

CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Starbucks 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 Hazelnut, Pickled Blueberry, Fine Herb Vinaigrette V, GF

Heirloom Tomato & 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, Castelvetrano Olive, Pickled Strawberry, Parmesan Reggiano GF

Watermelon & Dungeness Crab

Radish, Snow Pea, Arugula, Mustard Vinaigrette GF/DF

Warm Confit Duck & Lentil Salad

Arugula, Fava Beans, 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 Caper 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 Prawn, Rapini, Baby Carrot, Whipped Yukon Potato, Bordelaise Sauce GF

Pesto Pasta Primavera

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

Dungeness Crab Risotto

Without Crab available

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

Chili Rubbed Center Cut Pork Chop

Fingerling Potato, Swiss Chard, Apricot Mostarda,

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

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THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks 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

Marinated Mixed Stone Fruit
Arugula, Blueberry, Goat Cheese, Marcona Almond, Pink Peppercorn Vinaigrette VEG

Asparagus Salade Lyonnaise
Frisee, Arugula, Soft Boiled Egg, Crouton, Whole Grain Mustard Vinaigrette VEG

Classic Caesar Salad
Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Baby Gem Lettuce Salad
Shaved Fennel, Radish, Snow Pea, Herb Vinaigrette VEG, GF

Sides

choose two

Grilled Broccolini
Roasted Tomato-Pinenut Vinaigrette, VEG, GF

Whipped Potatoes
Butter, Cream GF

Chinese Stir Fry Green & Yellow Beans
Rosemary Salt VEG, GF

Beechers White Cheddar Mac & Cheese
Toasted Bread Crumb

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-Olive Cous-Cous, Harissa Butter Sauce

Thai Panang Curry
Jasmine Rice, Coconut Milk, Pepper, Summer Squash, Onion, Water Chestnut, Romanesco, Thai Basil V, GF

Dessert

Carrot Cake & French Macarons
VEG, GF

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THE GRAYS HARBOR BUFFET

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Starters choose two

Mediterranean Pasta Salad

Arugula, Kalamata Olive, Cherry Tomato, 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

Sautéed Spinach

Garlic, Lemon V, GF

Entrées choose two

Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Cajun Spices, Vegetable Stock, Jasmine Rice 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

Garlic Spinach, Sweet Pepper Coulis, Roasted Cippolini Jus GF

Dessert

Guinness Chocolate Cake

VEG

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MADRONA BUFFET

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Starters

choose two

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

Brussels Sprouts Power Slaw
Quinoa, Carrot, Lentil, Green Onion,
Cabbage, Harissa Honey Dressing
GF, VEG

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

Summer Caprese
Tomato, Fresh Mozzarella, Basil, Aged
Balsamic, Olive Oil GF, VEG

Sides

choose two

Roasted Fingerling Potatoes
Grain Mustard GF, VEG

Roasted Summer 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 Carrot, Peppercorn Sauce GF

Herb Marinated Chicken Breast
Orange Zest Couscous, Preserved Lemon Sauce GF

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

Dessert

Decadence Torte
VEG

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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

Local Farm Stand Salad

Local Salad Mix, Cherry Tomato, Cucumbers, Corn, Peach, Radish, Goat Cheese, Garden Herb Vinaigrette
VEG, GF

BLTA Salad

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

Kale & Cauliflower Caesar

Shredded Kale, Shaved Cauliflower, Croutons, Lemon-Anchovy Dressing, Parmesan Reggiano VEG, GF

Sides

choose two

Grilled Asparagus

Sweet Chili Sauce, Feta, Peanut
GF, VEG

Grilled Mediterranean Summer Vegetables

Squash, Zucchini, Sweet Pepper, Cherry Tomato
GF, VEG

Whipped Sweet Potatoes

Butter, Rosemary GF, VEG

Entrées

choose two

Chicken & Fricassee Vegetables

Fingerling Potato, Carrot, Varieties of Peas, Mustard Sauce GF

Baked Salmon Verge

Israeli Cous Cous, basil pesto, cherry tomato, garlic, olive oil DF

Herb Panisse

Roasted Baby Carrot, Varieties of Peas, Broccoli Rabe, Mustard Sauce VEG, GF

Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi GF

Dessert

Peach Almond Cake V

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PLANT-BASED DINNER BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee, and Smith Tea included.
20 guest minimum.

Starters

choose three

Smoked Tofu Fresh Rolls

Rice Paper, Nori, Carrot, Cucumber, Glass Noodle, Shiitake Mushroom, Peanut Sauce V

Celery Root & Green Apple Soup

Hazelnut Oil V

Incredible Salad

Endives, Frisée, Brassica, Baby Kale, Pecan, Strawberry, Pickled Vegetable, Currant, Baby Beet, Cashew Cheese, Tahini Dressing V

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V

Shaved Cauliflower Caesar

Focaccia Crouton, "Parmesan Cheese", Lemon Caper Dressing V

Sides

choose two

Braised Rapini

Orange, Almond V, GF

Whipped Garnet Yam

Truffle, Rosemary V, GF

"Mac & Cheese"

Soy Cheese Sauce, Eggless Pasta, Herb Bread Crumbs V

Cauliflower & Artichoke Gratin

Roasted Cauliflower, "Parmesan Cheese" V

Braised Cranberry Beans

Kraut, Cornbread Crumble V

Entrées

choose two

Double "Bacon" Impossible Burger Sliders

Mushroom Bacon, Tofu Bacon, Tomato Jam, "Cheddar Cheese", Arugula V

Coconut Curry

Squash, Tofu, Eggplant, Lemongrass, Mushroom, Basmati Rice V

"Bolognese" Rigatoni

"Parmesan Cheese", Nut Ricotta, Basil V

Bejeweled Rice Pilaf

Basmati Rice, Curried Carrot, Sweet & Sour Raisin, Pistachio, Marcona Almond, Green Onion V, GF

Yukon Potato Gnocchi

Foraged Mushroom, Butternut Squash, Pea, Pecan, Brown "Butter" V

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut V

Warm Apple Crisp

Oat Strudel V

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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

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette VEG, GF

Heirloom Bean Salad

*Cherry Tomato, Cucumber, Pickled Red Onion, Sweet Drop Pepper,
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

*Summer Vegetable, Red Lentil,
Fennel Tomato Sauce VEG*

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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