



HEATHMAN  
HOTEL

# CATERING MENU

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EXECUTIVE CHEF  
ANDREW SHEDDEN

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# BREAKFAST BUFFETS

Includes coffee and hot tea. Decaf coffee upon request.

Buffets require minimum of 15 guests. For groups fewer than 15, \$5 per guest surcharge will apply.

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## BROADWAY BREAKFAST

\$25.00 per guest

- Sliced seasonal fruit & berries
- Yogurt and house granola
- Freshly baked pastries, muffins & breakfast breads with house preserves
- Orange, grapefruit & cranberry juices

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## THE HEATHMAN BREAKFAST

\$36.00 per guest

- Sliced seasonal fruit & berries
- Freshly baked pastries, muffins & breakfast breads
- Scrambled farm eggs
- Applewood smoked bacon & pork sausage
- Roasted rosemary and garlic potatoes
- Orange, grapefruit & cranberry juices

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## HEALTHY BREAKFAST

\$36.00 per guest

- Sliced seasonal fruits & berries
- Homemade granola and yogurt parfait
- Steel cut overnight oats and brown sugar crumble
- Gluten free vegetable egg bites
- Avocado toast, artisanal grain bread, sumac, tomato and radish
- Orange, grapefruit & cranberry juices

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## GRAB & GO BREAKFAST

\$15.00 per guest

*(choose one item)*

- Breakfast Quiche: Seasonal
- Breakfast Burrito: bacon, potatoes, peppers, scrambled eggs, salsa, cheddar
- Breakfast Sandwich: bacon, egg, cheddar, crispy potato, caramelized onions



# PLATED BREAKFAST

**\$30 per guest**

Includes coffee, hot tea & orange juice. Decaf coffee available upon request.

*Plated breakfast counts due 10 days before event.  
(choose one)*

- Breakfast Quiche: Seasonal
- Broadway Bowl with Tofu: local grains, sauteed vegetables, salsa verde (vegan)
- Salmon Hash: house smoked salmon, potato, leeks, horseradish, poached egg, mushrooms
- Heathman Breakfast: two eggs, sausage, bacon, roasted tomato, choice of toast



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## BREAKFAST ENHANCEMENTS

Requires 8+ guests per enhancement

- Hardboiled Eggs | \$3 per guest
- Breakfast Toast | \$5 per guest
- Bagels and Smoked Salmon Platter | \$15 per guest
- Individual Yogurt Parfaits | \$8 per guest
- Avocado Toast | \$12 per guest
- Breakfast Burritos | \$12 per guest
- Breakfast Sandwiches | \$12 per guest
- Oatmeal | \$9 per guest

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## BREAKFAST BEVERAGE ENHANCEMENTS

- Fruit Smoothies | \$8 each  
Strawberry banana, kale apple & ginger or mango pineapple
- Nitro Cold Brew Coffee | \$8 each
- Mimosa Bucket | \$35 each  
bottle of bubbles, bottomless juice
- Mimosa | \$10 each
- Bloody Mary | \$12 each

# LUNCH BUFFETS

Includes iced tea and lemonade.

Buffets require minimum of 15 guests. For groups fewer than 15, \$5 per guest surcharge will apply.

## SANDWICH BOARDS

Select 3 salad or sandwich offerings. Served buffet or family style.

**\$38.00 per guest**

- House Potato chips
- Freshly baked cookies
- Seasonal Cut fruit
- Kosher Pickle

## SANDWICHES

- Slow Roasted Turkey Club: turkey, bacon, tomato, roasted garlic aioli, multigrain
- Ham & Cheese Baguette: parisian ham, brie cheese, seasonal mostarda, french baguette
- Wild Mushroom & Spinach: marinated mushrooms, spinach, swiss cheese, pesto aioli, hoagie roll
- Chicken Doner Wrap: rotisserie chicken, garlic sauce, pickled red onion, cucumber, mint
- The Italian Sandwich: Italian cold cuts, cheddar, tomato, red onion, romaine oregano dressing
- Corned Beef: sauerkraut, swiss, horseradish, russian dressing, marble rye

## SALADS

- Kale Caesar: marinated kale, sliced radish, celery parmesan caesar dressing, croutons
- Cucumber Panzanella Salad: arugula, tomato, red onions, croutons herb vinaigrette
- Field Green Salad: mixed greens, pickled shallot, tomato, summer squash buttermilk vinaigrette
- Waldorf Salad: romaine, apples, walnuts, grapes, feta

## DELI ENHANCEMENTS

Require 8+ guests per enhancement

- Deli Style Potato Salad | \$4 per guest
- House Coleslaw | \$4 per guest
- Sicilian Pasta Salad | \$4 per guest
- Hard Boiled Eggs | \$3 per guest
- Smoked Salmon | \$10 per guest
- Make it a Boxed Lunch | Additional \$5 per guest



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## SOUTH OF THE BORDER BUFFET

\$42.00 per guest

- Chicken, Steak or Portabella Mushroom Fajitas (choice of two) with bell peppers, onions
- Shrimp Ceviche: jalapenos, tomato, avocado
- Corn Salad: roasted bell peppers, cilantro, queso fresco, romaine, avocado vinaigrette
- Toppings: sour cream, shredded cheese, salsa
- Mexican Flan
- Tres Leches Cake Bites

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## BROADWAY LUNCH BUFFET

\$45.00 per guest

- Local Organic Green Salad
- Smoked chicken breast
- Pacific NW King Salmon
- Roasted Local Seasonal Vegetables (vegan)
- Fingerling Potatoes
- House-made bread
- Seasonal Fruit Pavlova (gluten free)

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## MORRISON LUNCH BUFFET

\$49.00 per guest

- Local Organic Green Salad: mixed greens, pickled shallot, tomato, summer squash buttermilk vinaigrette
- Smoked Chicken Breast: brown butter jus, grilled lemon
- Grilled Beef Tenderloin
- Roasted Local Seasonal Vegetables (vegan)
- Fingerling potatoes
- House-made bread
- Seasonal Fruit Pavlova (gluten free)
- Add Chef's Seasonal Soup or Make it a Plated Lunch Additional \$5 per person



# BREAKS

## AM & PM BREAKS

Priced per guest

Based on 90 minute service. 15 guest minimum

## COOKIE BREAK

\$12 per guest

House Made Cookies, Dark Chocolate Brownies, Rice Crispy Treats, Assorted Cold Milks

## MID-MORNING BREAK

\$14 per guest

Fruit and Yogurt Parfait, Selection of Granola Bars, Sliced and Whole Fruits

## NUTS & BOLTS

\$14 per guest

Trail Mix and Granola Bars, Mixed Nuts, Pub Mix, Assorted Pretzels

## BREAK ENHANCEMENTS

Priced by item

Assorted Candy Bars and Snacks | \$3

Granola and Energy Bars | \$4

Assorted Individual Pastries and Muffins | \$5

## CHIPS & DIPS

\$15 per guest

Potato Chips with Onion Dip, Pub Cheese with Crackers, Blue Corn Tortilla Chips with Adobo Salsa, Pita Chips with Spinach Dip

## SWEET & SALTY

\$13 per guest

Roasted Peanuts, Local Chips, Assorted Jerky, Chocolate Covered Pretzels, Dark Chocolate Brownies

## CHEESE & CHARCUTERIE

\$18 per guest

Assorted Olympia Provisions Meats, Selection of Local and Imported Cheeses, House Pickles, Olives and Preserves, Crackers and Bread



# RECEPTION

Minimum of 15 guests per selection.

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## COLD CANAPES Priced per dozen

Oysters | \$MKT | tepache granita, szechuan mignonette

Caprese Skewers | \$42 | tomato, mozzarella, balsamic

Deviled Eggs | \$30 | add crab salad to deviled eggs +12

Truffle Ricotta Crostini | \$42 | hazelnut, pear, local honey

Baked Brie & Fig | \$42 | rosemary, orange, pistachio

Individual Shrimp Cocktail | \$60 | horseradish cocktail sauce, old bay

Caramelized Mushroom Tarts | \$48 | artichoke, spinach, bourse (vegetarian)



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## HOT CANAPES Priced per dozen

Artichoke & Tomato Croquette | \$42 | savory tomato jam

Wild Mushroom Arancini | \$36 | garlic aioli, parmesan

Bacon Wrapped Dates | \$42 | honey soy reduction, fine herbs Dungeness

Crab Cake | \$60 | saffron aioli, tomato and caper

Lamb Meatballs | \$48 | tzatziki, pomodoro, pickled fennel

Spiced Chicken Skewer | \$48 | cucumber dill sauce

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## SLIDERS Priced per dozen

Cheeseburger Slider | \$48 | burger sauce and pickle. Impossible Burger sub available

Crispy Chicken | \$42 | chili aioli, slaw

Steak & Peppers Slider | \$48 | peppers & onions, garlic aioli, mozzarella

Pulled Pork Slider | \$42 | carolina bbq, sweet pickle slaw

Eggplant Parm Slider | \$36 | mozzarella, pomodoro



# DINNER BUFFETS

Requires minimum of 15 guests. For groups fewer than \$15, \$5 per guest surcharge will apply.  
Includes coffee and hot tea. Decaf coffee upon request.

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## SOUTH OF THE BORDER EXPERIENCE

\$75.00 Per Person

- Nacho Bar chips, salsa, guacamole, sour cream, olives, Pico de Gallo, jalapenos
- Mexican Shrimp Cocktail
- Roasted Corn & Avocado Salad
- Cilantro Lime Rice and Pinto Beans
- Birria Tacos: birria beef, corn or flour tortillas, shredded lettuce, green onions (vegan optional)
- Mexican Flan
- Tres Leches Cake Bites

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## ITALIAN EXPERIENCE

\$75.00 Per Person

- Antipasto: cured meat, imported and local cheese, olives, vegetables
- Caesar Salad: romaine, croutons, parmesan cheese
- Garlic Bread: roasted garlic, herb mix, olive oil
- Chicken Cacciatore: mushrooms, tomatoes, oregano
- Rigatoni and Bolognese sauce, parmesan cheese
- Cannoli: mascarpone, powdered sugar, chocolate chips
- Tiramisu: lady fingers, espresso, mascarpone

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## PACIFIC NORTHWEST EXPERIENCE

\$85.00 Per Person

- Organic Mixed Greens: Sauvie Island greens
- Pacific NW King Salmon: grape relish, smoked soubise
- Smoked Chicken Breast: brown butter jus, grilled lemon
- Grilled Beef Tenderloin: cipollini onion, horseradish jus
- Garlic Mashed Potatoes or Confit Fingerling Potatoes
- Roasted Local Seasonal Vegetables or Grilled Asparagus
- Flourless Chocolate Torte (gluten free)
- Seasonal Fruit Pavlova (gluten free)



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## SURF & TURF EXPERIENCE

\$95.00 Per Person

- Organic Mixed Greens Sauvie Island greens
- Steamed Mussels tomato saffron broth, chorizo and caramelized onions
- Pacific NW King Salmon grape relish, smoked soubise
- Grilled Beef Tenderloin cipollini onion, horseradish jus
- Cilantro Lime Rice or Confit Fingerling Potatoes
- Roasted Seasonal Vegetables
- Flourless Chocolate Torte (gluten free)
- Macha Angel Food Cake seasonal berries
- Seasonal Fruit Pavlova

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## PAELLA PARTY

\$95.00 Per Person

- Organic Mixed Greens shaved manchego
- Pan con Tomate Spanish tomato bread
- Tortilla Española potato quiche
- Patatas Bravas fried potatoes, spicy dipping sauce
- Paella Valenciana prawns, mussels, chorizo, short rib, chicken, vegan optional
- Spanish Flan
- Crema Catalana
- Flourless Chocolate Torte (gluten free)



# PLATED DINNER

\$75 per guest

Includes coffee. Decaf coffee available upon request.

## STARTERS (choice of one)

- Chef's Selection of Seasonal Soup
- Panzanella Salad: confit tomatoes, cucumbers, bottarga, Sauvie Island greens
- Seasonal Vegetable Salad

## ENTREE (choice of one)

- Grilled Salmon: grape relish, smoked soubise
- Smoked Chicken Breast: brown butter jus, grilled lemon
- Grilled Beef Tenderloin: onion relish, horseradish jus
- Pan Seared Scallops: butternut succotash, chistorra
- Black Garlic Glazed Short Rib: red chimichurri, sesame cabbage slaw
- Roasted Cauliflower Steak(vegetarian): aji amarillo, pickled grapes

## SIDES (choice of two)

- Garlic Mashed Potatoes
- Roasted Local Seasonal Vegetables (vegan)
- Grilled Asparagus
- Curry Roasted Carrots (vegan)
- Confit Fingerling Potatoes
- Quinoa: raisins, pine nuts, preserved lemons
- Cilantro Lime Rice
- Cauliflower Puree
- Roasted Brussel Sprouts (vegan)

## DESSERT (choice of one)

- Flourless Chocolate Torte (gluten-free)
- Macha Angel Food Cake: seasonal berries
- Seasonal Fruit Pavlova

## CARVING STATION

\$950 serves 25 guests

Prime Rib: horseradish jus, house rolls



# SPIRITS

Bar station fee: **\$150 per bartender**

For full bar service (cocktails, wine & beer), one bartender is required per 50 guests

## COCKTAIL TIERS

1. Choose your tier below
2. Specify hosted or non-hosted bar
3. Charged based on consumption
4. Select a wine tier
5. Customize your package with signature cocktails

### BROADWAY COCKTAILS TIER

Vodka . . . . . Lewis & Clark  
Gin . . . . . Beefeater  
Rum . . . . . Bacardi  
Tequila. . . . . Libelula  
Bourbon . . . . . Four Roses  
Rye . . . . . Rittenhouse  
Whiskey . . . . . Jack Daniel's

*Priced Per Drink*

Mixed Drink Based on Consumption | **\$15.00**

### SYMPHONY COCKTAILS TIER

Vodka . . . . . Ketel One  
Gin . . . . . Hendricks  
Rum . . . . . Sailer Jerry  
Tequila. . . . . Herradura  
Bourbon . . . . . Wild Turkey  
Rye . . . . . Russel's Rye  
Whiskey . . . . . Johnny Walker Black

*Priced Per Drink*

Mixed Drink Based on Consumption | **\$18.00**

## COMPLIMENT YOUR BAR

Add a specialty cocktail for your special event (more available on request / availability)

Menu pricing subject to change. All food and beverage charges shall be subject to a 24% service fee. Please see further Hotel Policies under Event Information.



# BEER & WINE

Beer & Wine Bar only

Bar station fee: \$75 per bartender

## WINE TIERS

1. Choose your tier of wine below; each includes a selection of local & imported wines
2. Select up to four wines from designated tier
3. Specify hosted or non-hosted bar to your catering manager
4. Customize your bar package with one of our liquor tiers or simply a signature cocktail
5. All beverages on this list are charged based on consumption, per bottle or can

### MORRISON TIER

\$65 per bottle

Selection of local and imported wines

### SELLWOOD TIER

\$75.00 per bottle

Selection of Pacific NW and imported wines

### SYMPHONY TIER

\$85 per bottle

Selection of local and imported wines

### BEER

\$9.00 Each

Selection of local craft, domestic and imported beer