

EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Caffé 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*

Heirloom Tomato & Burrata

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

Baby Gem Lettuces

*Pickled Blueberries, Toasted Hazelnuts,
Fine Herbes Vinaigrette VEG*

Asparagus Vichyssoise

*Crème Fraîche, Crispy Potatoes, Fennel
Fine Herb, Radish Salad VEG, GF*

Desserts

choose one

Chocolate Decadence

*Namelaka Cream, Strawberry Compote
VEG*

Basque Cheesecake

Huckleberry Compote VEG

Berry Crisp

*Oat Streusel, Mixed Berries, Whipped Cream
VEG*

Large Plates

choose two

Jeweled King Salmon

*Jasmine Rice Pilaf with Edamame, Cherry, Orzo
Pasta, Purple Carrot, Herb Pistou 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
(Add Smoked Salmon Smear)*

Mushroom Caprese Sandwich

Fresh Mozzarella, Tomato Jam, Basil, Balsamic Emulsion

Roasted Beef & Carmelized Onion Sandwich

Bleu Cheese Crème Fraîche, Arugula

Grilled Chicken Caesar Wrap

Parmesan, Romaine, Sun-Dried Tomatoes, Lemon-Anchovy Dressing

Bordeaux Wrap

*Chickpea Panisse, Roasted Mushrooms, Arugula, Pickled Red Onion,
English Pea Pesto, Vin Cotto*

Available as Platters

Individually Wrapped Sandwiches Served In-Room On Platters

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PLATED FARMHOUSE SOUPS & SALADS

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

Soups & Salads choose one

Tomato-Fennel

Imported Italian Tomatoes Stewed with Fennel and Garlic V, GF

Potato Leek

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

Spring Vegetarian Minestrone

Summer Squash, Cranberry Beans, Tomato, Onion, Garlic, Basil V, GF

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon-Anchovy Dressing, Crouton

Market Greens

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

Enhancement

Nicoise Salad

Tuna, Green Beans, Fingerling Potatoes, Tomato, Olives, Hard-Boiled Egg, Baby Greens, Lemon-Dijon Vinaigrette

Butcher Block Board

Delicatessen Meats

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

Deli Cheeses

Cheddar, Smoked Gouda, Swiss, Pepper Jack VEG, GF

Classic Accoutrements

Dijon, Mayonnaise, Buttermilk Ranch VEG

Vegetable Crudités

Farm Fresh Seasonal Vegetables V, GF

Sliced Artisan Breads

Selection of: Baguette, Sliced Sourdough, Whole Wheat Bread VEG, GF Available

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies VEG

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HARVEST SEASON
BUFFET

Includes bread, butter, iced tea, freshly-brewed Caffé D'arte coffee, and Steven Smith teas.
15 guests minimum.

Starters*choose two*

Grilled Corn & Roasted Chili Bisque

Potatoes, Smoked Paprika Oil 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

Cedar Plank Baked Steelhead Trout

Beluga Lentils, Asparagus, Dill-Crème Fraîche, Herb Pistou GF

Pacific Northwest Peppercorn Crusted Beef Sirloin

Stewed White Beans, Roasted Asparagus, Mushroom Demi-Glace GF

Blue Bird Farms Farro Risotto

*Roasted Fennel, Kale, Parmesan, Mushrooms Demi-Glace VEG, V Available***Dessert**

Fresh Brownies & Cookies

VEG

Tiramisu

VEG, GF

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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 Caffé 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, Manchego, 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

Vegetable Arepas

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

Eggplant Tagine

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

Stuffed Cabbage

Lentils, Quinoa, Parsnips Fennel Tomato Sauce VEG, GF

Desserts

Choose one to three options from the dessert menu

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PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests 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, Sunflower
Seed, Oregano Vinaigrette V, GF

Sides

choose one

Grilled Broccolini

Preserved Lemon, Olive Oil V, GF

Braised Greens

Caramelized Onions, Mama Lils Peppers V, GF

Roasted Potato

Chive, Olive Oil V, GF

Entrees

choose two

Garden Veggie Ravioli

Tomato Pinenut Pesto, Lacianto Kale, Herbs
GF, VEG

Enchilada

Yam, Squash, Charred Pasilla Pepper, Chile Mole,
Pumpkin Seed, Vegan Crema V

Field Roast Sausage & White Bean Cassoulet

Smoked Tomato, Organic Root Vegetables, GF
Herb Breadcrumbs 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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