

EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count and menu selections will be due five business days prior to the event. For our three-course menu, please select one starter, two large plates, and one dessert.

Starters

choose one

Heart Of Romaine

Crisp Romaine Heart, White, Garlic Crouton
Parmigiano, Anchovy Dressing

Tomato & Buratta

Hazelnut, Truffle Oil, Micro Green,
Aged Balsamic VEG, GF

Market Greens

Cucumber, Carrot, Tomato, Crouton,
Creamy Italian Dressing VEG

Squash Salad

Herb-Grilled Squash and Zucchini, Fire
Roasted Pepper, Grilled Street Corn,
Cotija Cheese, Avocado Vinaigrette
VEG, GF

Desserts

choose one

Chocolate Decadence

Namaleka Cream, Strawberry
Compote VEG

Peach Almond Cake

White Chocolate, Pecan,
Sponge Cake VEG

Berry Crisp

Oat Streusel, Mixed Berry, Whipped
Cream VEG

Large Plates

choose two

Jeweled Salmon

Jasmine Rice Pilaf with Edamame, Cherry, Orzo
Pasta, Purple Carrot, Chataney Carrot Butter
Sauce GF

Seared Steelhead Trout Picatta

Whipped Yukon Potato, Grilled Asparagus,
Balsamic Roasted Roma Tomato, Lemon
Caper Butter Sauce GF

Poulet Au Sage Beurre Blanc

Grilled Chicken Breast, Roasted Red Pepper,
Whipped Yukon Potato, Crumbled Goat cheese,
Baby Patty Pan Squash, Lemon Garlic Spinach,
Caramelized Mushroom, Sage Beurre Blanc GF

Grilled Painted Hills Beef Short Rib

White Cheddar Grits, Caramelized Eggplant,
Escarole, Chiogga Beet, Braising Jus,
Chimichurri GF

Summer Bounty Risotto

Carnaroli Rice, Baby Carrot, English Pea, Baby
Fennel, Snap Pea, Patty Pan Squash, Summer
Savory, Chive, Lemon, Marcona Almond
VEG, GF

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

CEDARBROOK SACK LUNCH

Sack Lunch includes Tim's Potato Chips, fresh fruit, garden salad, Greek yogurt, freshly baked cookie, and non-alcoholic beverages. Select two options for your group. Vegetarian options are available.

Signature Sandwiches & Wraps

Roasted Turkey Breast & Avocado Sandwich

Swiss Cheese, Herb Mayonnaise, Arugula

Classic BLT

Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato, Dijonnaise DF

Mushroom "Caprese" Sandwich

Fresh Mozzarella, Red Pepper Jam, Basil, Balsamic Emulsion VEG

Roasted Beef & Carmelized Onion Sandwich

Bleu Cheese Crème Fraiche, Arugula

Curry Chicken Wrap

*Celery Hearts, Raisin, Apple, Romaine Lettuce,
Madras Curry Yogurt Dressing*

Harvest Wrap

*Falafel, Eggplant, Tomato, Mushroom, Tahini Sauce, Arugula, Edamame,
Hummus VEG*

Smoked Salmon Wrap

*Goat Cheese Mousse, Arugula, Quinoa, Artichoke, Capers,
Pickled Red Onion*

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PLATED FARMHOUSE SOUPS & SALADS

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.

Soups

choose one

Tomato-Fennel

Imported Italian tomatoes stewed with Fennel & Garlic VEG, GF

P.N.W. Clam Chowder

Fennel, Leek, Potato, Carrot, Celery, Bacon, Cream

Chicken & Wild Rice

Roasted Chicken, Wild Rice, Carrot, Celery, Onion, Fresh Herbs, Lemon GF

Chilled Gazpacho

Tomato, Cucumber, Peppers, Croutons V

Salads

choose one

Crunch Salad

Lacinato Kale, Pistachio, Sunflower Seed, Green Apple, Cabbage, Pumpkin Seed, Feta Cheese, Honey Basil Vinaigrette

Market Greens

Cucumber, Carrot, Tomato, Crouton, Creamy Italian Dressing VEG

Wedge Salad

Bleu Cheese, Applewood Smoked Bacon, Pickled Red Onion, Cherry Tomato, Bleu Cheese Dressing

Heart Of Romaine

Crisp Romaine Hearts, White, Garlic Crouton Parmigiano, Anchovy Dressing

Desserts

Fresh Baked Brownies & Cookies

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CEDARBROOK BUTCHER BLOCK

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.
20 guest minimum.

Soups

choose one

Tomato-Fennel

Imported Italian Tomatoes stewed with Fennel and Garlic
VEG, GF

Chicken & Wild Rice

Roasted Chicken, Wild Rice, Carrot, Celery, Onion, Fresh Herbs, Lemon
GF

Potato Leek

Yukon Potato, Leek, Cream, Black Pepper, Garlic
VEG, GF

Spring Vegetable Minestrone

Summer Squashes, Cranberry Bean, Tomato, Onion, Garlic, Basil
V, GF

Butcher Block Board

Delicatessen Meats

Black Forest Ham, Smoked Turkey, Genoa Salami, Grilled Chicken, Roast Beef
GF

Classic Accoutrements

Dijon, Dijonnaise, Mayonnaise, Buttermilk Ranch, Balsamic Vinaigrette
GF

Deli Cheeses

Cheddar, Provolone, Smoked Gouda, Young Swiss, Pepper Jack
VEG, GF

Market Greens

Cucumber, Carrot, Tomato, Crouton, Creamy Italian Dressing
VEG

Sliced Artisan Breads

Selection of:
Baguette
Sliced Sourdough Whole Wheat Bread
GF Available +\$3pp

Vegetable Cruudités - Raw & Marinated

Cucumber, Radish, Bell Pepper, Marinated Mushrooms, Celery, Lacinato Kale, Pickled Cauliflower, Carrot, Broccoli, Fennel, Seasonal Spread
VEG, GF

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies

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HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.
20 guest minimum.

Starters *choose two*

Tomato-Fennel

Imported Italian Tomato stewed with Fennel and Garlic
VEG, GF

Heirloom Bean Salad

Cherry Tomato, Cucumber, Pickled Red Onion,
Sweet Drop Pepper, Fresh Herbs GF V

Market Greens

Cucumber, Carrot, Tomato, Crouton, Creamy
Italian Dressing VEG

Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted
Coriander Vinaigrette VEG, GF

Sides *choose two*

Moroccan Roasted Summer Vegetables

Yellow Squash, Carrot, Cauliflower, Broccoli,
Za'atar Spice, Cumin Yogurt VEG, GF

Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

Hasselback Potato

Rosemary Salt V, GF

Turmeric Rice

Basmati Rice, Raisin, Pea, Carrot
VEG, GF

Entrées *choose two*

Dijon Pork Loin

Wild Rice Pilaf, Rainbow Chard, Mustard Sauce GF

Coriander Crusted Steelhead

Mediterranean Cous-Cous, Harissa Beurre Blanc,
Snap Pea

Roasted Top Sirloin

Grilled Baby Carrot, Escarole, Fingerling Potato,
Pan Jus GF

Blue Bird Farms Farro Risotto

Fall Vegetable, Spinach, Parmesan, Mushroom
VEG, V Available

Dessert

Fresh Brownies & Cookies

VEG

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CHEF'S GARDEN BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.
20 guest minimum.

Starters *choose two*

Ancient Grain Salad

Quinoa, Farro, Lentil, Edamame, Kalamata Olive, Squash, Roasted Pepper, Lemon, Olive Oil V, GF

Crunch Salad

Lacinato Kale, Pistachio, Sunflower Seed, Green Apple, Cabbage, Pumpkin Seed, Feta Cheese, Honey Basil Vinaigrette VEG

Market Greens Salad

Tomato, Cucumber, Carrot, Croutons, Creamy Italian Dressing VEG

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Entrées *choose two*

Ling Cod Florentine

Creamy Garlic Spinach, Ratatouille, Fritter

Chicken Verge

Escarole, Cherry Tomato, Caper, Fingerling Potato, Lemon Oregano Sauce GF

Grilled Grass Fed Beef Striploin

Roasted Pepper, Mashed Sweet Potato, Peppercorn Sauce GF

Herb Panisse

Roasted Baby Carrot, Pearl Onion, Baby Turnip, Broccoli Rabe, Mustard Sauce VEG, GF

Smoked Gouda Mac & Cheese

Herb Toasted Bread Crumb VEG

Sides *choose two*

Cauliflower and Leek Gratin

Comte Cheese, Cream VEG, GF

Cast Iron Baked Summer Squashes

Feta, Fresh Herbs, Heirloom Tomato VEG, GF

Braised Greens

Garlic, Lemon GF, V

Potato Rissole

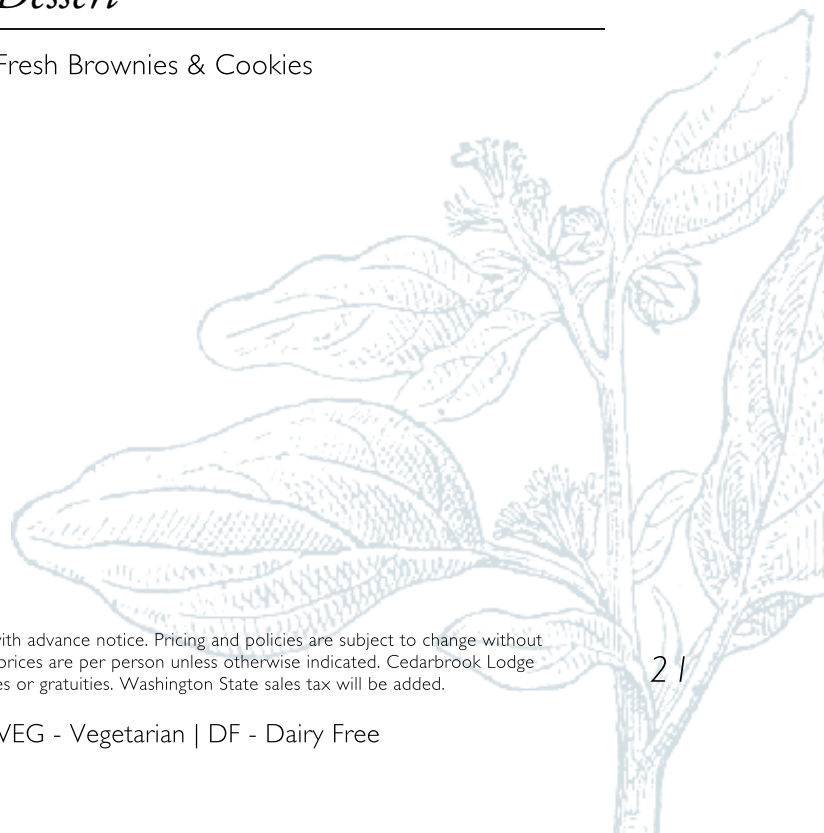
Caramelized Onion, Fresh Thyme, Butter VEG, GF

Dessert

Fresh Brownies & Cookies

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LUNCH OR DINNER OPTIONS FOR VEGETARIANS

Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count and menu selections are due five business days prior to the event.

Starters

choose two

Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette VEG, GF

Heirloom Bean Salad

Cherry Tomato, Cucumber, Pickled Red Onion, Sweet Drop Peppers, Fresh Herbs GF V

Strawberry Goat Cheese Salad

Pickled Strawberry, Goat Cheese, Roasted Fennel, Dill, Frisee, Herb Vinaigrette VEG

Moroccan Farro Salad

Farro, Toasted Pecan, Feta Cheese, Arugula VEG

Entrées

choose two

Orecchiette Pasta Primavera

Squash, Broccoli, Cherry Tomato, English Pea, Baby Spinach, Cashew, Capers, Garlic Parmesan Sauce VEG

Herb Panisse

Roasted Baby Carrot, Pearl Onion, Baby Turnip, Broccoli Rabe, Mustard Sauce VEG, GF

Stuffed Cabbage

Fall Vegetables, Red Lentil, Fennel Tomato Sauce VEG

Vegetable Enchilada

Black Bean, Patty Pan Squash, Swiss Chard, Avocado Crema, Ancho Chile Tomato Sauce, Monterey Cheese VEG

Desserts

Peach Almond Cake & French Macarons

VEG

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PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee, and Smith Tea included.
20 guest minimum.

Starters

choose two

Tomato-Basil Soup

Fennel, Leek, Olive Oil V, GF

Super Salad

Kale, Spinach, Arugula, Sunflower Seed,
Smoked Almond, Cashew, Pumpkin Seed, Cranberry,
Blueberry, Radish, Avocado, Lentils, Herb Vinaigrette
V, GF

Mixed Green Salad

Mixed Baby Gem Lettuce, Shaved Squash,
Fennel, Apple, Hazelnut, Mustard Vinaigrette V, GF

Moroccan Chickpea Salad

Carrot, Pistachio, Arugula, Raisin, Harissa,
Vegan Feta, Sunflower Seed, Oregano Vinaigrette V, GF

Sides

choose one

Grilled Broccolini

Preserved Lemon, Olive Oil V, GF

Braised Greens

Red Wine, Apricot V, GF

Whipped Potato

Chive, Olive Oil V, GF

Entrees

choose two

House Made Spanakopita

Phyllo, Spinach, Vegan Feta, Shallot,
Pine Nut Butter V

Enchilada

Yam, Squash, Charred Pasilla Pepper, Chile Mole,
Pumpkin Seed, Vegan Crema V

Deep Dish Pan Pizza Three Ways

Pesto, Seasonal Vegetable
Vegan Pepperoni, Olive Oil
Cashew Cheese, Rosemary, Mushroom V

Orecchiette Pasta Primavera

Basil Pistou, Roasted Pepper, Artichoke, Grilled
Squash, Olive Oil, Fresh Herbs,
Creamy Tomato Sauce V

Desserts

Assorted Cookies & Brownies

V

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