

PLANT-BASED BREAKFAST BUFFET

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

Starters

Ancient Grains Oatmeal
*Cracked Farro Porridge, Organic Quinoa,
Nuts, Berries, Dried Fruit, Agave, Brown
Sugar V, GF*

Seasonal Fruit & Granola Parfait
Cashew Yogurt, Apple Syrup V, GF

Seasonal Sliced Fresh Fruit
V, GF

Desserts

choose two

Coconut Nutella French Toast
Agave Syrup V

Warm Semolina Fritters
House Made Jam V

Banana Ginger Muffin
Banana Caramel, Chocolate Berry Muffin V

Entrées

choose two

Blackened Seasonal Squashes & Grits
Vegan Butter-Harissa Pan Sauce V, GF

Avocado Toast Bar
Arugula, Radish, Tomato, Cucumber V

Vegan "Eggs" Benedict
*Portobello Mushroom, Spinach, Vegan
Hollandaise V, GF*

Plant Based Sausage & Vegetable Hash
*Beyond Meat Breakfast Sausage, Onion,
Sweet Pepper, Squash V, GF*

Farmhouse Tofu Scramble
Soy Cheese, Fresh Herbs V, GF

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

PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee, and Smith Tea included.
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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 Vegetables
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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PLANT-BASED DINNER BUFFET

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Starters

choose three

Smoked Tofu Fresh Rolls

Rice Paper, Nori, Carrot, Cucumber, Glass Noodle, Shiitake Mushroom, Peanut Sauce V

Celery Root & Green Apple Soup

Hazelnut Oil V

Incredible Salad

Endives, Frisée, Brassica, Baby Kale, Pecan, Strawberry, Pickled Vegetable, Currant, Baby Beet, Cashew Cheese, Tahini Dressing V

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V

Shaved Cauliflower Caesar

Focaccia Croutons, "Parmesan Cheese", Lemon Caper Dressing V

Sides

choose two

Braised Rapini

Orange, Almond V, GF

Whipped Garnet Yam

Truffle, Rosemary V, GF

"Mac & Cheese"

Soy Cheese Sauce, Eggless Pasta, Herbed Bread Crumbs V

Cauliflower & Artichoke Gratin

Roasted Cauliflower, "Parmesan Cheese" V

Braised Cranberry Beans

Kraut, Combread Crumble V

Entrées

choose two

Double "Bacon" Impossible Burger Sliders

Mushroom Bacon, Tofu Bacon, Tomato Jam, "Cheddar Cheese", Arugula V

Coconut Curry

Squash, Tofu, Eggplant, Lemongrass, Mushroom, Basmati Rice V

"Bolognese" Rigatoni

"Parmesan Cheese", Nut Ricotta, Basil V

Bejeweled Rice Pilaf

Basmati Rice, Curried Carrot, Sweet & Sour Raisin, Pistachio, Marcona Almond, Green Onion V, GF

Yukon Potato Gnocchi

Foraged Mushroom, Butternut Squash, Pea, Pecan, Brown "Butter" V

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut V

Warm Apple Crisp

Oat Strudel V

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