

COMPLETE MEETING PACKAGE  
PLANT-BASED

# BREAKFAST

Complete Meeting Package Breakfast includes Starbucks coffee, Smith Tea, assorted chilled juices, and sodas.

## *Northwest Breakfast Selections*

Whole Mixed Fruit  
Assorted Vegan Breakfast Muffins  
Chocolate Berry & Raspberry Oat Scones  
Breakfast Toast and Vegan Butter  
Quinoa & Farro Oatmeal, Nuts, Berries, Dried Fruit, Agave & Brown Syrup  
Seasonal Fruit & Granola Parfait, Cashew Yogurt, Apple Syrup

## *Breakfast Upgrade Options*

Choice Of:

Tex-Mex Breakfast Burrito  
Soyrizo, Potato, Vegan Shredded Cheese, Salsa,  
Cup of Berries  
VEG

Or

Power Breakfast Bowl  
Quinoa, Sunflower Seeds, Edamame, Toasted  
Millet Granola, Avocado, Cashews, Agave-Apple  
Cashew Yogurt Sauce  
VEG

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.

# PLANT-BASED BREAKFAST BUFFET

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

## *Starters*

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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*

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*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*

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*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*

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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.  
20 guest minimum.

## 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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