



## EVENT CATERING

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### Banquet Coordinator

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### Head Chef

Michael Garofalo  
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## HEATHEN ESTATE WINERY

For all inquiries about the Heathen Estate Winery, including packages, pricing and Availability, please email to above contacts.

The Heathen Estate is located at:  
9400 NE 134th St  
Vancouver, WA 98662

## HB FERAL BANQUET ROOM

Capacity of 50

### DEPOSITS + FEES

**Mon-Fri** (before 3pm)  
\$100 dep/\$400 f/b min.

**Sat-Sun** (before 3pm)  
\$400 dep/\$800 f/b min.

**Mon-Thur** (after 4pm)  
\$300 dep/\$600 f/b min.

**Fri-Sun** (after 4pm)  
\$400 dep/\$1000 f/b min.

### ROOM AMENITIES

Private space, 3 flat screen TVs, PA system, projector with sound syndicates, laptop connection (requires HDMI)

## HB FERAL CRYPT ROOM

Capacity of 80

### DEPOSITS + FEES

**Mon-Fri** (before 3pm)  
\$100 dep/\$400 f/b min.

**Sat-Sun** (before 3pm)  
\$400 dep/\$800 f/b min.

**Mon-Thurs** (after 4pm)  
\$300 dep/\$600 f/b min.

**Fri-Sun** (after 4pm)  
\$400 dep/\$1000 f/b min.

### ROOM AMENITIES

Large, open private area, 4 flat screen TVs, private bathroom  
Laptop connection (requires HDMI)  
Corn hole upon request

*The HB Feral Crypt Room is **only accessible** via stairs.  
It is not ADA compliant.*

## OUTDOOR PATIO

Capacity of 230 / 100 under covered seating

### DEPOSITS + FEES

**Mon-Thurs** (before 3pm)  
section of patio  
\$100 dep/\$400 f/b min.

**Mon-Thurs** (after 4pm)  
section of the patio  
\$600 dep/\$1500 f/b min.

**Mon-Thurs** patio exclusively  
\$800 dep/\$3000 f/b min.

*All reservations are for 3 hours and include ½ hour setup and ½ hour takedown. A **reserved section** of the patio will hold the designated amount of tables for the guaranteed number of guests. The rest of the patio will be open to the public.*

### LIBATIONS

There is the option of purchasing pre-ordered drink tickets at a price of \$6.50 per ticket. Each ticket covers all beverages offered in the restaurant and is applied to the food and beverage minimum. Drink tickets can only be redeemed the night of the event and have no cash value. Pitchers (non-alcoholic /alcoholic) and bottles of wine are also able to be purchased.

# CATERING MENU

## APPETIZER BUFFET PACKAGES

*Two Dozen minimum order per item*

SIMPLE	DELUXE	FANCY
1 feral bites	2 feral bites	3 feral bites
1 platter	1 platter	2 platter
\$10 per person	\$13 per person	\$18 per person

*(v) – vegetarian*  
*(vg) - vegan*  
*(gf) - gluten-free*

## FERAL GASTRO BITES

**Mediterranean Pita**- cumin-dusted pita bites with hummus, apricot chutney and feta cheese topped with a lemon parsley gremolata sauce *(v)*  
*(vegan option available)*

**Stuffed Arancini** - deep fried Arancini risotto stuffed with Italian cheese and served with pickled pepper aioli *(v)*

**Polenta Bites** - polenta cubes topped with BBQ pulled pork and peach chutney *(gf)*  
*(vegan option available)*

**Twice-Baked Potatoes**- local baby Yukon Gold potatoes stuffed with cheddar cheese, sour cream and topped with fresh chives and crispy bacon *(gf)*  
*(vegetarian option available)*

**Prawns Over Wontons**- sesame crusted prawns served over star anise-spiced wontons with edamame pesto

**Banh-Mi Crab Cakes**- Vietnamese-style crab cakes served with pickled carrot chili aioli

**Dungeness Crab Cakes**- Northwest-style Dungeness crab cakes topped with tangy remoulade

**Coconut Prawns**- served with a sweet chili dipping sauce

**Spanakopita**- mini Greek spinach pies stuffed with onions, garlic, fresh herbs, feta cheese and pine nuts *(v)*

**Fruit Skewers**- fresh fruit drizzled in a light honey mint lime syrup *(v) (gf)*

**Caprese Skewers**- cherry tomatoes wrapped in basil with fresh Cilenge mozzarella *(gf)*

**Greek Chicken Skewers**- grilled chicken topped with a house Tzatziki sauce *(gf)*

**Beef Tenders**- seared beef tenders, Yukon Gold potatoes drizzled in a tangy steak sauce *(gf)*

**Mini Corn Dogs**- deep-fried, all-beef sausage served with a house-made Vantucky mustard

**Rosemary Shortbread**- rosemary shortbread topped with a strawberry balsamic jam *(v)*

**Pea Pesto on Ciabatta**- peas with lemon, olive oil and shaved Parmesan cheese on toasted Ciabatta bread *(v)*  
*(vegan option available)*

## PLATTERS & SLIDERS

**Farmer's Market Platter**- local vegetables served in a variety of styles fresh, pickled, marinated and roasted with a smoked-paprika aioli  
*(vegan option available)*

**Local + Imported Cheese Assortment** - local and imported cheese with fresh seasonal fruit (or dried), toasted baguette slices and a fruit chutney

**Antipasti Platter**- local and imported cured meats artfully arranged with a variety of cheeses and pickled vegetables served with toasted baguette slices and a sun-dried tomato and roasted garlic dip

**Hummus Maximus Platter**- house-made hummus served alongside grilled pita bread, olives, feta cheese and an assortment of pickled and fresh vegetables with a Tzatziki dipping sauce *(v)*

**Classic Chips & Pico**- house-made tortilla chips and fresh Pico de Gallo *(vg) (gf)*  
*add-on guacamole (\$2) or queso dip (\$1)*

**Pretzel Bite Platter** - soft-baked pretzel bites served with queso, blue cheese fondue and Vantucky whole grain mustard *(v)*

**Smoked Chicken Wings Platter**- local Draper Valley chicken wings smoked in-house and tossed in your choice of Tribal Heat (classic hot) or BBQ and served with crispy vegetables, ranch and bleu cheese

**Skewer Platter**- chicken, beef and vegetarian skewers served with a trio of house-made seasonal sauces (gf)

**Fruit Platter**- an assortment of seasonal fruits (v) (gf)

**Mini Dessert Platter**– house-made bite size desserts

**Sunny’s Club (cold)** - slider-style sliced turkey, ham, and bacon topped with Swiss cheese and served with lettuce, tomato, red onion and Dijon mustard on local Grand Central bread

**Basil Turkey Sandwich (cold)**– sliced roast turkey, Provolone cheese, pepperoncini, lettuce, tomato, red onion and basil pesto aioli on Grand Central bread

**Rosemary Roast Beef (hot)** - slider-style house-made roast beef, Swiss cheese, arugula and pickled red onions on mini Brioche buns with a horseradish aioli

**Grilled Veggie (cold)**- slider-style grilled summer squashes, portabella mushrooms and onions topped with Provolone cheese, mayonnaise and balsamic aioli on Grand Central bread

**Roasted Pork Banh-Mi (cold)**- slider-style roasted Pork Banh-Mi with pickled carrots, jalapeno, cilantro and Sriracha sauce on mini Brioche buns

**Mmmerica Burger (hot)**- slider-style House-made beef patties topped with melted sharp cheddar cheese, lettuce, tomato, red onion, house pickles, and a garlic chili aioli on mini Brioche buns

**Peanut Butter Bacon Burger (hot)**- slider-style grilled house-made beef patties topped with melted sharp cheddar cheese, crispy bacon, house pickles and maple peanut butter on mini Brioche buns

### ENTREE BUFFET PACKAGE

SIMPLE	DELUXE	FANCY
1 salad	2 feral bites	2 feral bites
1 entree	1 entree	1 platter
2 sides	3 sides	2 entree
\$16 per person	\$26 per person	4 sides
		\$ 32 per person

### DINNER ENTREES

**Pan-roasted Cod**- preserved in a lemon butter sauce (gf)

**Grilled Chicken Breast**– lemon garlic rosemary (gf)

**Slow-roasted Pork Shoulder** - served pot-roast style with local carrots and potatoes. (gf)

**Garlic-roasted Prime Rib**- served with pan jus and horseradish cream (gf) *add-on \$2 per guest*

**Grilled Beef Tenderloin**- served medium with your choice of Forest Mushroom Demi-Glaze or chimichurri (gf)

**Harissa Grilled Salmon**- North-African spiced salmon topped with a seasonal fruit chutney (gf)

**Filo Pastry** - filled with curried vegetables and red lintels topped with seasonal chutney (vg)

**Stuffed Portabella Mushrooms**- stuffed with quinoa, feta, red beans, and topped with pesto (v) (gf)  
*(vegan option available)*

**Herb-crusted Pork Loin** – topped with apricots, tart cherries and pan jus (gf)

**Smoked Baby Back Ribs**- with a blackberry BBQ sauce (gf)

**Roasted Chicken Quarters** - with fresh herbs and lemon served on a bed of seared greens (gf)

## ACCOMPANIMENTS

**Heathen Greens** - mixed greens, tomatoes, carrots, cucumber and croutons served with your choice of balsamic vinaigrette, ranch, bleu cheese or a citrus vinaigrette (vg)

*\*croutons are served on the side*

**Classic Caesar**- Romaine lettuce hearts, Asiago cheese and croutons tossed in a Caesar dressing

*\*croutons are served on the side*

**Arugula and Berries** – baby arugula topped with fresh berries, goat cheese and candied hazelnuts, tossed in a Meyer Lemon vinaigrette dressing (v) (gf)

**Spinach Salad**- baby spinach, crisp apples, Gorgonzola cheese crumbles, candied walnuts and red onion tossed in a baked apple vinaigrette (v) (gf)

**Mac n' Cheese** - Cavatappi pasta with arugula served in a creamy homemade cheese sauce (v)

**Wild Rice Pilaf** - served with nuts and dried fruit (v) (gf)  
*(vegan option available)*

**Seared Local Greens**- kale, mustards and Swiss chard with lemon garlic and Mama Lil' Peppers (gf) (vg)

**Brussels Sprouts**- served with lemon and garlic (gf) (vg)

**Roasted Baby Potatoes**- Yukon Gold potatoes with garlic, olive oil, fresh herbs and local sea salt (gf) (vg)

**Roasted Cauliflower & Romanesco** - cumin and smoked paprika roasted cauliflower and Romanesco (gf) (vg)

**Savory Green Beans**- sautéed green beans with Marcona almonds and bacon (gf)  
*(vegan option available)*

**Classic Whipped Garlic Potatoes**

(v) (gf)

*(vegan option available)*

**Broccoli Fresco**- cold, crunchy broccoli glazed in olive oil, lemon, garlic and Parmesan cheese (v) (gf)

**Cheese Tortellini**- locally-made cheese tortellini with cherry tomatoes and baby spinach tossed in a basil vinaigrette (v)  
*(can be served warm)*

**Seasonal Vegetables**- sautéed vegetables topped with butter, garlic and white wine (v) (gf)  
*(vegan option available)*

**Steamed Basmati Rice**

(gf) (vg)

*Substitutions due to dietary restrictions may be arranged. Nuts, gluten, wheat, eggs, dairy, soy, and other potential food allergens may be found in some menu items.*

## HEATHENSTYLE

### CLASSIC BYO TACO BAR

Feeds 30 guests \$450

**Choose one protein** -

House seasoned Taco Beef, Chicken Tinga, or Pulled Pork (vg)/(v) option upon request

Warm Tortillas (*flour and corn mix, (gf) upon request*)  
Lettuce, Cheese, Pico de Gallo, Sour Cream, stewed black beans, classic Mexican rice and house made remoulade sauce

Green salad with corn, red onion, tomatoes, served with a creamy cilantro lime dressing and Heathenstyle Brownies

*Add Chips & Salsa \$2.50 per guest*

### PIZZA PACKAGE \$375

*Feeds 25 people*

**Includes choice of 5 classic pizzas and 5 specialty pizzas**

CLASSIC PIZZAS

- Cheese - Mozzarella cheese and marinara sauce
- Pepperoni - Pepperoni, mozzarella cheese and marinara sauce
- Margherita - Fresh basil, sliced tomato, mozzarella cheese and a light spread of marinara sauce

SPECIALTY PIZZAS

Ask about options

-Caesar or Garden Salad, - breadsticks with marinara sauce and Heathenstyle Brownies