

## Dinner Buffets

**All Dinner Buffets are Inclusive of Heathman Signature Coffee and Tea Service**

*Featuring Starbucks Coffee and Rishi Teas*

Half & Half, Almond, Rice and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Rock Candy Sticks, Lemon, Cocoa, Monin Flavored Syrups  
Coffee and Tea Service is assumed at 2 cups per person

### Juanita Dinner Buffet

#### Soup

*Choose 1*

Classic Tomato and Roasted Garlic Soup  
Sourdough Croutons

Smoked Salmon Chowder  
Finger Potato, Thyme, Meadowsweet Dairy Cream

#### Salads

Little Gems Caesar  
Lettuce Hearts, Bread Crumb Croutons, Crispy Chickpeas

Roasted Jumbo Beet Salad  
Salted Radishes, Endives, Radicchio, Citrus Dressing

#### Mains

House Smoked NY Steak  
Pickled and Grilled Onions

Grilled Chicken Breast  
Roasted Peppers and Almonds

Mascarpone and Wild Mushroom Risotto

#### Sides

Sautéed Pole Beans  
Hazelnuts and Roasted Shallots  
Brown Butter Heirloom Potatoes

*All food, beverage, AV equipment and miscellaneous charges are subject to a 23% service charge and 10% sales tax (65% of the service charge is distributed to the service staff).*

*\*Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

**Dessert**

Chef's Selection of Assorted Miniature Desserts

**Yarrow Bay Dinner Buffet**

**Soups**

*Choose 1*

Locally Foraged Mushroom and Truffle Oil

Country White Bean and Arugula Soup

Smoked Salmon Chowder

Classic Tomato and Roasted Garlic Soup

**Starter**

Artisan Cheese Board

Olive Oil Toasted Nuts, Preserves, Marinated Olives, House Made Pickles Lavosh Crackers

**Salads**

Seasonal Green Salad

Salted Radishes, Cucumbers, Sherry Vinaigrette

Arugula Salad

Heirloom Potato, Soft Poached Farm Fresh Egg, Capers, Fresh Herbs, Grain Mustard

**Mains**

Pacific King Salmon Filet

Roasted Apples, Extra Virgin Hazelnut Oil and White Vinegar Onions

Grilled Petite Beef Tenderloin

Cracked Green Olives and Caper Dressing

Mille Grain and Farro Risotto

**Sides**

Sautéed Pole Beans

Kale, Fennel and Potato, Gruyère Cheese

Brown Butter Heirloom Potatoes

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**Desserts**

Chef's Selection of Assorted Miniature Desserts

**Heathman Signature Dinner Buffet: Spring/Summer**

**Soups**

*Choose 1*

Locally Foraged Mushroom and Truffle Oil Soup  
Classic Tomato and Roasted Garlic Soup  
Sweet Corn Bisque  
Heirloom Tomato Gazpacho

**Starters**

*Choose 1*

Artisan Cheese Boards  
Mild American, and Aged Crafted Cheese  
Mini Rosemary Crackers, Fruit Preserves

Charcuterie Board  
Artisan Salumi, Pickles, Preserves  
Mustards, Marinated Olives, Lavosh Crackers

**Salads**

*Choose 2*

Grilled Asparagus Salad  
Hazelnut Dressing

Vine Ripe Tomato and Mozzarella Salad  
Green Olive Tapenade

Haricot and Pole Bean Salad  
Cherry Tomato, Pickled Onion, Toasted Almonds

Garden Vegetable Salad  
Pickled and Salted Radish, Shaved Garden Squashes

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**Mains**

*Choose 3*

Alaskan Halibut  
Sweet Corn Cream and Leeks

New York Steak  
Grilled Onion Relish

Seared Tombo Tuna  
Marinated Olives, Olive Oil Roasted Fennel

Curried Short Ribs  
Smoked Heirloom Tomatoes

Farro and Mille Grain Risotto  
Green Olive, Shallot Parsley, Lemon and Mascarpone Cheese

**Sides**

*Choose 2*

Sweet Corn Grits and Fresh Cheese Curds

Summer Pole Beans Fresh Butter and Herb Salad

Honey Roasted Garden Carrots

Sweet Pea and Mascarpone Risotto

Grilled Organic Squash Garden Kale and Pine Nut Pesto

**Dessert**

Chef's Selection of Assorted Miniature Desserts

**Heathman Signature Dinner Buffet: Fall/Winter**

**Soups**

*Choose 1*

Locally Foraged Mushroom and Truffle Oil Soup  
Classic Tomato and Roasted Garlic Soup

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Smoked Salmon Chowder  
Finger Potato, Thyme, Meadowsweet Dairy Cream  
Roasted Winter Squash Bisque

**Salads**

*Choose 2*

Roasted Beet Salad, Wild Watercress, Olive Oil Roasted Nuts

Grilled Radicchio, Preserved Lemons, Hazelnut Vinaigrette

Frisée and Bacon Salad, Dijon Croutons

Warm Oregon Lentil Salad  
Roasted Carrots, House Made Bacon, Endive, Juarez Vinegar  
Roasted Heirloom Squash, Walnuts, Goat Cheese, Wild Greens

**Mains**

*Choose 3*

Pine Nut Crusted Pacific Salmon Filet  
House-Made Herb Crème Fraîche

Grilled New York Steak  
Organic Onion Jam

Herb Roasted Natural Organic Chicken  
Trellis Rosemary and Grilled Citrus Juice

Curried Short Ribs  
Roasted Apples and Yellow Raisin Chutney

Farro and Mille Grain Risotto  
Green Olive, Shallot Parsley, Lemon and Mascarpone Cheese

**Sides**

*Choose 2*

Whole Roasted Cauliflower  
Brown Butter, Sherry Vinegar, Caper

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Kale, Fennel and Potato Gratin, Gruyère Cheese

Roasted Garnet Yams, Pecans, Real Maple Syrup and Thyme

Sweet Pea and Mascarpone Risotto

Roasted Parsnips, Horseradish Gremolata

### **Desserts**

Chef's Selection of Assorted Miniature Desserts

### **Chef Attended Carving Stations**

*Includes Grand Central Bakery Artisan Roll and Rustic Baguettes*

Whole Roasted Carlton Farms Pork Rack  
Whole Grain Honey Mustard Sauce  
(Serves 20 guests)

Hemplers Bone-In Pit Ham  
Apple Vinegar Sauce  
(Serves 40 guests)

Potlatch Roasted Salmon  
House-Made Lemon Crème Fraîche  
(Serves 15 guests)

Whole Roasted Painted Hills Beef Tenderloin  
Red Wine Jus  
(Serves 15 guests)

Sea Salt Roasted New York Strip  
Peppercorn Sauce, Horseradish Cream  
(Serves 30 guests)

Roasted Tom Turkey  
Classic Pan Gravy, Fruit Compote  
(Serves 20 guests)

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**Plated Dinner Selections**

*16 Guest Minimum*

**Starters**

*Choose 3*

90 Day Aged Cheddar, Pink Lady Apples, Foraged Greens, Cider Dressing

Roasted Little Beets, Preserved Grapefruit and Pistachio

Roasted Cauliflower, Capers, Tahini, Almonds and Pickled Raisins

Seared Diver Scallops, Seasonal Accompaniment  
(Winter: Foraged Mushroom), (Summer: Heirloom Tomato)

Harissa Grilled Prawns, Olive, Herb and Bread Salad

Mascarpone and Wild Mushroom Risotto Fritter, Mushroom Purée, Shaved Parmigiano-Reggiano

Brown Butter Roasted Squash, House-Made Crème Fraîche

**Soups and Salads**

*Choose 3*

Locally Foraged Mushroom and Truffle Oil

Classic Tomato and Roasted Garlic Soup

Heirloom Squash Bisque

Smoked Salmon Chowder

Little Gems Caesar

Lettuce Hearts, Bread Crumb Croutons, Crispy Chickpeas

Seasonal Green Salad

Salted Radishes, Shaved Vegetables, Sherry Vinaigrette

Arugula Salad

Heirloom Potato, Soft Poached Farm Fresh Egg, Capers, Fresh Herbs, Grain Mustard

Spinach and Frisée Salad

Red Grapes, Almonds, Goat Cheese, Sherry Dressing

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**Main Course**

*Choose 3*

Aged Prime New York Steak  
Marbled Potatoes, Preserved Mushrooms, Pickled Mustard, Mustard

Braised Short Rib  
Carrots, Radish, Turnip, Crushed Green Olive, Rabe

Roasted Ranger Chicken Breast  
Fried Grits, Harissa Spice, Grilled and Preserved Peppers

Roasted Beef Tenderloin  
Buttermilk Whipped Potatoes, Roasted Heirloom Carrots, Capers, Horseradish Gremolata

Pacific Salmon Filet  
Thin Apple, Kale, Hazelnuts, Preserved and Fresh Lemon

Seared Diver Scallops  
Locally Foraged Mushrooms, Mascarpone and Fennel Risotto

Roasted Lamb Loin  
Toasted Pearl Pasta, Fennel, Olives, Salsa Verde

Mascarpone Risotto  
Roasted Market Vegetables, Saba, Shaved Parmesan Cheese

Mille Grain Pilaf  
Millet, Quinoa, Bulger, Raw Garden Squashes, Sprouts

Petite Filet and Gulf Prawns  
Crispy Brussel Sprouts, Crushed Cauliflower, Puffed Wild Rice, Saba

**Desserts**

*Choose 3*

Flourless Chocolate Bar  
Candied Fruits, Toasted Hazelnuts, Fudge Sauce, Crème Chantilly

Seasonal Fruit Mousse Float (Winter Citrus) (Summer Berry)  
Vanilla Whipped Cream, Marinated Fruits

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Organic Carrot Cake  
Cream Cheese Frosting, Brown Sugar and Cinnamon Sauce, Candied Walnuts

Lemon Tart  
Burnt Marshmallow

Potted Cheese Cake  
Graham Cracker Crumbs, Seasonal Marinated Fruits

House-Made Assorted Miniature Dessert  
Truffle, Tartlet, Macaroon, Éclair

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