

Lunch Buffets

**Inclusive of Heathman Signature Coffee & 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

NONA'S TABLE

MAINS

choose two

*Vegetarian Lasagna vegetable ragout, ricotta,
house made pasta*

Baked Ziti fennel sausage, pomodoro, mozzarella

Wagyu Beef Meatballs tomato and parmesan

Chicken Parmesan mozzarella & blistered tomatoes

SIDES

Hearth Caesar Salad

Garlic Bread

Antipasto Platter

DESSERT

Tiramisu

MEXICO CITY STREET FOOD

STARTER

Mexican Street Corn Salad fresh greens, corn,
cotija cheese, lime dressing

BUILD YOUR OWN TACOS AND TORTAS

choose two

Pork Al Pastor

Beef Barbacoa

Chile Rubbed Chicken

Roasted Vegetables

Chile Lime Prawns

SIDES

Mexican Rice

Spiced Black Beans

Chips & Guacamole

Hot Sauce Bar & All the Fixings

DESSERT

Assorted Tropical Fruit chili and lime

NY BUILD YOUR OWN SUBS BAR

STARTERS

Minestrone Soup

Green Salad balsamic vinaigrette, feta, & olives

Pasta Salad roasted peppers, artichokes,
oil & vinegar

BUILD YOUR OWN SUB

gluten free bread available upon request

Sliced Meats ham, turkey, salami, bacon

Cheese cheddar, pepper jack

Shredded Lettuce, Tomatoes, Onions, Olives,

Pepperoncinis, Oil & Vinegar

Tim's Cascade Chips

DESSERT

Assorted Cookies & Candy Bars

KOREAN BBQ

MAINS

choose two

Beef Bulgogi

Spicy Pork

Soy Chicken Thighs

Marinated Tofu

Kalbi Ribs

SIDES

Rice white or brown

Mustard Green Salad

Grilled Vegetables

Spicy Vegetable Soup kimchi and scallion

DESSERT

**Sesame Rice Pudding with Candied Ginger
& Tropical Fruit**



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.*

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Rock Candy Sticks, Lemon, Cocoa, Monin Flavored Syrups

HEARTH PIZZA PARTY

STARTERS

Caesar Salad

Italian Chop Salad

Raw Vegetables green goddess dip

SELECTION OF PIZZAS

Good Old Cheese

Good Old Pepperoni

Fennel Sausage

DESSERT

Tiramisu

NORTHWEST CRAB BOIL

A TABLE FULL OF PACIFIC BOUNTY

Crab, Shrimp, Cod, Sausage

Corn & Potatoes

ACCOMPANIMENTS

Drawn Butter, Hot Sauce

Warm Bread & Wet Naps

DESSERT

Washington Apple Tarts

ADD-ON

Clam Chowder

BUILD YOUR OWN SALAD BAR

SOUP

choose one

Roasted Squash Soup crème fraiche, harissa

Smoky Vegetable Chowder

White Bean & Kale Soup

SALADS

Two Types of Greens romaine, spinach, arugula,
kale, mixed greens

Dressings caesar, ranch, balsamic, seasonal
selection

Toppings grilled chicken, grilled steak, hard-boiled
eggs, garbanzo beans, shredded carrots, raw
peppers, cheddar & parmesan cheeses, grains

DESSERT

Assorted Cookies or Dessert Bars

ADD-ON'S

Chili Lime Prawns

Grilled & Chilled Salmon

Baked Potato Bar

individual baked potatoes with toppings bar
including sour crème, scallions, cheeses, bacon



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Box Lunches

12 guest minimum, counts due to the hotel 72 hours prior to event date

SELECT UP TO THREE ITEMS

Ham and White Cheddar Croissant Sandwich

Turkey Club bacon & avocado on wheat

Grain Bowl kale, beets, ricotta

Smoked Salmon on Rye cream cheese, capers, pickled shallots

Roasted Vegetable Wrap chickpea puree, feta, olives

Hearth Caesar Salad

ACCOMPANIMENTS

Chips

Fruit

Hearth Trail Mix

Housemade Cookie

Bottled Water



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Plated Lunch

All Plated Lunches are inclusive of Heathman Signature Coffee and Tea 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

ENTREES

choose up to three

Vegetarian Hearth Lasagna pomodoro, roasted cauliflower

Wild Salmon coriander butter, gremolata, polenta

Roast Pork Loin cabbage, pear, potatoes

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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