

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

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

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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