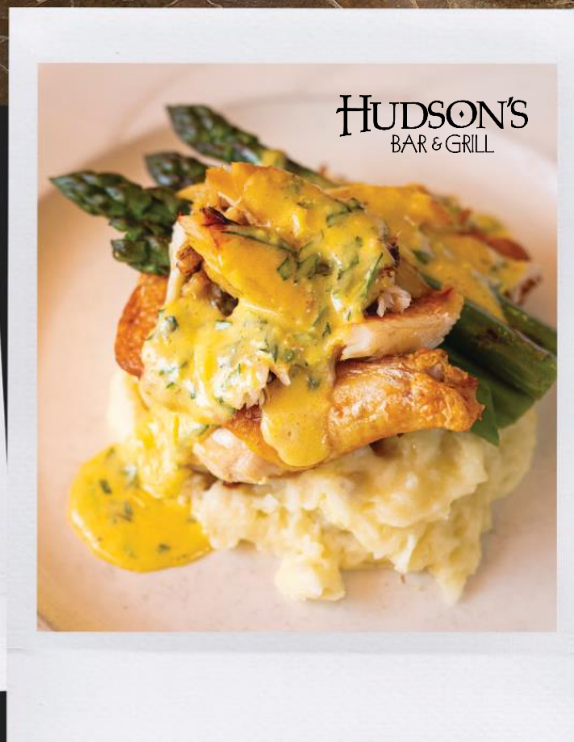


Catering Menu

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.





PLATED BREAKFAST

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

CONTINENTAL BREAKFAST

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



BUFFET BREAKFAST

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



BREAKFAST ENHANCEMENTS

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



ALL DAY BREAK PACKAGES

\$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

SPECIALTY BREAKS

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 Drink \$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	Bottled Water \$6 each
Vegetable Crudité' \$7 per person	All day Beverage package Coffee, tea, soda, and water replenished all day \$25 per person
Cheese Platter \$8 per person	*Plant-based & non-dairy milk alternatives are available for brew stir-ins. Please review with hotel team in advance for options:
Whole Fruit \$5 each	<ul style="list-style-type: none">• Almond milk• Soy milk• Coconut milk
House-made trail mix \$6 per person	
Antipasto \$9 per person	
Pastry + Breakfast Breads \$55 per dozen	



BOX LUNCHES

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

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

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
(Maximum of 50 guests or less)



PLATED LUNCH

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 + 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

- 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

MAMMA 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 8.7% 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

Petit Fours, Lemon Bars &
Marionberry Cheesecake Cupcakes

HUMMUS \$7

Harissa / artichoke heart salad / grilled pita

GORGONZOLA CHEESECAKE \$8

Roasted garlic / artichoke salad /
grilled rustic bread

GRILLED VEGETABLES \$7

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

Rice Cracker / 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



PLATED DINNER

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.



DINNER BUFFETS

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



DINNER BUFFETS ADD ONS

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

Chocolate Ganache Torte

Tiramisu Torte

Hudson's Bread Pudding

15 person minimum for all buffets.



BEVERAGES

Setup fee for each bar:

\$150

*Includes one (1) bartender per 100 people for 4 hours max

*Additional hours at \$50 per hour

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



PREFERRED VENDOR LIST

PHOTOGRAPHERS

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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