

EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Café 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

Classic Caesar

Crisp Romaine Hearts, Garlic Crouton
Parmigiano, Anchovy Dressing

Tomato & Buratta

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

Baby Gem Lettuces

Pickled Blueberries, Toasted
Hazelnuts, Fine Herbes Vinaigrette
VEG

Melon Gazpacho

Honey Creme Fraiche, Grilled Shisito,
Shaved Asparagus, Tarragon 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, Spring Herb Pesto GF

Seared Steelhead Picatta

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

Airline Breast of Chicken

Whipped Yukon Potato, Summer Squash, Lemon
Garlic Spinach, Sage Beurre Blanc GF

Beef Short Rib

White Corn Grits, Caramelized Eggplant &
Leeks, Shawarma spiced Jus, Chimichurri GF

Risotto Primavera

Carnaroli Rice, English Pea, Fava, Snap Pea,
Parmesan Reggiano 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.

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, Tomato 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*

Harvest Wrap
Falafel, Eggplant, Sun-Dried Tomato, Arugula, Hummus, Red Onion VEG

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

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

PLATED FARMHOUSE SOUPS & SALADS

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

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes Stewed With Fennel
& Garlic VEG, GF*

P.N.W. Corn chowder

Fennel, Leek, Potato, Carrot, Celery, Bacon, Cream

Chicken & Wild Rice

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

Chilled Gazpacho

Tomato, Cucumber, Peppers, Croutons V

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

*Bleu Cheese, Applewood Smoked Bacon,
Pickled Red Onion, Cherry Tomato,
Bleu Cheese Dressing*

Classic Caesar

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

Desserts

Fresh Baked Brownies & Cookies

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CEDARBROOK BUTCHER BLOCK

*Includes bread, butter, iced tea, freshly brewed Café 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*

Spring Vegetable Minestrone

*Summer Squashes, Cranberry Beans, Tomato, Onion,
Garlic, Basil V, GF*

Butcher Block Board

Delicatessen Meats

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

Classic Accoutrements

*Dijon, Dijonnaise, Mayonnaise,
Buttermilk Ranch GF*

Deli Cheeses

*Cheddar, Smoked Gouda,
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

Farm Fresh Seasonal Veg VEG, GF

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies

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HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Café 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

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

Market Greens

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

Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette VEG, GF

Sides

choose two

Roasted Vegetables Tagine

Summer Squash, Broccoli, Cauliflower, Cumin Yogurt VEG, GF

Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

Smashed Fingerling Potato

Rosemary Salt V, GF

Whipped Sweet Potatoes

Roasted Garlic, Fried Sage VEG, GF

Entrées

choose two

Dijon Pork Loin

Wild Rice pilaf, Rainbow Chard, Mustard Sauce GF

Coriander Crusted Steelhead

Mediterranean Cous-Cous, Snap Peas, Harissa Beurre Blanc

Roasted Top Sirloin Stroganoff

Spaetzle, Asparagus, Mushroom Cream Sauce GF

Blue Bird Farms Farro Risotto

Spring Vegetables, Kale, Parmesan, Mushrooms VEG, V Available

Dessert

Fresh Brownies & Cookies

VEG

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LUNCH OR DINNER OPTIONS FOR VEGETARIANS

Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Café 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

Blackberry, Mancho, Avocado, Toasted Coriander Vinaigrette VEG, GF

Heirloom Bean Salad

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

Strawberry Goat Cheese Salad

Roasted Strawberry, Goat Cheese, Shaved Fennel, Dill, Arugula, Frisee, Almonds, Herb Vinaigrette VEG

Entrées

choose two

Orecchiette Pasta Primavera

Squash, Broccoli, Cherry Tomato, English Pea, Baby Spinach, Garlic Parmesan Sauce VEG

Eggplant Tagine

Cous Cous, Roasted Baby Carrot, Cippolini Onion, Baby Turnip, Crispy Chickpeas, Cilantro Yogurt VEG

Vegetable Arepas

Black Beans, Summer Squash, Sautéed Greens, Avocado Crema, Spiced Tomato Sauce, Queso Fresco VEG, GF

Stuffed Cabbage

Summer Vegetables, Lentils, Quinoa, Fennel Tomato Sauce VEG, GF

Desserts

Peach Almond Cake & French Macaroons

VEG

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