

THE HEATHMAN RESTAURANT & BAR

Stations

Heathman Seafood Display
chilled jumbo prawns, pacific northwest oysters on the half shell,
bay shrimp cocktail, steamed clams and mussels, smoked trout, smoked salmon,
lemon, spicy cocktail sauce, lemon aioli, remoulade,
basil aioli with garlic confit and mignonette
21.00 per person
(minimum of 15 guests)

Mediterranean Dips and Crudités
hummus, olive tapanade, baba ghanoush
with pita bread and fresh vegetables and a selection of dips
8.25

Vegetables Antipasti
grilled eggplant, zucchini, fennel bulb and peppers, artichoke hearts tossed
with balsamic vinaigrette, mixed olives marinated with herbs
7.50

Assiette de Charcuterie
serrano ham, finocchiono, sopressata, housemade pate,
sweet coppa, fruited mustard and cornichons
9.50

Plateau de Fromages
chef's selection of French imported artisan cheeses
and traditional accompaniments
14.75

Dessert Stations

Bananas Foster
bananas flambéed with dark rum and brown sugar
topped with vanilla ice cream
11.95

Grand Marnier Crepes Suzette
fresh made crepes with seasonal fruit compote
and crème chantilly
11.95

Chocolate Soup
with brioche toast, candied caramel
and cocoa noel nib nougatine
11.95

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

1001 SW BROADWAY | PORTLAND, OR | 503.790.7125