

RECEPTION PLATTERS

Serves 25 guests. Priced per platter.

Grand Seafood & Shellfish Platter

Cocktail Prawns, Pacific Oysters, King Crab, Snow Crab, Ahi Tuna Poke, Alderwood Smoked Salmon, Mussels GF, DF

Seafood & Shellfish Platter

Cocktail Prawns, Chilled Mussels, Pacific Oysters, Snow Crab Claws, Smoked Salmon GF, DF

Slow Roasted Wild Salmon Filet,

Olive & Sweet Pepper Tapenade GF, DF

Charcuterie

Chefs Salami Selection, Fruit Mostarda, Pickled Vegetables, Artisan Breads DF

Farmstead Cheeses

Selections of Hand Crafted Local & Imported Artisanal Cheeses, Fresh Fruits, Spiced Nuts, Homemade Jams, Gourmet Crackers VEG

Cedarbrook Antipasti

Grilled Cauliflower, Eggplant & Summer Squash, Marinated Artichokes & Mushrooms, Sun-Dried Tomato Pesto, Fresh Mozzarella, Hummus, Grilled Focaccia VEG

Washington Farms Crudités Display

Seasonal Fresh Vegetables Served with Two Vegetarian Dips VEG, GF

Dessert & Delights

A Fine Assortment of Petite Fours, Tarts Gateaux & French Macarons VEG

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.

GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free

RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef for \$60/hour.

Whole Painted Hills Prime Rib

Whole Grain Mustard Jus *GF*

(priced 8oz per person)

Chateaubriand of Beef Tenderloin

Sauce Chateau or Béarnaise Sauce *GF*

Pure Country Porchetta

Citrus-Herb Stuffing, Potato Rolls, Aioli *GF*

Pacific Northwest Smoked Beef Brisket

Horseradish-Apple Crème *GF*

Grilled Pacific Northwest Wild Salmon Fillet

Grain Mustard Aioli *GF, DF*

Enhancements

Additions to any buffet - priced per person.

King Crab Legs

GF (priced 2oz per person)

Snow Crab Legs & Claws

GF (priced 3oz per person)

Marinated Prawns

"Bloody Mary" Cocktail Sauce *GF, DF*

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