

THE HEATHMAN LODGE

Vancouver, WA Meetings + Events

CATERING MENU



PLATED BREAKFASTS

\$27 (Please choose one)

Includes Coffee service and juice

SCRAMBLED EGGS

Tillamook Cheddar Cheese, Choice of Breakfast Meat, Breakfast Potatoes

GARDEN SCRAMBLE

Chevre, Breakfast Potatoes, Broiled Tomato, Fresh Fruit

HOUSE-MADE CORNED BEEF HASH

Scrambled Eggs with Tillamook cheddar Cheese

EGGS BENEDICT

Choose your style: Original, Crab, Crabcake, Veggie, Breakfast Potatoes
(Original or Veggie + \$4 / Crab or Crabcake + \$10)

ON THE LIGHTER SIDE (individual plates):

Individual plate with pastry or muffin and sliced fruit - \$6.00 per person

Breakfast burrito - \$7.00 per person

Regular, decaf and hot tea - \$53.00 per gallon

Iced tea or lemonade - \$31.00 per gallon

Prices do not include the customary 24% facility fee and 8.4% sales tax. Menu prices are subject to change and are not guaranteed.

PLATED LUNCH

\$37

Includes coffee service and choice of lemonade or iced tea

STARTERS (please choose one)

CUP OF SEASONAL CHEF'S CHOICE SOUP

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 – Apples, dried cranberries, candied walnuts, apple vinaigrette

BUTTER LETTUCE SALAD – Butter lettuce, sun dried tomatoes, capers, shaved parmesan, herbed vinaigrette

ENTREES (please choose two + vegetarian option)

FIOCCHI PASTA – Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

CHICKEN MARSALA – Pan seared chicken breast, mushroom marsala sauce, parmesan smashed yukon gold potatoes, roasted green beans with charred grape tomatoes

ROSEMARY CHICKEN – Citrus and rosemary marinated airline chicken breast, wild mushroom and parmesan risotto, apricot chutney, chicken jus

PAN SEARED SALMON – Pan seared salmon – Herbed cous cous, broccolini, dijon dill vinaigrette

BAKED COD – Parmesan crust, caesar broccolini, grilled mushroom

BRAISED BEEF SHORT RIB – Creamy polenta, sauteed kale, cipollini onion

DESSERTS (please choose one)

NEWYORK CHEESECAKE W/ MIXED BERRY COMPOTE

KEY LIME TART

CHOCOLATE SWIRL CHEESECAKE

CHOCOLATE TRUFFLE DELIGHT

HUDSON'S BREAD PUDDING

WILLAMETTE APPLE FRANGIPANE TART

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BOX LUNCHES

\$30 (Select three options)

*All box lunches include - Cookie, Bag of chips, piece of whole fruit, assorted soft drink.
All Sandwiches are also available as a wrap or on gluten free bread.*

CHICKEN SALAD SANDWICH

Grapes, Walnuts, Lettuce and Tomato on a Fresh Baked Croissant

TURKEY BLT

Avocado on Sour-dough Bread

BLACK FOREST HAM SANDWICH

Swiss Cheese, Dijon Aioli, Lettuce and Tomato on a Pretzel Roll

SALAMI & PROSCIUTTO SANDWICH

Smoked Mozzarella, Olive Tapenade, Arugula, Tomato on Ciabatta

VEGGIE SANDWICH

Roasted Yellow Bell Peppers, Grilled Onion, Roasted Tomatoes, Fresh Spinach,
Cucumber & Pesto Mayo on Whole Wheat

CHEF'S SALAD

Turkey, Ham, Swiss Cheese, Cheddar Cheese, Hard-Boiled Egg, Cucumber and
Tomato with Ranch Dressing

COBB SALAD

Bacon, Avocado, Tomato, Hard-Boiled Egg, Grilled Chicken, Blue Cheese
Crumbles with Spring Mix and our House White Balsamic Vinaigrette

CHICKEN CAESAR SALAD

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, House-made
Croutons, Creamy Caesar Dressing

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tax. Menu prices are subject to change and are not guaranteed.*

PLATED DINNER

\$55

Includes coffee service and choice of lemonade or iced tea

STARTERS (please choose one)

KALE SALAD - toasted almonds, apples, shaved smoked cheddar cheese, citrus vinaigrette

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 - apples, dried cranberries, candied walnuts, apple vinaigrette

BUTTER LETTUCE SALAD - sun dried tomatoes, capers, shaved parmesan, herbed vinaigrette

ENTREES (please choose two + vegetarian option)

DOUBLE CUT PORK CHOP – bacon jam, red wine sauce, creamy polenta, braised greens

FENNEL POLLEN DUSTED SALMON – white tomato sauce, roasted fennel, roasted tomatoes

BLACK BUTTE PORTER BRAISED BEEF SHORT RIB – manchego polenta, roasted baby carrots

GRILLED TENDERLOIN OF BEEF – truffle and chive whipped potato, roasted broccolini, red wine sauce

CHILI LIME COD – spanish cauliflower rice, roasted asparagus, charred lime vinaigrette

PAN SEARED HALIBUT – roasted corn succotash, corn puree, scallion

GRILLED NEW YORK STEAK – Smashed Yukon gold mashed potatoes, roasted green beans, caramelized onions, maître d' butter

PAN SEARED CHICKEN BREAST – root vegetable gratin, grilled zucchini, roasted mushroom, beurre blanc

HERB CRUSTED CHICKEN BREAST – Herb crusted chicken breast – fingerling potatoes, roasted cauliflower, charred green beans, port chicken jus

FIOCCHI PASTA – Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

DESSERTS (please choose one)

HARVEST CARROT CAKE

CHOCOLATE GANACHE TORTE

TOFFEE LUSCIOUS CAKE

FLOURLESS DECADENCE TORTE

OREGON MARION BERRY CHEESECAKE

CHOCOLATE SWIRL CHEESECAKE

TIRAMISU TORTE

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HORS D'OEUVRES

PLATTERS *(prices are per person with a minimum of 15)*

FRESH FRUIT \$4

ANTIPASTO \$6

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

DIP DUO \$6

black bean hummus / pimento cheese / tortilla chips

VEGETABLE CRUDITE' \$6

hummus / yogurt dipping sauce

ARTISANAL CHEESE \$7

Artisanal cheese / house made fruit compote / dried fruit / marcona almonds / black pepper croccantini crackers

HUMMUS PLATTER \$6

Hummus Platter / Harissa / artichoke heart salad / grilled pita

GORGONZOLA CHEESECAKE \$7

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

BRIE EN CROUTE \$6

Brie en croute / puff pastry crust / basil pesto / fresh fruit / crackers

GRILLED VEGETABLE PLATTER \$6

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

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HORS D'OEUVRES

COLD *(pricing is per dozen)*

AHI POKE \$35

Wonton crisps / wasabi aioli

OYSTER SHOOTERS \$38

Bloody mary coulis

GRILLED PROSCIUTTO WRAPPED ASPARAGUS \$27

CAPRESE SKEWERS \$28

Bocconcini mozzarella / grape tomato / basil / balsamic

CHEVRE STUFFED PEPPERS \$26

Peppadew peppers, herbed chevre

ASSORTED CROSTINI \$27

Choose up to 3 of the options below:

Chevre, sun dried tomato, caper

Gorgonzola, roasted pear, walnut

Roasted fennel, wild mushroom, herbs

Smoked tenderloin, horseradish aioli

Eggplant caponata, crème fraiche

Olive, artichoke, tomato jam

Pulled pork, red cabbage

HOT *(pricing is per dozen)*

SPANIKOPITA \$28

HUDSON'S CRAB CAKES \$36

SAUSAGE STUFFED MUSHROOMS \$27

RICOTTA & MUSHROOM DUXELLE STUFFED MUSHROOMS \$20

CHICKEN SATAY \$28

Peanut sauce / sweet chili sauce

BEEF SATAY \$28

Ponzu dipping sauce / peanut sauce

WILD MUSHROOM ARANCINI \$25

Pomodora sauce

BUILD YOUR OWN SLIDER \$30

Choice of pulled pork, shredded chicken or smoked beef brisket

MINI TWICE BAKED RED POTATOES \$26

Bacon / Chives / Tillamook cheddar cheese

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BEVERAGES

WINE BY THE GLASS

- Cline Zinfandel - \$11
- Willamette Valley Vineyards Pinot Gris - \$11
- Willamette Valley Vineyards Riesling - \$11
- J. Lohr Chardonnay Chardonnay - \$13
- Willamette Valley Vineyards Pinot Noir - \$14
- Peju – Nappa Valley Sauvignon Blanc - \$14
- North By Northwest Walla Walla Cabernet - \$14

BOTTLED BEER

- Budweiser - \$6
- Coors Light - \$6
- Kaliber Non-Alcoholic - \$6
- Blue Moon Belgian White - \$7
- Corona - \$7
- Crux IPA - \$8
- Crux Porter - \$8

WINE BY THE BOTTLE

- Chehalem Pinot Noir - \$55
- Chandon Sparkling Wine - \$60
- Clark & Telephone Pinot Noir - \$65
- Barrage Cellars Merlot - \$65
- GH Mumm Grand Cordon Brut - \$70
- Rombauer Carneros Chardonnay - \$75

MIXED DRINKS

- Well - \$10
- Call - \$11
- Premium - \$12
- Specialty Cocktail - \$14
- Mocktail - \$6
- Mimosas - \$9
- Bloody Mary - \$12

\$100 bartender fee per bar.

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PREFERRED VENDORS

PHOTOGRAPHERS

April Williams
360.513.1227
aprilwilliamsphotography.com
[@aprilwilliamsphotography](https://www.instagram.com/aprilwilliamsphotography)

BAKERIES

Simply Sweets
360.896.7321
simplysweetsbyjen.com

Larson's Bakery
360.253.4555
larsonsbakery.net

Nana's Tiny Cakes
360.600.5777
nanastinycakes.com

FLORISTS

Stacey's Flowers
360.607.4307
staceysflowerspdx.com

Fine Flowers
360.891.1199
myfineflowers.com

EVENT DESIGNERS

Royce's Prop Shop
503.283.8828
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

MISCELLANEOUS

Lime Light Photo Booth
800.342.9631
limelightphotobooth.com

Professional Ice Carving
503.654.0075
professionalicecarving.com

Pacific Perks (coffee cart)
503.400.4998
pacificperkscoffee.com