B U F F E T

Breakfast Buffet include fresh local bakery breakfast breads, sweet butter, juice, Café D'arte coffee, and Steven Smith teas. 20 guest minimum.

Starters

Vanilla Yogurt Parfaits Seasonal Fruit, Homemade Granola VEG, GF

Macrina Bakery Breads, Scones & Muffins VEG

Fresh Sliced Fruit Platter V, GF

Desserts

choose two

Raspberry Bars Sweet Oats, Raspberry Purée VEG

Espresso Mocha Brownies VEG

Banana Bread Pudding Brioche Bread, Rum Caramel

Coconut Macaroons

Entrées

choose two

Northwest Breakfast Frittata Farm Fresh Egg, Sourdough Bread, Pork Sausage, Aged Cheddar, Fresh Thyme

Scrambled Local Eggs Applewood Smoked Bacon, Tillamook Cheddar GF

Corned Beef Hash Butter-Crisped Fingerling Potato, Painted Hills Beef Brisket, Grilled Pepper & Onions GF

Cinnamon Sugar French Toast Macrina Bakery Brioche, Candied Pecan, Maple Syrup, Seasonal Fruit Compote VEG

Traditional Eggs Benedict Carlton Farms Smoked Ham, Poached Egg, Scratch-Made Hollandaise Sauce

Seasonal Vegetable Frittata Asparagus, Leeks, Chevre GF

Northwest Farmer's Scramble Seasonal Squash, Fennel, Leek, Chive, Dill, Feta, Fingerling Potato 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.

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

PLATED

Plated breakfasts include fresh mini muffins and scones, Café D'arte coffee, and Steven Smith Tea.

Vanilla Yogurt Parfaits Seasonal Fruit, Homemade Granola VEG, GF

Washington Farm Fresh Scrambled Eggs Applewood Smoked Bacon, Roasted Heirloom Potato, Aged Cheddar GF

Avocado Toast & Egg Sandwich Fried Egg, Smashed Avocado, Cheddar, Applewood Smoked Bacon

Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

Butter-Crisped Hash Browns, Applewood Smoked Bacon

Cedarbrook Breakfast Burrito

Local Scrambled Egg, Chorizo, Ranch-Style Black Beans Pepper- Jack Cheese, Roasted Potato, Pico de Gallo

Northwest Eggs Benedict

PNW Smoked Salmon Cake, Poached Egg, Caper Hollandaise, Homestyle Potato

Dungeness Crab Cakes Poached Egg, Sautéed Spinach, Avocado, Hollandaise

Northwest Farmers Scramble

Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curds, Fingerling Potato VEG, GF

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