

EMERALD CITY PLATED LUNCH

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

Heart Of Romaine

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

Tomato & Buratta

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

Market Greens

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

Squash Salad

Herb Grilled Squash and Zucchini, Fire
Roasted Pepper, Grilled Street Corn,
Cotija Cheese, Avocado Vinaigrette
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, Chataney Carrot Butter
Sauce GF

Seared Steelhead Trout Picatta

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

Poulet Au Sage Beurre Blanc

Grilled chicken Breast, Roasted Red Pepper,
Whipped Yukon Potato, Crumbled Goat cheese,
Baby Patty Pan Squash, Lemon Garlic Spinach,
Caramelized Mushroom, Sage Beurre Blanc GF

Grilled Painted Hills Beef Short Rib

White Cheddar Grits, Caramelized Eggplant,
Escarole, Chiogga Beet, Braising Jus,
Chimichurri GF

Summer Bounty Risotto

Carnaroli Rice, Baby Carrot, English Pea, Baby
Fennel, Snap Pea, Patty Pan Squash, Summer
Savory, Chive, Lemon, Marcona Almond
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. Vegetarian options are available.

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, Red Pepper 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*

Fall Harvest Wrap
*Falafel, Eggplant, Butternut Squash, Mushroom, Tahini Sauce, Arugula,
Edamame, Hummus VEG*

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

*also available
deconstructed*

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PLATED FARMHOUSE SOUPS & SALADS

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes stewed with Fennel
and Garlic
VEG, GF*

Celery Root & Potato

*Celery Root with Potato, Heavy Cream and Nutmeg
VEG, GF*

Chicken & Wild Rice

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

Spiced Butternut Squash Bisque

*Fall Spices, Ginger, Cream
V, GF*

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*

Heart Of Romaine

*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 Starbucks coffee, and Steven Smith teas.
20 guest minimum.*

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes Stewed with Fennel and Garlic
VEG, GF*

Potato Leek

*Yukon Potato, Leek, Cream, Black Pepper, Garlic
VEG, GF*

Chicken & Wild Rice

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

Spring Vegetable Minestrone

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

Butcher Block Board

Delicatessen Meats

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

Classic Accoutrements

*Dijon, Dijonnaise, Mayonnaise,
Buttermilk Ranch, Balsamic Vinaigrette
GF*

Deli Cheeses

*Cheddar, Provolone, Smoked Gouda,
Young 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 Cruudités - Raw & Marinated

*Cucumber, Radish, Bell Pepper, Marinated
Mushrooms, Celery, Lacinato Kale, Pickled
Cauliflower, Carrot, Broccoli, Fennel, Seasonal
Spread
VEG, GF*

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies

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HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks 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

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

Endive & Apple Salad

Watercress, Pecans, Pomegranate, Frisee, Vanilla Vinaigrette GF V

Delicata Squash Salad

Roasted Squash, Pickled Butternut Squash, Shaved Fennel, Goat Cheese, Almond, Sherry Vinaigrette VEG, GF

Sides

choose two

Moroccan Roasted Fall Vegetables

Delicata Squash, Carrots, Fennel, Parsnips, Za'atar Spice, Cumin Yogurt VEG, GF

Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

Hasselback Potato

Rosemary Salt V, GF

Turmeric Rice

Basmati Rice, Raisins, Peas, Carrots VEG, GF

Entrées

choose two

Dijon Pork Loin

Wild Rice pilaf, Rainbow Chard, Mustard Sauce GF

Coriander Crusted Steelhead

Mediterranean Cous-Cous, Harissa Beurre Blanc, Snap Pea

Roasted Top Sirloin

Grilled Baby Carrots, Escarple, Fingerling Potatoes, Pan Jus

Blue Bird Farms Farro Risotto

Fall Vegetables, Spinach, Parmesan, Mushrooms VEG, V Available

Dessert

Fresh Brownies & Cookies

VEG

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CHEF'S GARDEN

BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.
20 guest minimum.

Starters

choose two

Ancient Grain Salad

Quinoa, Farro, Lentils, Edamame,
Kalamata Olive, Squash, Roasted Peppers,
Lemon, Olive Oil *V, GF*

Crunch Salad

Lacinato Kale, Pistachio, Sunflower Seeds,
Green Apple, Cabbage, Pumpkin Seeds,
Feta cheese, Honey Basil Vinaigrette *VEG*

Market Greens Salad

Tomatoes, Cucumbers, Carrots,
Croutons, Creamy Italian Dressing *VEG*

Warm Lentil Salad

Duck Confit, Arugula, Treviso, Savoy
Cabbage, Whole Grain Mustard Vinaigrette
GF

Beet & Burrata

Arugula, Aged Balsamic, Truffle Oil,
Marcona Almond *VEG, GF*

Sides

choose two

Cauliflower and Leek Gratin

Comte Cheese, Cream *VEG, GF*

Cast Iron Baked Fall Squashes

Feta, Fresh Herbs, Walla Walla Onions
VEG, GF

Braised Greens

Garlic, Lemon *GF, V*

Potato Rissole

Caramelized Onion, Fresh Thyme, Butter
VEG, GF

Entrées

choose two

Ling Cod Florentine

Creamy Garlic Spinach, Butternut Squash Fritter

Chicken Verge

Escarole, Cherry Tomatoes, Capers, Fingerling Potatoes,
Lemon Oregano Sauce *GF*

Grilled Grass Fed Beef Striploin

Roasted Pepper, Mashed Sweet Potato,
Peppercorn Sauce *GF*

Herb Panisse

Roasted Baby Carrot, Pearl Onion, Baby Turnip,
Broccoli Rabe, Mustard Sauce *VEG, GF*

Smoked Gouda Mac & Cheese

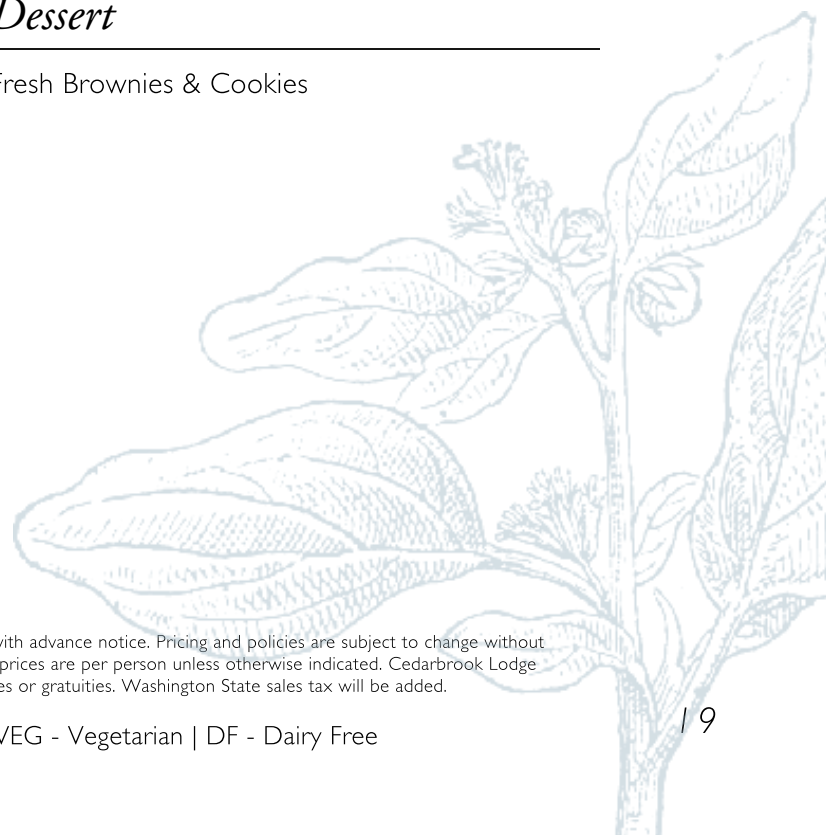
Herb Toasted Bread Crumbs *VEG*

Dessert

Fresh Brownies & Cookies

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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 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

Heirloom Bean Salad

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

Strawberry Goat Cheese Salad

Pickled Strawberry, Goat Cheese, Roasted Fennel, Dill, Frisee, Herb Vinaigrette VEG

Moroccan Farro Salad

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

Roasted Baby Carrot, Pearl Onion, Baby Turnip, Broccoli Rabe, Mustard Sauce VEG, GF

Stuffed Cabbage

Fall 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

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