

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

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

Marinated Fennel Salad

Strawberry, Goat Cheese, Dill, Frisée, Herb Vinaigrette VEG, GF

Spinach Salad

Chopped Egg, Kalamata Olive, Almond, Roasted Pepper, Goat Cheese, Pickled Blueberry, Creamy Balsamic Vinaigrette VEG, GF

Roasted Moroccan Beets

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

Golden Beet, Grilled Portobello Mushroom, Turnip, Roasted Garlic, Baby Carrot, Feta Cheese, Caramelized Shallot Vinaigrette VEG, GF

Stuffed Cabbage

Summer Vegetables, Red Lentil, Fennel Tomato Sauce VEG, GF

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

\$88

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.

WILLOW PLATED DINNER

THREE COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate for \$10.

Starters

choose one

Seasonal Soup

Young Field Greens

Crushed Hazelnuts, Pickled Blueberry,
Fine Herb Vinaigrette V, GF

Tomato & Burrata

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

Watermelon & Feta

Radish, Watercress, Balsamic Reduction,
Basil VEG, GF

Small Plates

Upgrade option +\$10

Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled
Strawberry, Parmesan Reggiano GF

French Cucumber Salad

Dill Creme Fresh, Castelvetro Olive,
Smoked Almond, Naval Orange VEG, GF

Warm Confit Duck & Lentil Salad

Arugula, Treviso, Cabbage, Whole Grain
Mustard Vinaigrette GF

Entrées

choose two

Grass-Fed Pacific Northwest Beef Tenderloin

\$108

Sourdough-Potato Gratin, Balsamic Cippolini Onion, Butter Glazed Baby
Carrot, Red Wine Jus

Roasted Chicken Breast Piccata

\$88

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

Wild Pacific Northwest Salmon

\$96

Coriander Crusted, Olive and Red Pepper Tapenade, Moroccan Cous-Cous,
Harissa Butter Sauce

Land and Sea

\$121

Grilled Beef Tenderloin and Wild Prawns, Grilled Asparagus, Baby Carrot,
Potato Rosti, Bordelaise Sauce

Pesto Pasta Primavera

\$83

Asparagus, Baby Squash, English Pea, Roasted Pepper, Sun Dried Tomato
Cream Sauce VEG

Dungeness Crab Risotto

\$96

Carnaroli Rice, English Pea, Snap Peas, Baby Carrot, Mushroom,
Parmesan, Lemon, GF

Chili Rubbed Center Cut Pork Chop

\$92

Hatched Chili Corn Cake, Roasted Pepper and Heirloom Squash,
White Corn Chimichurri

Desserts

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,
Macadamia Nut VEG

Tiramisu

Chocolate Ganache Espresso
Sauce VEG, GF

White Chocolate Genoise

Peach, Raspberry, Candied Pecan,
Chantilly Cream VEG

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MAPLE PLATED DINNER

FOUR COURSE DINNER

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. Finalized headcount and selection of starter, small plate, and dessert is due five days prior to the event, along with two entrée selection options. Each guest will choose their own entrée, from the predetermined duo-selection, the night of the event. Guaranteed headcount will be charged at the highest entrée price. Maximum of 50 guests.

Starters

choose one

Seasonal Soup

Young Field Greens

Crushed Hazelnut, Pickled Blueberry,
Fine Herb Vinaigrette *V, GF*

Tomato & Burrata

Hazelnut, Truffle Oil, Micro Greens,
Aged Balsamic *VEG, GF*

Watermelon & Feta

Radishes, Watercress, Balsamic
Reduction, Basil *VEG, GF*

Small Plates

choose one

Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled
Strawberry, Parmesan Reggiano

French Cucumber Salad

Dill Crème Fresh, Castelvetro Olive,
Smoked Almond, Naval Orange *VEG*

Warm Confit Duck & Lentil Salad

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

Entrées

choose two

Gigante Bean & Albacore Tuna Nicoise

\$121

*Haricots Vert, Roasted Pepper, Fennel Confit, Black Olives, Soft Egg,
Cherry Tomato & Basil Emulsion *GF,DF**

Camaroli Rice Risotto

\$111

*Leeks, Fennel, Baby Carrot, Fresh Herbs, Parmesan-Reggiano *GF**

Beef Sugo & Rigatoni

\$121

*Braised Painted Hills Ranch Beef, Parmesan-Reggiano, Mushroom,
Kalamata Olive, Fresh Herbs*

Roasted Peppercorn Crusted Royal City Ranch Striploin

\$126

*Joel Robuchon Potato Puree, Baby Carrots, Maitake Mushroom, Broccoli
Rabe, Red Wine Reduction *GF**

Substitute Beef Tenderloin +\$7pp

Add Prawns +12pp

Grilled Chicken Breast

\$119

*Vegetable Fricassee, Whipped Potato, Caper Sauce *GF**

Beef Short Ribs

\$125

*White Cheddar Grits, Sesame Balsamic Eggplant & Pepper, Lentil
Gremolata, Braising Sauce *GF**

Creative King Salmon

\$127

*Fennel, Leek, Potato, Chorizo Sausage, Tomato Saffron Broth,
Rouille Crostini*

Desserts

choose one

Coconut Chocolate Mousse Cake

*Mango, Raspberry, Passion Fruit,
Macadamia Nut *VEG**

Tiramisu

*Chocolate Ganache Espresso
Sauce *VEG, GF**

White Chocolate Genoise

*Peach, Pomegranate Seeds, Candied
Pecans, Chantilly Cream *VEG**

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

THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Red Skinned Potato Salad

Green Apple, Red Onion, Celery, Dill, Caper, Black Pepper Aioli VEG, GF, DF

Tomato & Peach Salad

Burrata Cheese, Hazelnut, Truffle Oil, Aged Balsamic, Arugula VEG, GF

Spinach Salad

Strawberry, Goat Cheese, Pecan, Roasted Pepper, Rye Croutons, Green Goddess Dressing V

Gem Lettuce Salad

Shaved Fennel, Radishes, Pickled Blueberry, Herb Vinaigrette VEG, GF

Sides

choose two

Grilled Broccolini

Roasted Garlic, Carrot Gremolata VEG, GF

Truffle Whipped Potatoes

Butter, Cream GF

Sautéed Greens

Mustard Greens, Spinach, Chard VEG, GF

Cast Iron Baked Heirloom Tomatoes

Summer Squash, Feta Cheese, Fresh Herbs, Walla Walla Onion GF

Entrées

choose two

Pacific Northwest Peppercorn Crusted Beef Sirloin

Mushroom Demi-Glace, Stewed Lentil, Seasonal Vegetable GF

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus GF

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Chive Caper Sauce GF

Steelhead Trout

Fava Bean Cous-Cous, Roasted Fennel, Red Pepper Salad, Olive Tapenade, Harissa Butter Sauce

Summer Panang Curry

Jasmine Rice, Coconut Milk, Pepper, Onion, Water Chestnut, Romanesco, Thai Basil VE, GF

Dessert

Carrot Cake & French Macaroons

VEG, GF

\$85

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THE GRAYS HARBOR BUFFET

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Starters

choose two

Mediterranean Pasta Salad

Arugula, Kalamata Olive, Roasted Fennel, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Agrodolce Vinaigrette VEG, DF

Moroccan Vegetable Salad

Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette VEG, GF, DF

Romaine Hearts

Goat Cheese, Cherry Tomato, Roasted Red Pepper Vinaigrette VEG, GF

Sides

choose two

Chickpea Fries

Sumac, Dill Yogurt Sauce VEG

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs VEG

Sautéed Spinach

Garlic, Lemon V, GF

Entrées

choose two

Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Cajun Spices, Vegetable Stock, Jasmine Rice VEG, GF

Grilled Chicken Breast

Artichoke, Spinach, Fingerling Potato, Dijon Chicken Jus GF

Beef Coulotte

Lentil, Roasted Cherry Tomato, Celery, Carrot, Onion, Fresh Chives, Peppercorn Sauce GF

Smokey Spiced Pork Loin

Braised Greens, Sweet Pepper Coulis, Roasted Cippolini Jus GF

Dessert

Guinness Chocolate Cake

VEG

\$79

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MADRONA
BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Spinach & Bleu Cheese Salad

Bleu Cheese, Roasted Red Beet, Hazelnut, Roasted Pepper, Honey Caramelized Onion Vinaigrette *VEG*

Chopped Romaine

Parmesan, Toasted Walnut, Red Wine Vinaigrette *VEG, GF*

Butter Lettuce

Marinated Artichoke, Kalamata Olive, Oregano Vinaigrette *VEG, GF*

Tomato & Cucumber Salad

Crème Fraîche, Dill, Truffle Oil, Radish, Black Peppercorn *VEG, GF*

Sides

choose two

Potato Gratin

Cream, Parmesan, Nutmeg *VEG, GF*

Roasted Summer Squash Medley

Honey, Feta, Parsley *VEG, GF*

Grilled Brassicas

Parmesan, Romesco Sauce *VEG, GF*

Vegetable Fricassee

VEG, GF

Entrées

choose two

Roasted Steelhead Trout

Potato, Caponata, Pine Nut, Artichoke, Basil Butter Sauce *GF*

Whole Roasted Beef Striploin

Farro Stew, Roasted Walla Walla Onion, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Asparagus, Quinoa, Preserved Lemon Sauce *GF*

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Potato, Mustard Sauce *GF*

Dessert

Decadence Torte

VEG

\$93

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THE EVERGREEN BUFFET

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Starters

choose two

N.Y. Deli Chop Chop Salad

Romaine, Salami, Fresh Mozzarella, Tomato, Sweet Pepper, Garbanzo Bean, Pickled Red Onion, Oregano Vinaigrette
GF

Classic Bistro Salad

Arugula, Apple, Fried Shallot, Lentil, Caramelized Onion, Shaved Spanish Manchego, Red Wine Vinaigrette
VEG, GF

Watermelon & Burrata Salad

Radishes, Frisée, Pickled Blueberry, Truffle Oil, Hazelnut VEG, GF

Variety of Heirloom Tomato

Young Tender Greens, Fresh Mozzarella, Balsamic Reduction, Basil Vinaigrette
VEG, GF

Sides

choose two

Grilled Asparagus

Bernaise Sauce VEG, GF

Ratatouille

Tomato, Basil, Marcona Almond
VE, GF

Peruvian Purple Potatoes

Goat Cheese, Chive, Caramelized Onion VEG, GF

Entrées

choose two

Argentinian Roasted Chicken

White Corn Chimichurri, Roasted Anaheim Chilies and Yucca GF, DF

Coriander Crusted Wild Salmon

Persian Style Orzo, Sautéed Garden Greens, Chard Jam Chive Sauce

Black Truffle Panisse

Butter Poached Spring Baby Vegetables, Lavender, Chives, Leek Gastric VEG, V available

Pacific Northwest Beef Tenderloin

Potato Rissoli, Hairot Vert, French Onion Demi GF

Dessert

Peach Almond Cake

V

\$96

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