

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

Dessert

Chef's Selection of Assorted Miniature Desserts

All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount 55% will be paid directly to service personnel and 45% will be retained by the property.

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

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

Desserts

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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

Mains

Choose 3

Alaskan Halibut
Sweet Corn Cream and Leeks

New York Steak
Grilled Onion Relish

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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

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

Salads

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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

Kale, Fennel and Potato Gratin, Gruyère Cheese

Roasted Garnet Yams, Pecans, Real Maple Syrup and Thyme

Sweet Pea and Mascarpone Risotto

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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

*Pricing is per guest; 16 Guest Minimum
Menu counts are due 72 hours prior to the event*

Soups and Salads

Choose three

White Bean and Roasted Garlic
Locally Foraged Mushroom and Truffle Oil
Heirloom Squash Bisque

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

Main Course

Choose three

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

Braised Short Rib
White Cheddar Grits, Kale and Mustard Seed Onions

Roasted Ranger Chicken Breast
Harissa Spice, Grilled and Preserved Peppers, Soft Polenta

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

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

Mascarpone Risotto
Roasted Market Vegetables, Saba, Shaved Parmesan Cheese

Desserts

Choose two

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

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

Lemon Tart
Burnt Marshmallow

Cheese Cake
Graham Cracker Crumbs, Seasonal Marinated Fruits

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

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