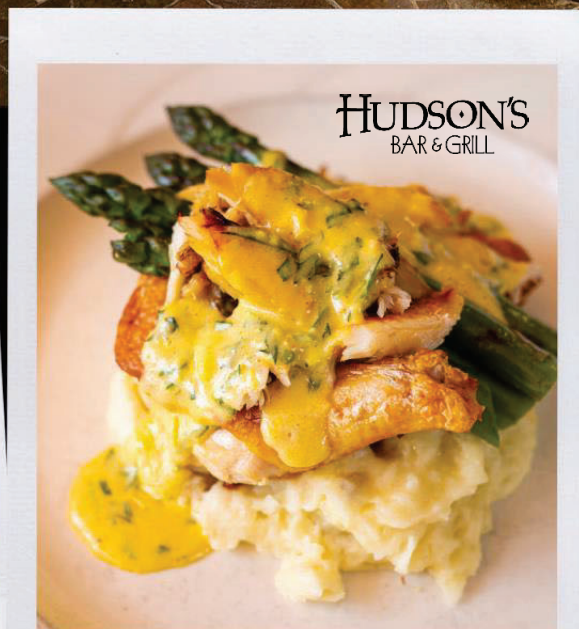


# Catering Menu

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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

### FARMERS HASH

Crispy fingerling potatoes, pork belly/bacon, peppers, caramelized onions, roasted garlic, gouda cheese and a poached egg

### QUICHE

Hash brown crust

**Choose Three:** bell pepper, roasted garlic, caramelized onion, herbs, sausage, roasted tomatoes, spinach, mozzarella cheese, white cheddar cheese  
served with fresh fruit and salad

**\$36**

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, protein balls, yogurt

### SIGNATURE CONTINENTAL

Hard cooked eggs, fruit, biscuits and jam

Oatmeal Brulee - **choose one flavor**

Plain

Banana foster

Cinnamon hazelnut

Vanilla Honey

**\$27**

Includes fresh fruit, coffee, tea & fruit juices  
15 person minimum for all buffets

*Prices do not include the customary 24% facility fee and 8.8% sales tax. Menu prices are subject to change and are not guaranteed.*



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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**

## STEAK & EGGS

Grilled flat iron, scrambled eggs, breakfast potatoes, toast

## CHILAQUILES

House salsa, house chips, chorizo, avocado fraiche, cilantro salad

## CLASSIC BREAKFAST

Tillamook cheddar cheese scrambled eggs, breakfast potatoes

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

## SMOKED SALMON HASH

Smoked Salmon, crispy potatoes, bell peppers, onions, spinach, white cheddar cheese & herbs

## BISCUITS & GRAVY

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

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

## SHRIMP N GRITS

White cheddar grits, garlic and herb shrimp, hush puppies and honey butter

## VEGGIE SCRAMBLE

Slow roasted tomatoes, zucchini, mushrooms, spinach, Swiss cheese with toast and fruit

**\$41**

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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**Premade Parfait**  
**\$60 Per Dozen**

**Choose one per dozen:**

Honey & Oats

Banana Nut

Banana Foster

Blueberry Basil

Seasonal Compote

Mixed Berry

**House made Cinnamon Rolls**  
**\$48 Per Dozen**

**Overnight Oats \$60**

**Choose one per dozen:**

Peanut Butter and Banana

Brown Sugar

Honey Roasted Peach

Mixed Berry & Citrus

**Breakfast Burritos \$14**

**Meat**

Choice of crispy bacon or sausage, potatoes, scrambled eggs, spinach, onions, bell peppers, pepper jack cheese

**Or**

**Veggie**

Slow roasted tomatoes, kale, roasted mushrooms, bell peppers, potatoes, scrambled eggs and mozzarella cheese

**Breakfast Sandwiches \$14 each**

**Choose one: Bacon, Sausage, Tempeh  
or Veggie Patty**

Swiss cheese, fried egg, tomato jam  
on toasted french bread



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## ALL DAY BREAK PACKAGES

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\$39 per person

### THE HEATHMAN Morning

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

### Mid-Morning

Make your own trail mix, coffee, tea, assorted soft drinks, seasonal flavored water

### Afternoon

#### Chips & dip (Pick Two):

salsa, spinach artichoke, chili con carne, pimento or hummus  
lemonade, iced tea, assorted soft drinks

\$39 per person

### THE COLUMBIA Morning

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

### Mid-Morning

Fruit platter, granola bars, coffee, tea, assorted soft drinks, seasonal flavored water

### Afternoon

House-made rice krispy treats, Brie & fruit Tartlets, assorted 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

**All Day: \$25 per person**

**Half Day: \$17 per person**



## A LA CARTE + REFRESHMENTS

Fresh Baked Cookies \$45 per dozen	Breakfast Breads \$55 per dozen
Fresh Baked Brownies \$45 per dozen	Coffee and Tea \$63 per gallon
Chips & Salsa \$7 per person	Bottled Cold Brew \$8 each
Bagels & Cream Cheese \$34 per dozen	Bottled Fruit Juice \$6 each
Granola Bars \$5 each	Soft drinks & Assorted Flavored Sparkling Water \$6 each
Doughnut Holes \$18 per dozen	Red Bull Energy Drink \$7 each
Assorted Flavored Yogurts & House-made Granola \$11 per person	Lemonade \$48 per gallon
Fruit Platter \$7 per person	Iced Tea \$48 per gallon
Pinwheel Platter: Turkey or Veggie \$20 per dozen	Punch \$48 per gallon
Fondue \$11 per person	Bottled Water \$6 each
Smoked Meats Platter \$13 per person	All day Beverage package Coffee, tea, soda, and water replenished all day All day: \$25 per person Half Day: \$17 Per Person
Whole Fruit \$5 each	
House-made trail mix \$6 per person	
Dip Platter <b>Choose Two:</b> Hummus, pimento, spinach artichoke, smoked salmon mousse, salsa \$13 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> <ul style="list-style-type: none"><li>• Almond milk</li><li>• Soy milk</li><li>• Coconut milk \$3 per person</li></ul>

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## BOX LUNCHES

Perfect for guests heading out after your program or for events hosted off property.

For on-site dining, please explore our plated and buffet lunch selections.

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### SELECT THREE:

#### CHICKEN SALAD SANDWICH

Avocado chicken salad, baby arugula, tomato & dijonaise on a toasted ciabatta bun

#### TURKEY BLT SANDWICH

Bacon jam, shredded lettuce, tomato & garlic aioli on toasted rustic bread

#### ITALIAN SANDWICH

Salami, copa cola, prosciutto, shredded lettuce, basil & mozzarella with sundried tomato aioli, on ciabatta bun

#### VEGGIE WRAP

Tomato, cucumber, feta & fresh mozzarella with hummus in a whole wheat tortilla

#### CHOPPED SALAD

Ham, turkey, bacon, egg, tomato, cucumber, red onion with bleu cheese crumbles and white balsamic vinaigrette

\*Can be made as a Wrap

#### CHICKEN CAESAR SALAD

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

\*Can be made as a Wrap

**\$38**

Box lunches include chips, cookie, whole fruit, and cold beverage  
(Max of 25 guests or less)

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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 - Green apple, toasted walnuts, dried cranberries, Dijon vinaigrette

### SELECT ONE + VEGETARIAN

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

Marionberry Cheesecake  
Chocolate Raspberry Cake  
Coconut Dream Cake  
Flourless Decadence Torte (GF)  
Harvest Carrot Cake  
Tiramisu Torte  
Toffee Luscious Cake

**\$46**

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



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# LUNCH BUFFETS

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## FARMERS MARKET

### Build Your Own Cobb Salad

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

### Herb Crusted Chicken

Romesco and herbs

### Cheese Ravioli

Tomato garlic sauce, fresh basil and buratta

### Lemon Bars & Brownies

## BACKYARD BBQ

### Choose Two Meats:

Smoked brisket, BBQ chicken, sausage or pulled pork.

### Cornbread, Texas Toast or Hush Puppies

### Potato Salad or Mac Salad

### Strawberry Salad

with spinach and arugula, feta and balsamic glaze

### Spring Green Salad

Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing

### Pecan Dream Bars & Chocolate Chip Cookies

## 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 & Steak

With Corn & flour tortillas

### Spanish Rice

### Refried Beans

### Fire Roasted Tomato Salsa

### Pico de Gallo

### Churros

## DELI DELIGHT

### Chef's Choice Seasonal Soup

### Spring Green Salad

Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing

### Assorted Meats

Smoked ham, roast turkey & roast beef

### Assorted Cheeses

Tillamook cheddar, swiss, pepperjack and provolone cheeses

### Traditional Condiments

### Fresh Sourdough, Wheat & Rye Bread Kettle

### Chips

### Pasta Salad

### Berry Bars & Double Chocolate Cheesecake

**\$52**

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

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## LUNCH BUFFETS

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### ASIAN FUSION

#### Asian Salad

Spring mix, carrots, radish, shaved cabbage, avocado, wonton crisp, toasted sesame dressing

#### Ginger Soy Chicken

Grilled bok choy, toasted sesame seeds, honey soy reduction

\*Can be made with tempeh

#### Yakisoba Stir Fry

Bell peppers, snow peas, celery, green onions, carrots

\*Can be made with rice

#### Rice Pudding with Honey Mango

### MAMMA MIA

#### Caesar Salad

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

#### Tuscan Chicken

Seared in a roasted tomato and basil sauce

#### Cioppiono

Clams, mussels, shrimp and herbs in a tomato broth

#### Creamy Orzo Pasta

Pesto Cream, fresh mozzarella, slow roasted roma tomatoes

#### Chef's Choice Seasonal Vegetable

#### Herbed Focaccia Bread

#### Tiramisu Torte

### BRUNCH BUFFET

#### Arugula

Toasted pine nuts, manchego, cherry tomatoes, pickled onions, champagne vinaigrette

#### Creamy Farmer Hash

Roasted fingerling, garlic, roasted onions, spinach, smoked cheddar, sausage

#### Cheese Frittata

Mozzarella, asiago, white cheddar, basil, roasted tomatoes, sea salt, and extra virgin olive oil

#### Slow Roasted Pork Belly

Pepper maple glaze

#### French Toast Bread Pudding

Maple syrup, pecans and powdered sugar

**\$52**

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

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# HORS D'OEUVRES

## PLATTERS

(prices are per person with a minimum of 15)

### FRESH FRUIT \$7

### ANTIPASTO \$11

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

### DIP DUO \$9

Spinach artichoke, chili con carne

### VEGETABLE CRUDITE \$9

Hummus / yogurt dipping sauce

### DESSERT TRIO \$22

Petit Fours / lemon bars & marionberry cheesecake cupcakes

### HUMMUS \$9

Harissa / artichoke heart salad / grilled pita

### GORGONZOLA CHEESECAKE \$10

Roasted garlic / artichoke salad / grilled rustic bread

### PICKLED VEGETABLES \$9

Asparagus / onions / green beans / carrots / cauliflower / yogurt dipping sauce

## COLD

(pricing is per dozen with 3 dozen minimum)

### POACHED PRAWN \$24

Cocktail sauce and lemon

### AHI POKE \$44

Rice Cracker / wasabi aioli

### ASSORTED CROSTINI \$34

*Must be min. 3 doz per flavor*

Bacon and date compote with rosemary

Braised beef and ricotta

Slow roasted tomato and boursin

Tomato, basil, parmesan cheese and balsamic glaze

Smoked salmon mousse with chives

Wild mushroom with pesto and parmesan Whipped

Ricotta with seasonal fruit and saba

## HOT

(pricing is per dozen with 3 dozen minimum)

### HUDSON'S CRAB CAKES \$44

### SAUSAGE STUFFED MUSHROOMS \$34

### CRAB STUFFED MUSHROOMS \$42

### BEEF OR CHICKEN SATAY \$36

Marinated beef or chicken / onion / cremini mushroom / zucchini

### VEGGIE SATAY \$28

Onion / cremini mushroom / zucchini

### WILD MUSHROOM ARANCINI \$32

Pomodoro sauce

### MINI TWICE BAKED RED POTATOES \$33

Bacon / chives / tillamook cheddar cheese

### MEATBALLS \$32

Bbq, teriyaki, or sweedish



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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 - Seasonal berries, roasted feta, pickled onions, toasted almonds, honey white balsamic vinaigrette
- BUTTER LETTUCE SALAD - Cucumber, radish, brioche croutons, grana padano, creamy garlic vinaigrette
- SUMMER SALAD - Roasted corn, cherry tomatoes, roasted asparagus, carrots, chive

### SELECT TWO + VEGETARIAN

- DOUBLE CUT PORK CHOP - Bacon jam, red wine sauce, creamy polenta, grilled asparagus
- PAN SEARED SALMON - Citrus gastrique, charred lemon, quinoa risotto, broccolini
- COD - Pan seared, freekeh pilaf, grilled asparagus, saffron beurre blanc, pickled onions
- STUFFED CHICKEN - Sun dried tomato pesto, white cheddar polenta, grilled broccolini, chicken au jus
- PORK TENDERLOIN - Roasted root vegetable hash, spiced honey glaze
- BBQ PRAWNS - House bbq glaze, succotash, citrus butter, cilantro salad
- HALIBUT - Seared, roasted vegetable salad, smoked paprika ailo
- BRAISED SHORT RIBS - Port demi, smashed red potatoes, crispy brussel sprouts, fresh herbs
- CHICKEN - Local honey bourbon glaze, roasted garlic fingerling potatoes, grilled zucchini
- 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
- FIOCCHI PASTA - Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce
- RISOTTO CAKES - Roasted garlic risotto, smoked tomato bisque, grilled zucchini, parmesan
- VEGETABLE LASAGNA - Roasted mushroom, grilled zucchini, ricotta, mozzarella, parmesan
- TOFU STIRFRY - Carrot, snap peas, bell peppers, yakisoba noodles, sesame ginger sauce

### SELECT ONE

- Marionberry Cheesecake
- Chocolate Raspberry Cake
- Coconut Dream Cake
- Flourless Decadence Torte (GF)
- Harvest Carrot Cake
- Tiramisu Torte
- Toffee Luscious Cake

**\$68**

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 - \$76

*(Choose two)*

**CHICKEN CARBONARA** - Crispy pork belly, fresh herbs, roasted mushrooms, spinach

**ROASTED HERB CRUSTED CHICKEN** - Dijon mushroom chicken jus

**CHICKEN SCHNITZEL** - Stone ground mustard cream

**COD** - Pan seared, tomato basil beurre blanc, fresh pepper

**MAHI MAHI** - Grilled, corn avocado salad

**PORK LOIN** - Caramelized onion & apple pork jus

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

### PREMIUM BUFFET - \$82

*(Choose two)*

**TENDER STEAK** - Gorgonzola red wine demi

**BRAISED SHORT RIBS** - Port demi, herbs

**PEPPERCORN CRUSTED TRI TIP**- Demi Au Poivre

**GRILLED SALMON** - Grilled pineapple chutney

**SEARED HALIBUT**- Sun dried pesto butter, fresh herbs

**BLACKENED ROCKFISH** - Citrus beurre blanc

**PORK WINGS** - Port demi, herbs

**SMOKED PORK TENDERLOIN** - Asian chili sauce

### VEGAN OPTIONS

**CRISPY RISOTTO CAKES** - Garlic & herb risotto with coconut milk

**YAKISOBA STIR FRY**- carrot, snap peas, bell peppers, onions, bok choy, honey soy ginger glaze, yakisoba noodles

**VEGETABLE PASTA** - Roasted mushroom, grilled zucchini, grilled eggplant, basil, with penne pasta and roasted tomato sauce

### 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
- CHOPPED SALAD - Iceberg, romaine, crispy bacon, bleu cheese, chive, avocado ranch dressing
- ARUGULA SALAD - Pickled onions, almonds, cherry tomatoes, manchego, cucumber, white balsamic vinaigrette
- PANZANELLA SALAD - Brioche croutons, arugula, red onion, cucumber, roasted feta, roasted bell peppers, red wine vinaigrette

### SELECT TWO

- Garlic Herb Risotto
- Wild Rice Pilaf
- Baked Mac N Cheese
- Roasted Fingerling Potatoes
- Horseradish Smashed Yukon Gold Potatoes
- Smashed Potato Cakes
- Potato Gratin
- Honey Roasted Root Vegetables
- Charred Broccolini
- Zesty Roasted Cauliflower
- Sautéed Green Beans with Roasted Mushrooms
- Grilled Asparagus

### SELECT ONE

- Marionberry Cheesecake
- Chocolate Raspberry Cake
- Coconut Dream Cake
- Flourless Decadence Torte (GF)
- Harvest Carrot Cake
- Tiramisu Torte
- Toffee Luscious Cake

15 person minimum for all buffets.



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## BEVERAGES

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### Setup fee for each bar:

\$150

\*Includes one (1) bartender per  
100 people

### WINE BY THE GLASS

Premium Northwest Wines- \$14

### BOTTLED BEER

Budweiser - \$8

Coors Light - \$8

Kaliber Non-Alcoholic - \$8

Blue Moon Belgian White - \$8

Corona - \$8

Assorted IPA's - \$9

### MIXED DRINKS

Well - \$13

Call - \$14

Premium - \$16

Specialty Cocktail - \$16

Mocktail - \$12

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

Bounce N Battle Photo Booth  
360.571.5754  
*clientrelations@bouncenbattle.com*

Pacific Perks (coffee cart)  
503.400.4998  
*pacificperkscoffee.com*