

# BREAKFAST BUFFET

Breakfast Buffet include fresh local bakery breakfast breads, sweet butter, juice, Starbucks coffee, and Steven Smith teas. 20 guest minimum.

## Starters

Vanilla Yogurt Parfaits  
*Seasonal Fruit, Homemade Granola*  
VEG, GF

Macrina Bakery Breads, Scones & Muffins  
VEG

Fresh Sliced Fruit Platter  
V, GF

## Desserts

choose two

Raspberry Bars  
*Sweet Oats, Raspberry Purée* VEG

Espresso Mocha Brownies  
VEG

Banana Plantation Rum Bread Pudding  
*Brioche Bread, Rum Caramel*

Coconut Macaroons  
VEG, GF

## Entrées

choose two

Northwest Breakfast Frittata  
*Farm Fresh Egg, Sourdough Bread, Pork Sausage, Aged Cheddar, Fresh Thyme*

Scrambled Local Eggs  
*Applewood Smoked Bacon, Aged Cheddar, Tillamook Cheddar* GF

Corned Beef Hash  
*Butter-Crisped Fingerling Potato, Painted Hills Beef Brisket, Grilled Pepper & Onions* GF

Cinnamon Sugar French Toast Pudding  
*Macrina Bakery Brioche, Candied Pecan, Maple Syrup House Made Apple Butter* VEG

Traditional Eggs Benedict  
*Carlton Farms Smoked Ham, Poached Egg, Scratch-Made Hollandaise Sauce*

Denver Frittata  
*Black Forest Ham, Red & Green Pepper, Onion, Cheddar Cheese* GF

Northwest Farmer's Scramble  
*Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curds, Fingerling Potato* 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.

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

PLATED

# BREAKFAST

*Plated breakfasts include fresh mini muffins and scones, Starbucks coffee, and Steven Smith Tea.*

## Vanilla Yogurt Parfaits

*Seasonal Fruit, Homemade Granola VEG, GF*

## Washington Farm Fresh Scrambled Eggs

*Applewood Smoked Bacon, Roasted Heirloom Potato, Aged Cheddar GF*

## Avocado Toast & Egg Sandwich

*Fried Egg, Smashed Avocado, Cheddar, Applewood Smoked Bacon*

## Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

*Butter-Crisped Hash Browns, Applewood Smoked Bacon*

## Cedarbrook Breakfast Burrito

*Local Scrambled Egg, Chorizo, Ranch-Style Black Beans Pepper- Jack Cheese, Roasted Potato, Pico de Gallo*

## Northwest Eggs Benedict

*PNW Smoked Salmon Cake, Poached Egg, Caper Hollandaise, Homestyle Potato*

## Dungeness Crab Cakes

*Poached Egg, Sautéed Spinach, Avocado, Hollandaise*

## Northwest Farmers Scramble

*Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curds, Fingerling Potato VEG, GF*

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# SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Starbucks coffee, and Steven Smith teas. 20 guest minimum.

## *Salads*

choose two

### Baby Gem Salad

Thin Sliced Radish, Marcona Almond,  
Cherry Tomato, Dill Vinaigrette VEG, GF

### The Caesar

Shaved Parmesan, Charred Lemons,  
Garlic Black Pepper Emulsion Herb  
Crouton

### Grilled Broccolini

Oven Roasted Tomato Vinaigrette, Pine  
Nut, Charred Lemon VEG, GF

### Poached Prawns

"Bloody Mary" Cocktail Sauce, Fresh  
Lemon GF

## *Sides*

choose two

### Applewood Smoked Bacon

GF

### Maple Link Pork Sausage

GF

### Rosemary & Apple Chicken Sausage

GF

### Olive Oil Roasted Fingerling Potato

V, GF

## *Brunch Favorites*

choose three

### Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg, Hollandaise  
Sauce

### Rosemary Chicken Breast

Fingerling Potato, Piquillo Pepper, Salsa Verde,  
Walla Walla Onion Jam DF, GF

### Pacific Crab, Spinach & Artichoke Gratin

Dungeness Crab & Chilean Red Crab, Marinated  
Artichokes, Yukon Potato, Cream, Parmesan Cheese

### Fried Chicken & Macrina Country Biscuits

Maple Sausage Gravy

### Sliced Royal City Ranch Roast Beef

Grilled Onion Salad, Red Wine Sauce, Horseradish  
Crème Fraiche GF

### Grilled Chicken & Garganele Pasta

Parmesan Garlic Cream Sauce, Carrot, Broccolini

## *Desserts*

### Assorted Cakes & Tarts

VEG

### Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

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