

BREAKFAST BUFFET

Breakfast Buffet includes fresh local bakery breakfast breads, sweet butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests 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

Seasonal Fruit Tartlets

VEG

Espresso Mocha Brownies

VEG

Banana 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, Tillamook Cheddar

GF

Corned Beef Hash

Butter-Crisped Fingerling Potato, Painted Hills Beef Brisket, Grilled Pepper & Onions

GF

Cinnamon Sugar French Toast

Macrina Bakery Brioche, Candied Pecan, Maple Syrup, Seasonal Fruit Compote

VEG

Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg, Scratch-Made Hollandaise Sauce

Seasonal Vegetable Frittata

Roasted Peppers, Leeks, Fresh Herbs, Chevre

VEG, GF

Northwest Farmer's Scramble

Seasonal Squash, Fennel, Leek, Chive, Dill, Feta, 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

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PLATED BREAKFAST

Plated breakfasts include fresh mini muffins and scones, Caffé D'arte 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

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

Luxe Breakfast Sandwich

Two Fried Eggs, Bacon, Farm Greens, Heirloom Tomato, White Cheddar Cheese, Garlic-Herb Aioli

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COMPLETE MEETING PACKAGE PLANT-BASED BREAKFAST

Complete Meeting Package Breakfast includes Caffé D'arte coffee, Smith Tea, assorted chilled juices, and sodas.

Northwest Breakfast Selections

Whole Mixed Fruit
Assorted Vegan Breakfast Muffins
Breakfast Toast and Vegan Butter
Quinoa & Farro Oatmeal, Nuts, Berries, Dried Fruit, Agave & Brown Syrup
Seasonal Fruit & Granola Parfait, Chia Pudding, Maple Syrup

Breakfast Upgrade Options

Choice Of:

Breakfast Burrito
Field Roast Or Impossible, Potato, Cheese,
Salsa, Cup of Berries
VEG

Or

Power Breakfast Bowl
Quinoa, Sunflower Seeds, Edamame,
Toasted Millet Granola, Avocado, Cashew
Curry Sauce VEG

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PLANT-BASED BREAKFAST BUFFET

*Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests 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

Squash & Grits

Harissa Sauce V, GF

Avocado Toast Bar

Arugula, Radish, Tomato, Cucumber V

Scrambled "Eggs"

Portobello Mushroom, Spinach V, GF

Plant Based Sausage & Vegetable Hash

*Beyond Meat Breakfast Sausage, Onion,
Sweet Pepper, Butternut Squash V, GF*

Farmhouse Tofu Scramble

*Kale, Summer Squash, Caramelized
Onions, Fresh Herbs V, GF*

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