

Dinner Buffets

**All Dinner Buffets are inclusive of Heathman Signature Coffee and Tea Service
featuring Starbucks™ Coffee and Assorted Teas**

Half and Half, Almond, Rice, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives,
Rock Candy Sticks, Lemon, Cocoa, Monin Flavored Syrups

Minimum of 12 guests

BUILD YOUR OWN DINNER BUFFET

Choose two

Choose three

SOUP AND SALAD

Grain Salad sherry vinaigrette, roasted vegetables, goat cheese
Caesar Salad parmesan & croutons
Baby Lettuces balsamic vinaigrette, crumbled bleu cheese, torn herbs
Roasted Squash Soup crème fraiche, harissa
Smoky Vegetable Chowder
White Bean & Kale Soup

ENTREES

Roast Beef Tenderloin wild mushroom jus
Roast Chicken Breast kale & parmesan
Wild Salmon pepperonata & torn herbs
Vegetarian Lasagna
Roast Pork Loin cabbage & mustard vinaigrette
Pan-Roasted Trout carrot puree & taggiasca olives

SIDES

Whipped Potatoes
Roasted Carrots coriander butter
Charred Cauliflower chermoula
Roasted Fingerling Potatoes parmesan & herbs
Cheesy Grits
Braised Greens ham hock & cider vinegar
Delicata Squash apple & kale

MINI ASSORTED DESSERTS

DESSERT ENHANCEMENTS

BUILD YOUR OWN SMORE BAR

Graham Crackers, Marshmallows, Theo Chocolate Bars, Reese's Peanut Butter Cups

ICE CREAM SUNDAE BAR

Olympic Mountain Ice Cream, Chocolate & Caramel Sauce, Whip Cream, Sprinkles & Cherries

BAKE SALE

Assortment Of Cookies, Brownies, Cakes & Tarts



Final menu selections are due 72 hours before the event. Coffee and Tea Service is assumed at 2 cups per person. 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.*

Hearth Family Style Dinner

Choose 2 from each

Choose 3 from each

Minimum of 12 guests

SHARABLE STARTERS

Baby Lettuces green, goddess, feta, sunflower seed

Roasted Beets Ricotta, arugula, flaxseed

Hearth Caesar baby romaine, crouton, parmesan

Local Cheese Platter seasonal mostarda & crackers

Charcuterie Board

Albacore Tuna Crudo celery root, apple, dill

Crab Salad

SHARABLE ENTREES

Parisiene Gnocchi smoked mushrooms, kale, parmesan

Vegetarian Hearth Lasagna

Pan-Roasted Trout fennel, apple, soubise

Wild Salmon coriander butter & gremolata

Roast Pork Loin cabbage, pear, dill

Braised Short Rib carrots, whipped potatoes, jus

Buttermilk Fried Chicken Platter honey & pickled peppers

SHARABLE DESSERTS

Includes Starbucks™ Coffee and Assorted Teas

Seasonal Bread Pudding

Semolina Cake almond & honey

Apple Tart caramel & sweet cream

Truffle Platter

Local Cheese Platter

BREAD & BUTTER SERVICE

ADD SHAREABLE SIDES

Roasted Carrots coriander butter & taggiasca olive

Hearth Roasted Squash hazelnut & gremolata

Charred Cauliflower chermoula & chickpea

Cheesy Grits roasted mushrooms & aleppo

Whipped Potatoes crème fraiche & chive



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Plated Dinners

**All Plated Dinners are inclusive of Heathman Signature Coffee and Tea Service
featuring Starbucks™ Coffee and Assorted Teas**

Half and Half, Almond, Rice, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives,
Rock Candy Sticks, Lemon, Cocoa, Monin Flavored Syrups

Bread and Butter Service

Minimum of 12 guests

STARTERS

choose one

Baby Lettuces green, goddess, feta, sunflower seed

Roasted Beets ricotta, arugula, flaxseed

Hearth Caesar baby romaine, crouton, parmesan

Albacore Tuna Crudo celery root, apple, dill

Crab Salad

ENTREES

choose up to three

Parisienne Gnocchi smoked mushrooms, kale, parmesan

Vegetarian Hearth Lasagna pomodoro and roasted cauliflower

Pan-Roasted Trout fennel, apple, soubise

Wild Salmon coriander butter, gremolata & polenta

Roast Pork Loin cabbage, pear, potatoes

Braised Short Rib carrots, whipped potatoes, Jus

Roasted Beef Tenderloin roasted cauliflower, jus, herb salad

Pan-Seared Chicken Breast polenta, braised greens, parmesan

DESSERTS

choose one

Seasonal Bread Pudding

Semolina Cake almond & honey

Apple Tart caramel & sweet cream



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