Mocktail - \$6

Mimosas - \$9

Bloody Mary - \$12



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# PREFERRED VENDOR LIST

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## PHOTOGRAPHERS

**April Williams**

**360.513.1227**

*aprilwilliamsphotography.com*

*@aprilwilliamsphotography*

## BAKERIES

**Simply Sweets**

**360.896.7321**

*simplysweetsbyjen.com*

**Larson's Bakery**

**360.253.4555**

*larsonsbakery.net*

## FLORISTS

**Stacey's Flowers**

**360.607.4307**

*staceysflowerspdx.com*

**Fine Flowers**

**360.891.1199**

*myfineflowers.com*

## EVENT DESIGNERS

**RPS Events**

**971.563.6843**

*propshop.com*

**Hayward's Decorations**

**360.910.0844**

*haywardsdecorations.com*

## DJS / ENTERTAINMENT

**David Efaw Productions**

**503.229.4393**

*davidefawproductions.com*

**Toshi Onizuka (musician)**

**360.956.7721**

*toshionizuka.com*

**Judd Walp – Guitarist**

**801.430.0895**

*judsonwalp@gmail.com*

## MISCELLANEOUS

**Lime Light Photo Booth**

**800.342.9631**

*limelightphotobooth.com*

**Pacific Perks (coffee cart)**

**503.400.4998**

*pacificperkscoffee.com*