

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate for \$10.

Starters

choose one

Seasonal Soup

Young Field Greens

Crushed Hazelnuts, Pickled Blueberry, Fine Herb Vinaigrette V, GF

Beet & Burrata

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

Lacinato Kale Salad

Pickled Butternut Squash, Manchego Cheese, Romesco Vinaigrette GF/VEG

Small Plates

Upgrade option available

Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled Strawberry, Parmesan Reggiano GF

Roasted D'anjou Salad

D'anjou Pear, Big Boy Bleu Cheese, Grilled Reviso, Frissee, Pumpkin Seeds, Honey Vinaigrette VEG

Warm Confit Duck & Lentil Salad

Arugula, Treviso, Cabbage, Whole Grain Mustard Vinaigrette GF

Entrées

choose two

Filet Mignon

Whipped Yukon Gold Potato, Balsamic Cippolini Onion, Butter Glazed Carrot, Red Wine Jus

Chicken Breast Piccata

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

Olive Tapenade Salmon

Coriander Crusted, Olive and Red Pepper Tapenade, Moroccan Cous-Cous, Harissa Butter Sauce

Land and Sea

Grilled Beef Tenderloin and Wild Prawns, Rapini, Baby Carrot, Whipped yukon potatoes, Bordelaise Sauce GF

Pesto Pasta Primavera

Fall Squash, English Pea, Roasted Pepper, Spinach, Sun Dried Tomato Cream Sauce VEG

Dungeness Crab Risotto *Without Crab Option Available*

Carnaroli Rice, English Pea, Butternut Squash, Baby Carrot, Mushroom, Parmesan, Lemon GF

Chili Rubbed Center Cut Pork Chop

Hatched Chili Corn Cake, Roasted Pepper and Heirloom Squash, Corn Chimichurri

Desserts

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit, Macadamia Nut VEG

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

White Chocolate Genoise

Peach, Raspberry, Candied Pecan, Chantilly Cream VEG

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.

THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Oregon Blue Cheese Salad

Grilled Pear, Arugula, Bleu Cheese, Pecans,
Honey Sherry Vinaigrette VEG

Cranberry Apple Salad

Quinoa, Kale, Feta, Dried Cranberry,
Pistachios, Poppy Seed Dressing GF VEG

Roasted Winter Squash Salad

Heirloom Squashes, Pomegranate, Goat
Cheese, Walnuts, Mint, Fall Spices, Sherry
Vinaigrette VEG

Gem Lettuce Salad

Shaved Fennel, Radishes, Pickled Blueberry,
Herb Vinaigrette VEG, GF

Sides

choose two

Grilled Broccolini

Roasted Garlic, Carrot Gremolata VEG, GF

Whipped Potatoes

Butter, Cream GF

Sweet & Smokey Brussel Sprouts

Roasted in a Maple and Chipotle Glaze VEG, GF

Cast Iron Baked Fall Squashes

Fall Squash, Feta Cheese, Fresh Herbs,
Walla Walla Onion GF

Entrées

choose two

Pacific Northwest Peppercorn Crusted Beef Sirloin

Mushroom Demi-Glace, Stewed Lentil, Seasonal Vegetable GF

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus GF

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Chive Caper Sauce GF

Moroccan Steelhead Trout

Fava Bean Cous-Cous, Roasted Fennel, Red Pepper Salad, Olive
Tapenade, Harissa Butter Sauce

Fall Panang Curry

Jasmine Rice, Coconut Milk, Peppers, Fall Squash, Onion,
Romanesco, Thai Basil V, GF

Dessert

Carrot Cake & French Macaroons

VEG, GF

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THE GRAYS HARBOR BUFFET

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Starters choose two

Mediterranean Pasta Salad

Arugula, Kalamata Olive, Roasted Fennel, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Agrodolce Vinaigrette VEG, DF

Moroccan Vegetable Slaw

Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette VEG, GF, DF

Goat Cheese & Red Pepper Salad

Romaine Lettuce, Cherry Tomato, Roasted Red Pepper Vinaigrette GF, VEG

Sides choose two

Chickpea Fries

Sumac, Dill Yogurt Sauce VEG

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs VEG

Braised Greens

With Crispy Shallots V, GF

Entrées choose two

Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Cajun Spices, Vegetable Stock, Jasmine Rice, Seasonal Veggies VEG, GF

Classic Mustard Chicken

Artichoke, Spinach, Fingerling Potato, Dijon Chicken Jus GF

Beef Coulotte

Lentil, Roasted Cherry Tomato, Celery, Carrot, Onion, Fresh Chives, Peppercorn Sauce GF

Smokey Spiced Pork Loin

Braised Greens, Sweet Pepper Coulis, Roasted Cippolini Jus GF

Dessert

Guinness Chocolate Cake

VEG

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MADRONA BUFFET

Buffets include bread, butter, iced tea, fresh brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters choose two

Mushroom & Couscous Salad
Sautéed Mushrooms, Arugula, Roasted Garlic, Green Onion, Raisins VEG

Brussels Sprouts Power Slaw
Quinoa, Carrots, Lentils, Green Onions, Cabbage, Harissa Honey Dressing GF, VEG

Gem Lettuce
Grapefruit, Hearts of Palm, Hazelnuts, Blood Orange Vinaigrette GF, VEG

Fall Caprese
Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil GF, VEG

Sides choose two

Roasted Fingerling Potatoes
Grain Mustard GF, VEG

Roasted Fall Squash Medley
Honey, Feta, Parsley VEG, GF

Grilled Brassicas
Parmesan, Romesco Sauce VEG, GF

Cheesy Cauliflower Gratin
Parmesan, Manchego, Thyme VEG, GF

Entrées choose two

Roasted Steelhead Trout
Potato, Caponata, Pine Nut, Artichoke, Basil Butter Sauce GF

Whole Roasted Beef Striploin
Lentil Stew, Grilled Carrots, Peppercorn Sauce GF

Herb Marinated Chicken Breast
Orange Zest Couscous, Preserved Lemon Sauce

Fennel Rubbed Pork Tenderloin
Red Cabbage, Apple, Mustard Sauce GF

Dessert

Decadence Torte
VEG

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

THE EVERGREEN BUFFET

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Starters

choose two

N.Y. Deli Salad

Romaine, Salami, Fresh Mozzarella,
Tomato, Sweet Pepper, Garbanzo Bean,
Pickled Red Onion, Oregano Vinaigrette
GF

Classic Bistro Salad

Arugula, Apple, Fried Shallot, Lentil,
Caramelized Onion, Shaved Spanish
Manchego, Red Wine Vinaigrette
VEG, GF

BLTA Salad

Bacon, Tomato, Butter Lettuce, Avocado,
Garlic Croutons, Basil Vinaigrette DF

Grilled Pear Salad

Arugula, Gem, Pecans, Dried Cherries,
Pumpkin Seeds, Pomegranate, Bleu Cheese,
Sherry Vinaigrette VEG, GF

Sides

choose two

Roasted Brussels Sprouts

Sweet Chili Sauce, Feta, Peanuts
GF, VEG

Curry Roasted Butternut Squash

Chickpeas, Tarragon, Pomegranate
GF, VEG

Whipped Sweet Potatoes

Butter, Rosemary GF, VEG

Entrées

choose two

Marinated Chicken

Fingerling Potatoes, Carrots, Haricot Verts, Mustard
Sauce

Pastrami Spiced Salmon

Pastrami Spices, Mediterranean Vegetables, Stewed
Lentils, Lemon Escarole

Herb Panisse

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

Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi,
Maitake Mushrooms GF

Dessert

Peach Almond Cake

V

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