

# EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Caffé D'arte 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 Hearts, White, Garlic Crouton  
Parmigiano, Anchovy Dressing

### Wedge Salad

Iceberg lettuce, Bacon, Cherry Tomato,  
Blue Cheese Dressing VEG, GF

### Market Greens

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

### Roasted Beet Salad

arugula, goat cheese, candied pecans,  
sherry 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 Berries,  
Whipped Cream VEG

## Large Plates

choose two

### Jeweled Salmon

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

### Seared Steelhead Trout Picatta

Whipped Yukon Potato, delicata squash,  
Balsamic Roasted Roma Tomato, Lemon Caper  
Butter Sauce GF

### Poulet Au Sage Beurre Blanc

Grilled chicken Breast, Whipped Yukon Potato,  
Crumbled Goat cheese, Butternut 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

### Cascade Mushroom Risotto

Carnaroli Rice, Cascade Mushrooms, 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, Raisins, Apple, Romaine Lettuce,  
Madras Curry Yogurt Dressing*

### Fall Harvest Wrap

*Falafel, Eggplant, Butternut Squash, Mushroom, Tahini Sauce, Arugula,  
Edamame, Hummus VEG, DF*

### Smoked Salmon Wrap

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

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

# PLATED FARMHOUSE SOUPS & SALADS

*Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.*

## *Soups*

*choose one*

### Tomato-Fennel

*Imported Italian tomatoes stewed with Fennel  
& Garlic  
VEG, GF*

### Celery Root & Potato

*Celery Root with Potato, Heavy Cream and Nutmeg  
VEG, GF*

### Chicken & Wild Rice

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

### Spiced Butternut Squash Bisque

*Fall Spices, Ginger, Cream  
V, GF*

## *Salads*

*choose one*

### Crunch Salad

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

### Market Greens

*Cucumber, Carrot, Tomatoes, Croutons,  
Creamy Italian Dressing VEG*

### Wedge Salad

*Iceberg lettuce, bacon, cherry tomato, blue  
cheese dressing VEG, GF*

### Heart Of Romaine

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

## *Desserts*

Fresh Baked Brownies & Cookies

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

CEDARBROOK  
**BUTCHER BLOCK**

---

*Includes bread, butter, iced tea, freshly brewed Caffé D'arte 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*

**Winter Bean Soup**

*Kale, Potato, Spicy Italian Sausage  
GF*

*Butcher Block Board*

**Delicatessen Meats**

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

**Classic Accoutrements**

*Lettuce, Tomato, Onions, Dijon,  
Dijonnaise, Mayonnaise, Buttermilk  
Ranch, Balsamic Vinaigrette  
GF*

**Deli Cheeses**

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

**Market Greens**

*Cucumber, Carrot, Tomatoes, Croutons,  
Creamy Italian Dressing  
VEG*

**Sliced Artisan Breads**

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

**Vegetable Crudités - 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**

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

# HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.  
20 guest minimum.

## Starters

choose two

### Tomato-Fennel Soup

Imported Italian Tomatoes Stewed With Fennel And Garlic VEG, GF

### Heirloom Bean Salad

Sundried Tomato, Cucumber, Pickled Red Onions, Sweet Drop Peppers, Fresh Herbs GF V

### Endive & Apple Salad

Watercress, Pecans, Pomegranate, Frisee, Vanilla Vinaigrette GF V

### Delicata Squash Salad

Roasted Squash, Pickled Butternut Squash, Shaved Fennel, Goat Cheese, Almond, Sherry Vinaigrette VEG, GF

## Sides

choose two

### Moroccan Roasted Fall Vegetables

Delicata Squash, Carrots, Fennel, Parsnips, 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, Raisins, Peas, Carrots 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 Carrots, Escarple, Fingerling Potatoes, Pan Jus

### Blue Bird Farms Farro Risotto

Fall Vegetables, Spinach, Parmesan, Mushrooms VEG, V Available

## Dessert

### Fresh Brownies & Cookies

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.

# CHEF'S GARDEN

# BUFFET

Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.  
20 guest minimum.

## Starters

choose two

### Ancient Grain Salad

Quinoa, Farro, Lentils, Edamame,  
Kalamata Olive, Squash, Roasted Peppers,  
Lemon, Olive Oil *V, GF*

### Crunch Salad

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

### Market Greens Salad

Tomatoes, Cucumbers, Carrots,  
Croutons, Creamy Italian Dressing *VEG*

### Warm Lentil Salad

Duck Confit, Arugula, Treviso, Savoy  
Cabbage, Whole Grain Mustard Vinaigrette  
*GF*

### Beet & Burrata

Arugula, Aged Balsamic, Truffle Oil,  
Marcona Almond *VEG, GF*

## Sides

choose two

### Cauliflower and Leek Gratin

Comte Cheese, Cream *VEG, GF*

### Cast Iron Baked Fall Squashes

Feta, Fresh Herbs, Walla Walla Onions  
*VEG, GF*

### Braised Greens

Garlic, Lemon *GF, V*

### Potato Rissole

Caramelized Onion, Fresh Thyme, Butter  
*VEG, GF*

## Entrées

choose two

### Ling Cod Florentine

Creamy Garlic Spinach, Butternut Squash Fritter

### Chicken Verge

Escarole, Cherry Tomatoes, Capers, Fingerling Potatoes,  
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

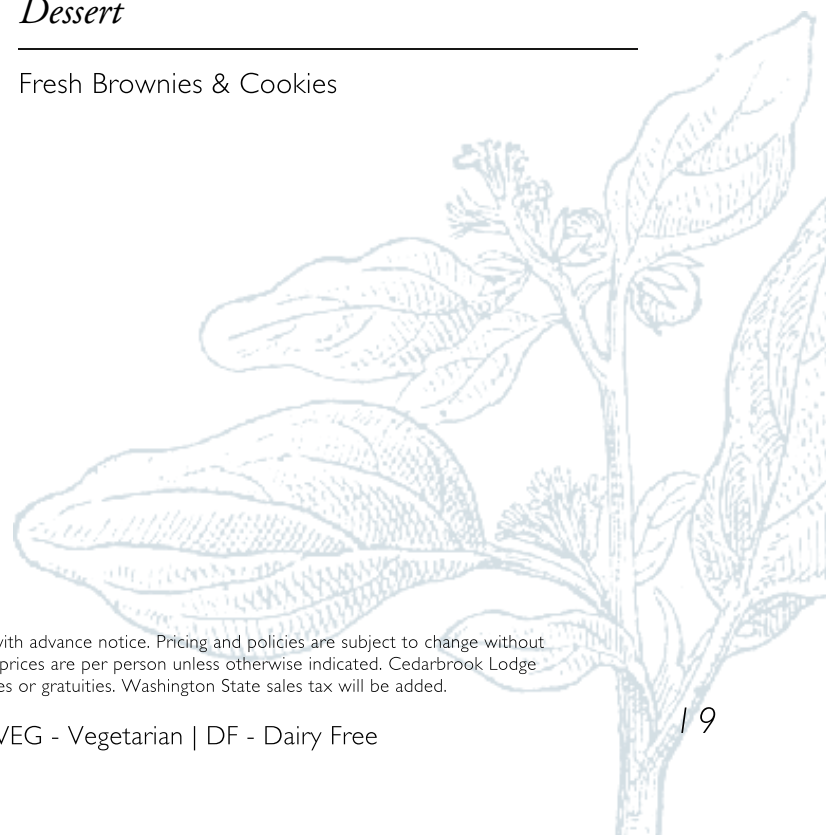
Herb Toasted Bread Crumbs *VEG*

## Dessert

Fresh Brownies & Cookies

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



# LUNCH OR DINNER OPTIONS FOR VEGETARIANS

---

Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Caffé D'arte 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

*Hearts of Palm, Grapefruit, Avocado, Toasted Coriander Vinaigrette VEG, GF*

### Heirloom Bean Salad

*Sundried Tomato, Cucumber, Pickled Red Onions, 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, Caper, 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 Macaroons

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.