

Lunch Buffets

16 Guest Minimum

All Lunch Buffets are Inclusive of Heathman Signature Coffee and Tea Service

Featuring Starbucks Coffee and Rishi Teas

Half and 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 two cups per person

Hunts Point Lunch Buffet

Soup and Salads

Classic Tomato and Roasted Garlic Soup

Little Gem Caesar

Whole Leaf, Crispy Chickpeas, Bread Crumb Croutons, Red Cow Parmesan Cheese

Artisan Pasta and Pesto Salad

Kale and Walnut Pesto, Petite Heirloom Tomato, Goat Cheese, Virgin Oil

Sandwiches

Grand Central Bakery Artisan Sandwiches

served with Tim's Potato Chips

Please select three

Tuna Nicoise

Boiled Egg, Castelvetrano Olives, Shaved Red Onion, Arugula, Aioli

Roasted Mushroom

Garlic, Chèvre, Arugula, Extra Virgin Olive Oil

Shaved Roast Beef

Horseradish Cream, Pickled Onions

Chamomile Chicken Salad

Baby Romaine, Mustard Seed Yogurt Spread

Artisan Ham

Brie, Grain Mustard

Heirloom Tomato and Smoked Mozzarella Cheese

Pesto, Wild Herbs, Sea Salt

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.*

Turkey Club
Tomato, Bacon, Lettuce, Onion, Aioli

Pastrami & Rye
Comte Cheese, Raw Kraut, Pickle Dressing

Dessert

Chef's Selection of Assorted House Baked Cookies and Bars

Kirkland Avenue Lunch

Soups

Please select one

NW Foraged Mushroom and Truffle Oil
Classic Tomato and Roasted Garlic
Smoked Salmon Chowder

Salads

Little Gem Caesar
Whole Leaf, Crispy Chickpeas, Bread Crumb Croutons, Red Cow Parmesan Cheese
Baby Local Organic Lettuces
Smoked Hazelnuts, House Pickles, Rogue River Blue Cheese, Verjus Dressing

Entrées

Grilled Chicken Breast
Roasted & Pickled Peppers, Cracked Almonds
Salt and Pepper Pacific King Salmon Filet
Smoked and Roasted Onions, Fennel Bread Crumbs

Foraged Mushroom Risotto
Northwest Foraged Mushrooms, Mascarpone, Fresh Herbs

Sautéed Pole Beans, Hazelnuts, Roasted Shallots

Dessert

Chef's Selection of Assorted House Baked Cookies and Bars

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Heathman Signature Lunch Buffet: Spring/Summer

Customize your luncheon buffet from the choices below

Soups

Please select one

NW Foraged Mushroom and Truffle Oil
Classic Tomato and Roasted Garlic Soup
Smoked Salmon Chowder
Sweet Corn Bisque
Heirloom Tomato Gazpacho

Salads

Please select two

Heirloom Tomato and Mozzarella Salad
Cracked Green Olive Tapenade, Red Vinegar, and Baby Arugula, Virgin Oil

Everything Green Salad
Sprouts, Pea Vines, Snap Peas, Peas, Asparagus, Zucchini, Cucumber, Pickled Turnips,
Lemon Fizz Dressing

Haricot and Pole Bean Salad
Petite Heirloom Tomato, Charred Beans, Spinach, Toasted Almond, Herb Balsamic Dressing

Main Course

Please select two

Beef Tenderloin Tips
Grilled Onions, Smoky Jus

Pacific Salmon
Crushed Heirloom Tomato and Oil Cured Olives

Honey Glazed Smoked Ranger Chicken
Grilled and Pickled Leeks

Sides

Please select two

Sweet Corn Grits and Beechers Cheese Curds
Honey Roasted Garden Carrots
Sweet Pea and Mascarpone Risotto
Grilled Organic Squash with Walnut Kale Pesto

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Dessert

Macarons, Toasted Merangue Tartlets, Cream Puff, Hand Rolled Truffles

Heathman Signature Lunch Buffet: Fall/Winter

Customize your luncheon buffet from the choices below

Soups

Please select one

NW Foraged Mushroom and Truffle Oil
Classic Tomato and Roasted Garlic Soup
Heirloom Winter Squash Bisque
Lentil and Bacon Stew

Salads

Please select two

Pears, Artisan Vinegar, Thin Shaved Red Onion, Roasted Bell Pepper, Oregon Blue Cheese, Spiced
Cashew

Escarole and Citrus Salad
Plumped Golden Raisin, Citrus, Caramelized Fennel, Toasted Cracked Almond, Orange Vanilla Vinaigrette

Grilled Radicchio and Endives
Preserved Lemons, Hazelnut Vinaigrette

Warm Oregon Lentil Salad
Roasted Carrots, House-Made Bacon, Endives, Sherry Vinegar

Main Course

Please Select Two

Pacific Salmon
Olive Oil Roasted Foraged Mushrooms

Grilled Beef Tenderloin Tips
Agra Dulce Onion Jam

Honey Smoked Ranger Chicken
Grilled Lemon Juice, Capers, Rosemary

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Sides

Please select two

Roasted Garnet Yams, Pecans, Real Maple Syrup and Thyme
Honey Glazed Root Vegetables
Beechers Reserve Artisan Mac and Cheese

Dessert

Macarons, Toasted Meringue Tartlets, Cream Puff, Hand Rolled Truffles

Box Lunch

Counts are due 72 hours prior to event

Choose 3

*Grand Central Bakery Artisan Sandwiches
served with Tim's Potato Chips, Artisan Pasta and Pesto Salad,
Bottled Water and a Cookie*

Tuna Nicoise

Boiled Egg, Castelvetrano Olives, Shaved Red Onion, Arugula, Aioli

Roasted Mushroom

Garlic, Chèvre, Arugula, Extra Virgin Olive Oil

Shaved Roast Beef

Horseradish Cream, Pickled Onions

Chamomile Chicken Salad

Baby Romaine, Mustard Seed Yogurt Spread

Artisan Ham

Brie, Grain Mustard

Heirloom Tomato and Smoked Mozzarella Cheese

Pesto, Wild Herbs, Sea Salt

Turkey Club Roll

Tomato, Bacon, Lettuce, Onion, Aioli

Pastrami & Rye

Comte Cheese, Raw Kraut, Pickle Dressing

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Plated Lunch Selections

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

Soups

NW Foraged Mushroom and Truffle Oil
Seasonal Vegetable Bisque

Salad Starters

Baby Local Organic Lettuces
Smoked Hazelnuts, House Pickles, Rogue River Blue Cheese, Verjus Dressing

Little Gem Caesar
Whole Leaf, Crispy Chickpeas, Bread Crumb Croutons, Red Cow Parmesan Cheese

Local Kale and Raddish Salad
Pickled and Fresh Radishes, Toasted Cracked Almonds, Creamy Herb Vinaigrette

Entrées

Choose three

Seared Chicken Breast
Creamy Polenta, Roasted & Pickled Peppers, Cracked Almonds

Salt and Pepper Pacific King Salmon Filet
Lemon and Olive Cous Cous, Smoked and Roasted Onions, Fennel Bread Crumbs

Foraged Mushroom Risotto
Northwest Foraged Mushrooms, Mascarpone, Fresh Herbs

Beef Hanger Steak
Whipped Potatoes, Grilled Onions, Smoky Jus

All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount 65% will be paid directly to service personnel and 35% will be retained by the property.

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Baby Local Organic Lettuces
Smoked Hazelnuts, House Pickles, Rogue River Blue Cheese, Verjus Dressing add
Chicken, Salmon, Steak

Little Gem Caesar
Whole Leaf, Crispy Chickpeas, Bread Crumb Croutons, Red Cow Parmesan Cheese
add Chicken, Salmon, Steak

Local Kale and Raddish Salad
Pickled and Fresh Radishes, Toasted Cracked Almonds, Creamy Herb Vinaigrette
add Chicken, Salmon, Steak

Plated Desserts

Seasonal Cobbler

Classic Cheesecake with Berry Coulis

Chocolate Sacher Torte (GF)

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