



CEDARBROOK
LODGE

BANQUET MENUS

2026 Summer Edition







FOOD ETHOS

Cedarbrook Lodge's food and beverage vision is centered around three pillars. First, culinary sustainability; second, the heart of the experience; and thirdly, inspiration through tradition. Our culinary team is passionate about and dedicated to sustainability and demonstrates this through partnerships with artisans and powerful affiliations and industry devotees.

At the helm, continuing the tradition of excellence and artisanship that our Seattle Southside restaurant has been known for over the years is Executive Chef Joshua Hart.



Joshua Hart
EXECUTIVE CHEF

Chef Joshua Hart brings a passion for culinary excellence and an emphasis on locally grown, sustainable ingredients to Cedarbrook Lodge.

Joshua is passionate about his role as a leader in the kitchen. His inspiration comes from finding those magic connections between produce growing in Washington and how they interact together, grounded in his ability to foster discovery among his team and honor local, farm-fresh flavors to create an exceptional culinary experience that is authentic to the Cedarbrook Lodge surroundings.



COMPLETE MEETING PACKAGE

All the essentials in two simple, affordable packages. Whether you're hosting a board meeting or a large conference, our Savor Meeting Package is scalable to make planning simple for any type of event and includes everything you need for a successful day at Cedarbrook. Or, upgrade your event to our Indulge Meeting Package for more customized options for your day. Best of all, our attentive team will take care of the details so you can focus on the meeting itself.

*Contact our Sales Team at 206.214.4130
or sales@cedarbrooklodge.com for more
information or to book.*

SAVOR

- Dedicated meeting room, set with tables, chairs, and linen for your general session
- Self day-parking for your guests
- Audiovisual package including a high-definition LCD projector, retractable projection screen, 3M Post-It flip chart package with markers, AC power strip, an HDMI cable set at the presenter's table, and podium with wired microphone upon request.
- Meeting supplies including pens and notepads for each attendee.
- Chefs selection of seasonal breakfast featuring house-made granola, Greek yogurt and berry parfaits, local bakery pastries, whole fresh fruit, Bob's Gluten Free oatmeal, scrambled eggs and Chef's daily enhancement.
- Morning and afternoon break items with assorted snacks and hot and cold beverages.
- Chef's Choice Lunch Buffet includes two salads, three hot entrées (one vegetarian), artisan baguette and butter, assorted desserts, fresh baked cookies, and non-alcoholic beverages.

Individual cold sack lunch selections are also available.

PACKAGE OPTIONS *

- 2 hour meeting
- 2 hour meeting with lunch
- 1/2 day meeting meeting without meals
- 1/2 day meeting with lunch
- 1/2 day meeting with dinner
- 1/2 day meeting with lunch and dinner
- Full day meeting without meals
- Full day meeting with breakfast and lunch
- Full day with lunch and dinner

INDULGE

Enjoy all the items in the SAVOR CMP as well as:

- Additional flip chart package and choice of one wireless lavalier or handheld microphone.
- Choice from lunch or dinner offerings (based on timing of meeting) from our Indulge Menu; three salads, three hot entrées, and assorted desserts, artisan baguette and butter, and nonalcoholic beverages
- Choice of enhanced morning or afternoon break with themed snacks, infused iced teas and assorted hot and cold beverages.

PACKAGE OPTIONS *

- 1/2 day meeting with lunch
- 1/2 day meeting with lunch and dinner
- Full day with lunch
- Full day with lunch and dinner

*Hot food items require 15 guests minimum. If minimums are not met, substitutions may be provided. Pricing above is listed per person per day. Sales tax will apply.

COMPLETE MEETING PACKAGE

BREAKFAST

Complete Meeting Package Breakfast includes Caffé D'arte coffee, Steven Smith teas, and assorted chilled juices and sodas.

Northwest Breakfast Selections

- Whole Mixed Fruit *V, GF*
- Fresh Baked Pastries *VEG*
- Scrambled Eggs *GF, DF*
- Oatmeal Bar *V, GF, DF*
- Greek Yogurt & Fruit Parfaits *VEG, GF*
- Chef's Daily Enhancement (varies)

Breakfast Enhancements

- Organic Egg & Cheddar Breakfast Sandwich *VEG*
- Crêpe Bar *VEG*
- Nutella, Banana, Berry Jam, Whipped Cream, Powdered Sugar
- Cedarbrook Breakfast Burrito
- Organic Eggs, Spanish Chorizo, Potatoes, Fresh Salsa, Chipotle Aioli
- Croissant Breakfast Sandwich
- Fried Eggs, Cheddar Cheese, Bacon, Arugula, Sriracha Aioli
- Chicken Breakfast Sausage *GF, DF*
- Pork Breakfast Sausage *GF, DF*
- Smokey Bacon *GF, DF*
- Buttermilk Biscuits & Sausage Gravy
- Breakfast Potatoes *VEG, GF, DF*
- Traditional Eggs Benedict
- Crab Benedict
- Salmon Lox Benedict

Minimum of 10 People
priced per person

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.

SAMPLE MENU

COMPLETE MEETING PACKAGE
LUNCH MENU

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

Salads

Marinated Stone Fruit Salad
Arugula, Blueberry, Goat Cheese,
Almonds, Pink Peppercorn
Vinaigrette *VEG, GF*

Classic Cesar
Crisp Romaine, Croutons, Lemon-
Anchovy Dressing, Parmesan

Entrées

Pacific Northwest Peppercorn
Crusted Beef Sirloin
Stewed Lentils, Seasonal Vegetables

Lemon Garlic Herb Roasted Chicken Breast
Grilled Cauliflower, Stone Fruit
Chutney, Chive Caper Sauce *GF*

Blue Bird Farms Farro Risotto
Roasted Fennel, Kale, Parmesan,
Mushrooms *VEG*

Sides

Grilled Broccoli & Roasted Tomato
Pine Nut Vinaigrette *V, GF*

Whipped Potatoes
Butter, Cream *VEG, GF*

Desserts

Chef's Selection of Assorted Seasonal
Cakes, Tarts, and Freshly Baked Cookies

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SAMPLE MENU

INDULGE COMPLETE MEETING PACKAGE

PNW BREAK EXPERIENCES

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

MONDAY

Pike Place Market:

*Mini Seasonal Scone
Beecher's Cheese & Apple Skewer
Smoked Salmon Crostini
Berry Hand Pie*

TUESDAY

Seattle Coffeehouse:

*Brown Butter Financier
Cold Brew Mocha Energy Bite
Orange Pistachio Biscotti
Chocolate Espresso Almond Milk Shot*

WEDNESDAY

Waterfront:

*Tortilla Española
Smoothie Shot
Dungeness Crab Salad Tartlet
Blini with Caviar*

THURSDAY

Cascades Trail:

*Apple Cinnamon Crumble Bar
Artisan Cured Meat Sticks
Smoked Nut & Dried Fruit Cup
Almond Butter Energy Bite*

FRIDAY

Ballard Brewery:

*Cheddar Herb Biscuit with Whipped Chipotle
Honey Butter
Soft Pretzel Bite Cup with Beer Cheese
Mini Apple Fritter*

SATURDAY

Fremont Market:

*Maple Walnut Coffee Cake
Seasonal Market Fruit Cup with Mint
Savory Gougère
Chocolate Hazelnut Tartlet*

SUNDAY

Bainbridge Ferry:

*Orange Almond Tea Cake
Fennel and Citrus Salad Cup
Mini Crab Roll
Salted Caramel Brownie Bite*

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SAMPLE MENU

INDULGE COMPLETE MEETING PACKAGE LUNCH OR DINNER MENU

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

Salads

choose three

Kale Caesar Salad

Crispy Romaine, Lacinato Kale,
8-Minute Egg, Parmigiano Reggiano,
Lemon-Anchovy Dressing, Croutons

Strawberry Goat Cheese Salad

Roasted Strawberry, Goat Cheese,
Shaved Fennel, Dill Arugula, Frisee,
Almonds, Herb Vinaigrette *VEG, GF*

Heirloom Tomato Caprese

Fresh & Roasted Heirloom Tomatoes,
Fresh Mozzarella, Pine Nuts, Aged
Balsamico, Sea Salt, Olive Oil, Fresh
Cracked Pepper *VEG*

Mediterranean Salad

Arugula, Kalamata Olive, Cucumber,
Cherry Tomato, Sweet Pickled Tear Drop
Pepper, Fresh Herbs, Shallot Vinaigrette
V, GF

Butter Lettuce Salad

Grapefruit, Hearts Of Palm,
Hazelnuts, Citrus Vinaigrette *V, GF*

Entrées

choose three

Grilled Washington Beef Picanha

Black Beans, Rice, Roasted Mushrooms,
Asparagus, Chimichurri *GF, DF*

Carlton Farms Smoked Pork Shoulder

Heirloom Bean Ragout, Braised Greens,
Stone Fruit BBQ Sauce *GF*

Grilled Chicken Breast

Creamy Polenta, Blackberry Brown
Butter Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato,
Romesco, Spring Onions *GF, DF*

Coconut Curry

Jasmine Rice, Coconut Milk, Peppers, Summer
Squash, Ginger, Eggplant, Thai Basil *GF, V*

Sides

choose two

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Patatas Bravas

Saffron Tomato Sauce, Roasted Garlic Aioli,
Pickled Red Onions *VEG, GF*

Grilled Broccolini

Garlic, Lemon, Mint *V, GF*

Summer Ratatouille

Feta, Pine Nuts *VEG, GF*

Braised Greens

Smoked Bacon, Mama Lil's Peppers *GF, DF*

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À LA CARTE

SNACKS & BEVERAGES

Available for all meeting packages.

SNACK AND BEVERAGE BREAK PACKAGES

Unlimited Half-Day Break (up to 4 hours – AM or PM)

Coffee, Tea, Juices, Sodas, Snacks

Unlimited Full-Day Break (8AM - 5PM)

Coffee, Tea, Juices, Sodas, Snacks

BY THE GALLON/CARAFE

Coffee/Steven Smith Tea/Hot Cider/Hot Cocoa

Iced Tea

Lemonade

Fresh Apple, Cranberry or Orange Juice

Milk, Whole or Non-Fat

Infused Spa Water

BY THE DOZEN

Bakery Fresh Cookies *VEG*

Raspberry, Lemon & Cheesecake Bars *VEG*

Chocolate Fudge Brownies *VEG*

Pastries/Muffins/Breakfast Breads *VEG*

Chef's Choice Seasonal Hors D'oeuvres

Tea Sandwiches on Sour Dough Bread Mini *VEG*

Chocolate Covered Strawberries

BY THE POUND

Spiced Nuts *V, GF*

Cedarbrook Honey Granola Trail Mix *VEG*

Malted Milk Chocolate Balls

Assorted Fruit Chips *V, GF*

House Made Power Truffle *VEG*

PRICED INDIVIDUALLY

Bottled Juice

Assorted Vegetable Juice Boost Shots *V, GF*

Greek Fruit Yogurt & Granola Parfaits *VEG, GF*

Fresh Whole Fruit *V, GF*

Sliced Fresh Fruit *V, GF*

Guacamole with Tortilla Chips *V, GF*

Pico de Gallo Salsa and Tortilla Chips *V, GF*

Vegetable Crudités with Dip *V, GF*

Seed, Oat & Dried Fruit Granola Bars *VEG, GF*

String Cheese *VEG, GF*

Tim's Chips *V, GF*

Homemade Truffle Popcorn *V, GF*

Popcorn Station (assorted flavors) *VEG, GF*

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BREAKFAST BUFFET

Breakfast Buffet includes fresh local bakery breakfast breads, sweet butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests 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

Seasonal Fruit Tartlets

VEG

Espresso Mocha Brownies

VEG

Banana Bread Pudding

Brioche Bread, Rum Caramel

Coconut Macaroons

VEG, GF

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

Roasted Peppers, Leeks, Fresh Herbs, Chevre

VEG, GF

Northwest Farmer's Scramble

Seasonal Squash, Fennel, Leek, Chive, Dill, Feta, Fingerling Potato

VEG, GF

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PLATED BREAKFAST

Plated breakfasts include fresh mini muffins and scones, Caffé 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

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

Luxe Breakfast Sandwich

Two Fried Eggs, Bacon, Farm Greens, Heirloom Tomato, White Cheddar Cheese, Garlic-Herb Aioli

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SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests minimum.

Salads

choose two

Baby Gem Salad

Thin Sliced Radish, Marcona Almond,
Cherry Tomato, Dill Vinaigrette VEG, GF

Classic Caesar

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

Poached Prawns

"Bloody Mary" Cocktail Sauce, Fresh
Lemon GF

Sides

choose two

Applewood Smoked Bacon

GF

Maple Link Pork Sausage

GF

Rosemary & Apple Chicken Sausage

GF

Olive Oil Roasted Fingerling Potato

V, GF

Citrus & Herb Grilled Asparagus

V, GF

Brunch Favorites

choose three

Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg,
Hollandaise Sauce

Crab & Asparagus Frittata

Dungeness Crab, Asparagus, Yukon Potato, Cream,
Parmesan

Red Flannel Hash

Beets, Potatoes, Bacon, Poached eggs

Fried Chicken & Country Biscuits

Maple Sausage Gravy, Mama Lil's Peppers

Royal Ranch Roast Beef

Grilled Onion Salad, Red Wine Sauce, Horseradish
Crème Fraiche GF

Grilled Chicken & Garganele Pasta

Parmesan Garlic Cream Sauce, Carrot, Brocollini

Desserts

Assorted Cakes & Tarts

VEG

Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

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LOCAL ARTISANS & PARTNERS

Copperleaf Restaurant & Bar and Cedarbrook Lodge's vision is to deliver a superb farm-to-table culinary experience to our guests, whether they're attending an event or joining us for lunch, dinner, or happy hour. This means beginning at the source - focusing on the right time and place for each ingredient.

Washington state farms, artisans, ranchers and fishermen are carefully chosen for their commitment to providing hand-selected superior products direct from their fields, trees, streams or pastures. Our partners are quality-driven devotees of responsible, sustainable, and fair-trade practices, and every product incorporated into our seasonal menus is thoughtfully considered and chosen by Cedarbrook's culinary team.

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*

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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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CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner includes 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.

Starters

choose one

Young Field Greens

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

Heirloom Tomato & Burrata Caprese

Fresh & Roasted Heirloom Tomatoes, Fresh Mozzarella, Pine Nuts, Aged Balsamico, Sea Salt, Olive Oil, Fresh Cracked Pepper *VEG*

Compressed Watermelon Salad

Arugula, Shaved Radish, Cucumber, Pickled Shallot, Watercress, Sweet Chili Dressing *GF, V*

Grilled Stone Fruit Salad

Butter Lettuce, Toasted Almonds, Manchego Cheese, Vanilla Citrus Vinaigrette *GF, VEG*

Small Plates

Upgrade option

Duck Confit

Whipped Truffle Chevre, Frisse, Citrus Supreme, Duck Fat Potato Chip *GF*

Dungeness Crab and Pea Salad

Radish, Snap Peas, Watercress, Mustard Vinaigrette *GF, DF*

Prosciutto De Parma

Arugula, Roasted Grapes, Marcona almonds, Parmesan Reggiano *GF*

Beet Carpaccio

Pea Shoots, Rouge Blue Cheese, Smoked Salt, Lemon Infused Olive Oil *GF, VEG*

Entrées

choose two

Filet Mignon

Beef Tenderloin, Spinach & Blue Cheese Whipped Potato, Grilled Seasonal Vegetables, Roasted Tomato Jus *GF*

Lemongrass Braised Short Rib

Honey Ginger Roasted Carrot, Coconut Jasmine Rice Cake, 5 Spice Jus *GF, DF*

Seared Airline Chicken Breast

Quiona & Spinash Chorizo Stuffed Baby Pepper, Grilled Seasonal Vegetables, Piquillo, and Marcona Almond Romesco *GF, DF*

Cedar Planked Wild Salmon

Beluga Lentils, Asparagus, Whipped Dill Crème Fraîche, Herb Pistou *GF*

Land and Sea "Paella"

Crispy Pork Belly & Seared Shrimp, Saffron Bomba Rice, Charred Peppers, Spring Peas, Preserved Lemon, Parsley, Sherry Jus *GF*

Mediterranean Polenta Cake

Preserved Tomato, Olive, Chevre, Braised Leek, Mushroom Ragout, Tomato Almond Sauce *GF, VEG*

Eggplant & Fava Bean Tagine

Dried Apricot, Stewed Tomatoes, Cauliflower Steak *GF, V*

Dungeness Crab Risotto

Carnaroli Rice, English Peas, Baby Carrot, Parmesan, Lemon *GF*

Kasuzuke Sablefish

Shiitake Dashi Glaze, Seasonal Greens, Mandarin, Scallion, Soba *GF, DF*

Desserts

choose one

Choose one option from the dessert menu

Ask us about our 3-3-3 menu!

Maximum of 12 guests

Enjoy Copperleaf favorites in a private setting. Each course offers three seasonal options, with starters and desserts individually plated and entrées served at full restaurant portions.

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.

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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. 15 guests minimum.

Starters

choose two

Marinated Mixed Stone Fruit

Arugula, Blueberry, Goat Cheese, Marcona Almonds, Pink Peppercorn Vinaigrette *VEG*

Green Goddess Salad

Farm Vegetables, Greens, Pea Shoots, Crispy Lentils, Creamy Herb & Almond Dressing *V, GF*

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Gem Lettuce Salad

Shaved Fennel, Radishes, Snow Pea, Herb Vinaigrette *VEG, GF*

Sides

choose two

Grilled Broccolini

Roasted Tomato-Pinenut Vinaigrette *VEG, GF*

Whipped Potatoes

Butter, Cream *GF*

Grilled Romanesco

Garlic Chips, Mama Lils Salt *VEG, GF*

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Grilled Beef Picanha

Black Beans, Rice, Roasted Mushrooms, Asparagus, Chimichurri *GF, DF*

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus *GF*

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Stonefruit Chutney, Chive Caper Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato, Romesco, Spring Onions

Coconut Curry

Jasmine Rice, Coconut Milk, Peppers, Summer squash, Ginger, Eggplant, Thai Basil *V, GF*

Dessert

Choose one to three options from the dessert menu

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THE GRAYS HARBOR 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 guests minimum.

Starters

choose two

Mediterranean Salad

Arugula, Kalamata Olive, Cucumber, Cherry Tomato, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Shallot Vinaigrette *VEG, DF*

Moroccan Vegetable Slaw

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

Baby Spinach Salad

Goat Cheese, Blackberry, Almonds, Sherry Vinaigrette *GF, VEG*

Sides

choose two

Patatas Bravas

Saffron Tomato Sauce, Roasted Garlic Aioli, Pickled Red Onions *VEG, GF*

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Grilled Zucchini

Garlic, Lemon, Mint *VEG, GF*

Entrées

choose two

Wild Caught Ling Cod En Papillote

Orzo Pasta, Braised Leeks, English Peas, Dill Butter Sauce

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus *GF*

Manzo Brasto

Braised Shortrib, Parmesan Grits, Grilled Broccolini, Sunday Gravy *GF*

Cauliflower Steaks

Wild Rice Pilaf, Onion, Celery, Bell Pepper, Tomato, Arugula Pistou *V, GF*

Dessert

Choose one to three options from the dessert menu

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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. 15 guests minimum.

Starters

choose two

Power Vegetables

Roasted Cabbage, Quinoa, White Beans,
Asparagus, Green Onions, Miso-Black
Garlic Vinaigrette *V*

Butter Lettuce

Grapefruit, Hearts of Palm, Hazelnuts,
Citrus Vinaigrette *GF, V*

Panzanella Salad

Heirloom Tomato, Cucumber, Basil, Burrata,
Grilled Bread, Aged Balsamic *VEG*

Sides

choose two

Roasted Fingerling Potatoes

Grain Mustard *GF, VEG*

Summer Ratatouille

Feta, Pinenuts *VEG, GF*

Roasted Brassicas

Parmesan, Romesco Sauce *VEG, GF*

Entrées

choose two

Roasted Steelhead

Caponata, Pine Nut, Artichoke, Fresh Basil *GF*

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Orange Couscous, Fava Beans, Preserved Lemon
Beurre Blanc

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Mustard Sauce *GF*

Dessert

Choose one to three options from the
dessert menu

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THE EVERGREEN 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. 15 guests minimum.

Starters

choose two

Grilled Cabbage, Frisse, Arugula Salad
Toasted Pistachio, Manchego, Tahini, Preserved
Lemon Vinaigrette [VEG](#), [GF](#)

Local Farm Stand Salad
Local Salad Mix, Cherry Tomato, Cucumbers, Corn,
Radish, Goat Cheese, Roasted Peach Vinaigrette
[VEG](#), [GF](#)

Baby Kale Salad
Roasted Strawberries, Marcona Almonds, Feta,
Roasted Shallot Vinaigrette [VEG](#), [GF](#)

Southwest Caesar
Chopped Romaine, Manchego, Cherry Tomato, Crispy
Corn Tortilla Strips, Ancho Chile Caesar Dressing [GF](#)

Sides

choose two

Roasted Seasonal Farm Fresh Vegetables
Aged Balsamic, Lemon Oil, Sea Salt [GF](#), [V](#)

Baby Red Norland Potatoes
Herbs, Lemon Zest, Smoked Paprika [GF](#), [V](#)

Grilled Asparagus
Grilled Spring Onion Relish [GF](#), [V](#)

Entrées

choose two

Lemon Garlic Herb Marinated Chicken Breast
Snap Peas, Mushrooms, Mustard Sauce [GF](#)

Roasted PNW Salmon
Cous Cous, Roasted Turnips, Basil Pesto,
Cherry Tomato

Risotto
Blistered Cherry Tomato, Grilled Corn, Swiss Chard,
Parmesan, Cream [VEG](#), [GF](#)

Braised Beef Short Rib Bourguignon
Balsamic Roasted Onion, Bacon, Mushroom,
White Cheddar Grits, Red Wine Jus [GF](#)
[Add Braised Lamb Shank](#)

Dessert

Choose one to three options from the
dessert menu

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DESSERTS

Select up to three desserts to enjoy with your dinner buffet. Select one dessert to enjoy with your plated dinner.

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Coconut Chocolate Mousse Cake

*Mango, Raspberry, Passion Fruit,
Macadamia Nut* VEG

White Chocolate Genoise

*Peach, Raspberry, Candied Pecan,
Chantilly Cream* VEG

Carrot Cake

*Spiced Carrot Cake, Pineapple, Nuts,
Cream Cheese Icing* VEG

French Macarons

VEG, GF

Guinness Chocolate Cake

VEG

Decadence Torte

Peach Almond Cake

VEG

Basque Cheesecake

Huckleberry Compote VEG

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SPRING & SUMMER WEDDING MENU

Canapés & Welcome Bites

Dungeness Crab Roll

Fresh Herbs, Cucumber, Rice Paper *GF, DF*

Alderwood Smoked Salmon Crostini

Goat Cheese-Chive Mousse, Fried Capers, Arugula

Beef Sirloin Toast

Brioche, Cambozola, Grilled Spring Onion

Beet & Fresh Mozzarella Skewer

Basil, Balsamic *VEG, GF*

Starters - Spring Garden Table

Butter Lettuce & Strawberry

Manchego, Toasted Almond, Vanilla Vinaigrette *VEG, GF*

Bucatina

English Peas, Asparagus, Brioche Croutons, Fresh Herbs, Lemon, Olive Oil *VEG*

Sides

Seasonal Roasted Vegetables

Balsamic, Fine Herbs *V, GF*

Cedarbrook Mac & Cheese

Toasted Breadcrumbs *VEG*

Thyme Rolls & Whipped Butter

Seasonal Entrées

Coriander Crusted Steelhead

Cous Cous, Sautéed Snap Peas, Olive & Red Pepper Tapenade, Harissa Beurre Blanc

Pesto Pasta Primavera

Summer Squash, English Peas, Roasted Pepper, Spinach, Sun-Dried Tomato, Parmesan *VEG*

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Dried Fruit Chutney, Chive Caper Sauce *GF*

Pacific Northwest Peppercorn Crusted Beef Sirloin

Stewed White Beans, roasted Asparagus, Mushroom Demi-Glace *GF*

Carving Station

Pacific Northwest Roasted New York Strip

Red Wine Jus, Horseradish Crema

Dessert - optional

Strawberry Shortcake Tiramisu

Vanilla Cream, Macerated Berries

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Cold Hors D'Oeuvres

Chef's Choice

Shrimp Toast

Brioche Toast, Lemon Aioli, Aleppo Pepper, Celery

Pimento Cheese Gougere

Chive VEG

Dungeness Crab Fresh Roll

Rice Paper Wrapped, Noodle, Herbs GF, DF

Alderwood Smoked Salmon Crostini

Goat Cheese Chive Mousse, Fried Caper, Arugula

Roasted Beef Sirloin Toasts

Brioche Toast, Cambozala, Onion Jam VEG

Olive Tapenade Crostini

Goat Cheese Sherry Mousse, Sweet Pepper VEG

Vermont Aged Cheddar Crostini

Pecan Raisin Jam VEG

Beet & Fresh Mozzarella Caprese Skewer

Balsamic, Basil VEG

Grilled Pear Toast

Bleu Cheese Crème Fraîche, Prosciutto, Pistachios

Pea-Mint Smash

Avocado, Wasabi, Endive Spoon GF V

Smoked Scallop Poke Spoon

Wasabi Tobiko

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Warm Hors D'Oeuvres

Chef's Choice

Char Siu Steam Bun

Pork Belly, Pickled Carrots & Daikon, Hoisin Aioli, Chili Crisp (Add Short Rib)

Potatoes Raclette

Melted French Farmhouse Cheese, Pickled Mustard Seeds

Baked Brie Tart

Honey Baked Apples Compote VEG

Fried Chicken Sandwich

Gochuchang, Kimchi, Sriracha Aioli

Chicken Tinga Sopes

Avocado Mousse, Pumpkin Seed, Cilantro GF

Beef and Lamb Kofta

Labneh, Sumac, Vinegar Shallots

Quinoa Pakora

Curry Yogurt VEG, DF

Dungeness Crab Cake

Harissa Aioli DF

Spinach Spanakopita

Spinach, Feta VEG

Smoked Brisket Slider

Spicy Pepper Salad, BBQ Sauce DF

Vegetable Spring Roll

Sweet Chili Glaze VEG, DF

Mushroom Bruschetta

Parmesan, Balsamic Reduction VEG

Spanish Tortilla

Boqueron, Pimenton Aioli

Mini Beef Sliders

Special Sauce, 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, Eggplant & Summer Squash, Marinated Artichokes & Mushrooms, Sun-Dried Tomato Pesto, Fresh Mozzarella, 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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RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef.

Whole Painted Hills Prime Rib

Whole Grain Mustard Jus GF

(priced 8oz per person)

Chateaubriand of Beef Tenderloin

Sauce Chateau or Béarnaise Sauce GF

Pure Country Porchetta

Citrus-Herb Stuffing, Potato Rolls, Aioli GF

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 - 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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COMPLETE MEETING PACKAGE PLANT-BASED BREAKFAST

Complete Meeting Package Breakfast includes Caffé D'arte coffee, Smith Tea, assorted chilled juices, and sodas.

Northwest Breakfast Selections

Whole Mixed Fruit
Assorted Vegan Breakfast Muffins
Breakfast Toast and Vegan Butter
Quinoa & Farro Oatmeal, Nuts, Berries, Dried Fruit, Agave & Brown Syrup
Seasonal Fruit & Granola Parfait, Chia Pudding, Maple Syrup

Breakfast Upgrade Options

Choice Of:

Breakfast Burrito
Field Roast Or Impossible, Potato, Cheese,
Salsa, Cup of Berries
VEG

Or

Power Breakfast Bowl
Quinoa, Sunflower Seeds, Edamame,
Toasted Millet Granola, Avocado, Cashew
Curry Sauce VEG

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PLANT-BASED BREAKFAST BUFFET

*Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests minimum.*

Starters

Ancient Grains Oatmeal

*Cracked Farro Porridge, Organic Quinoa,
Nuts, Berries, Dried Fruit, Agave, Brown
Sugar V, GF*

Seasonal Fruit & Granola Parfait

Cashew Yogurt, Apple Syrup V, GF

Seasonal Sliced Fresh Fruit

V, GF

Desserts

choose two

Coconut Nutella French Toast

Agave Syrup V

Warm Semolina Fritters

House Made Jam V

Banana Ginger Muffin

Banana Caramel, Chocolate Berry Muffin V

Entrées

choose two

Squash & Grits

Harissa Sauce V, GF

Avocado Toast Bar

Arugula, Radish, Tomato, Cucumber V

Scrambled "Eggs"

Portobello Mushroom, Spinach V, GF

Plant Based Sausage & Vegetable Hash

*Beyond Meat Breakfast Sausage, Onion,
Sweet Pepper, Butternut Squash V, GF*

Farmhouse Tofu Scramble

*Kale, Summer Squash, Caramelized
Onions, Fresh Herbs V, GF*

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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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PLANT-BASED DINNER BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee and Smith Tea included.
15 guests minimum.

Starters

choose two

Smoked Tofu Fresh Rolls

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

Celery Root & Green Apple Soup

Hazelnut Oil *V, GF*

Everything Salad

Endives, Frisée, Baby Kale, Pecan, Strawberry, Pickled Beets, Currants, Everything Spice, Tahini Vinaigrette *V, GF*

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil *V, GF*

Sides

choose two

Grilled Rapini

Orange, Almond *V, GF*

Whipped Garnet Yam

Truffle, Rosemary *V, GF*

White Bean Cassoulet

Sage, Bread Crumbs *V*

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lil's *V, GF*

Cauliflower & Artichoke Gratin *V, GF*

Entrées

choose two

Coconut Curry

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

"Bolognese" Rigatoni

Plant-Based Italian Sausage Ragu, Toasted Cashew, Basil *V*

Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root Vegetables, Saffron, Harissa *V, GF*

Potato Gnocchi

Foraged Mushroom, Butternut Squash, Peas, Toasted Pecan, Fried Sage *V*

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut *V, GF*

Warm Apple Crisp

Oat Strudel *V, GF*

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CEDARBROOK

BAR MENU

Additional beverages may be available upon request.

All prices are based on a hosted bar. Non-hosted bar is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced at market price.

LIQUOR

Standard

Featuring Spirits by LeVecke

Vodka

gluten free, distilled 6 times
Missouri, USA

Gin

classic London dry profile
Hawaii, USA

American Whiskey

corn, malt, rye
Kentucky, USA

Scotch

malted barley, corn
Speyside, Scotland

Bourbon Whiskey

Kentucky corn
Mira Loma, USA

Silver Rum

column distilled
Barbados

Gold Tequila

agave, cane sugar
Tequila, Mexico

Classic

Tito's Vodka

Bombay Dry Gin

Jim Beam Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Bacardi Silver Rum

Sauza Silver Tequila

Premium

Grey Goose Vodka

Bombay Sapphire Gin

Knob Creek Rye Whiskey

Johnny Walker Black Lable Scotch

Maker's Mark Bourbon

Crown Royal

Cruzan Rum

Milagro Tequila

Hennessey VS

CEDARBROOK

BAR MENU

Additional beverages may be available upon request.

All prices are based on a hosted bar. Non-hosted is available upon request. Top Shelf spirits may be substituted based on market price.

WINE

Standard

Chardonnay - Boomtown
Pinot Gris - Vino House of Smith
Cabernet - Portlandia
Red Blend - Stonecap Mountain

Classic

Chardonnay -Argyle
Pinot Gris - Rainstorm Oregon
Rose - Revelation by Goose Ridge Gap
Cabernet - Substance House of Smith
Pinot Noir - Dough Oregon
Red blend - Hedges CMS

Premium

Chardonnay -Willamette Valley Vineyards
Pinot Gris - Ponzi Willamette Valley
Sauvignon Blanc - Substance
Rose - Argyle Willamette Valley
Cabernet - First Flight Cabernet by Goose Ridge
Pinot Noir - Inscription Willamette Valley
Red blend -Townshend GSM Columbia Valley
Syrah - Owen Roe Umbris

BEER

Domestic

Rainier
Budweiser
Bud Light

Imported / Microbrew

Stella Artois
Modelo Especial
Elysian "Space Dust" IPA
Georgetown Bodhizafa IPA
Schilling Local Legends Cider
Golden Pilsner
Rooftop Brewery IPA
Freemont Brewing (NA)

CEDARBROOK

BAR MENU

Full wine list available. Additional beverages may be available upon request.

NON-ALCOHOLIC

House

Soda: Coke Products
Bottled Juices

Premium

Acqua Panna Still
& San Pellegrino Sparkling

CEDARBROOK

BAR MENU

*Additional beverages may be available upon request.
All prices are based on a hosted bar. Non-hosted bar is available upon request.*

BAR ENHANCEMENTS

Minimum of 15 guests

BLOODY MARY DIY EXPERIENCE

Elevate your event by adding our Bloody Mary Bar where you can help create personalized, Instagram-worthy cocktails. To include a selection of premium vodkas, house made mixes and creatively delicious garnishes. Whether it's smoked bacon, fresh crab claws, or bleu cheese stuff olives or all the above and more, your guests will always remember the experience.

THE BUBBLES BAR

This addition to your event will provide an educational and enjoyable experience for your guests as they try and compare different types of sparkling beverages. They will have the opportunity to sample a range of options including Prosecco, Brut, Muscato, and other Sparkling Wines. To further enhance their experience, they can get creative and customize their drinks with fresh purees and seasonal fruits.

THE ART OF SMOKE

Looking to add some excitement to your event? How about trying smoked cocktails? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that is sure to tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, which includes smoked bacon as well as smoke-infused ice cubes, this experience is sure to be a hit with your guests. Don't miss out on this unique and unforgettable addition to your event!