

CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Cold Hors D'Oeuvres

Chef's Choice

Dungeness Crab Toast

*Brioche Toast, Lemon Aioli, Aleppo Pepper,
Celery*

Truffle Goat Cheese Gougere

Chive VEG

Dungeness Crab Fresh Roll

Rice Paper Wrapped, Noodle, Arugula GF, DF

Alderwood Smoked Salmon Crostini

Goat Cheese Chive Mousse, Fried Caper, Arugula

Mushroom Toast

Brioche Toast, Pickled Mustard Seed VEG

Olive Tapenade Crostini

Goat Cheese Sherry Mousse, Sweet Pepper VEG

Blue Cheese-Walnut Tart

Green Apple VEG

Beet & Fresh Mozzarella Caprese Skewer

Balsamic, Basil VEG

Dungeness Crab & Chiogga Beets

Crème Fraiche, Olive Oil Crostini

Vermont Aged Cheddar Crostini

Pecan Raisin Jam 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.

CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Chef's Choice

Duck Confit Gougere Slider
Sherry Vinaigrette

Grilled Pear Toast
*Bleu Cheese Crème Fraiche, Prosciutto,
Pistachio*

Olive Oil Poached Albacore Crostini
Caper Aioli, Radish, Celery Leaf

Baked Brie Tart
Honey Baked Apple Compote

Fried Chicken Sandwich
Sriracha Aioli, Pickle

Warm Hors D'Oeuvres

Chef's Choice

Quinoa Pakora
Curry Tomato Chutney VEG, DF

Dungeness Crab Fritter
Harissa Aioli DF

Pulled Pork Sloppy Joe
Cabbage Slaw, Spicy BBQ Sauce DF

Spinach Spanakopita
Spinach, Feta, Tzatziki V

Smoked Brisket Slider
Spicy Pepper Salad, BBQ Sauce DF

Vegetable Lumpia
Sweet Chili Glaze VEG, DF

Mushroom Bruschetta
Parmesan, Balsamic Reduction V

French Onion Boule
Thyme, Gruyere

Grass-Fed Mini Burger
*Dijonaise, Caramelized Onion, Cheddar,
Brioche Bun*

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RECEPTION PLATTERS

Serves 25 guests. Priced per platter.

Grand Seafood & Shellfish Platter

Cocktail Prawns, Pacific Oysters, King Crab, Snow Crab, Ahi Tuna Poke, Alderwood Smoked Salmon, Mussels GF, DF

Seafood & Shellfish Platter

Cocktail Prawns, Chilled Mussels, Pacific Oysters, Snow Crab Claws, Smoked Salmon GF, DF

Slow Roasted Wild Salmon Filet,

Olive & Sweet Pepper Tapenade GF, DF

Charcuterie

Chefs Salami Selection, Fruit Mostarda, Pickled Vegetables, Artisan Breads DF

Farmstead Cheeses

Selections of Hand Crafted Local & Imported Artisanal Cheeses, Fresh Fruits, Spiced Nuts, Homemade Jams, Gourmet Crackers VEG

Cedarbrook Antipasti

Grilled Cauliflower, Marinated and Grilled Eggplant, Pepper, Squash, Marinated Artichoke, Preserved Tomatoes, Fresh Mozzarella, Marinated Feta, Hummus, Grilled Focaccia VEG

Washington Farms Crudités Display

Seasonal Fresh Vegetables Served with Two Vegetarian Dips VEG, GF

Dessert & Delights

A Fine Assortment of Petite Fours, Tarts Gateaux & French Macarons VEG

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

RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef priced per hour.

Whole Painted Hills Prime Rib
Whole Grain Mustard Jus *GF*
(priced 8oz per person)

Chateaubriand of Beef Tenderloin
Sauce Chateau or Béarnaise Sauce *GF*

Szechuan-Spiced Pure Country Pork Belly
Ginger-Plum Glaze *GF*

Heritage Roasted Turkey
Cranberry Chutney, Sweet Roll, Sage Gravy

Pacific Northwest Smoked Beef Brisket
Horseradish-Apple Crème *GF*

Grilled Pacific Northwest Wild
Salmon Fillet
Grain Mustard Aioli *GF, DF*

Enhancements

Additions to any buffet are priced per person.

King Crab Legs
GF (priced 2oz per person)

Snow Crab Legs & Claws
GF (priced 3oz per person)

Marinated Prawns
"Bloody Mary" Cocktail Sauce *GF, DF*



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