

COMPLETE MEETING PACKAGE
PLANT-BASED
BREAKFAST

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

Northwest Breakfast Selections

Whole Mixed Fruit
Assorted Vegan Breakfast Muffins
Chocolate Berry & Raspberry Oat Scones
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

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.

PLANT-BASED BREAKFAST
BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee, and Smith Tea included.
20 guest 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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GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free

PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee, and Smith Tea included.
20 guest 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 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. Café D'arte 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

Everything Salad

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

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lils V

Sides

choose two

Braised Rapini

Orange, Almond V, GF

Whipped Garnet Yam

Truffle, Rosemary V, GF

Cassoulet with Bread Crumbs V

Cauliflower & Artichoke Gratin V

Entrées

choose two

Coconut Curry

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

"Bolognese" Rigatoni

Impossible Ragu, Toasted Cashew, Basil V

Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root Vegetables, Saffron, Harisa V, GF

Potato Gnocchi

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

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut V

Warm Apple Crisp

Oat Strudel V

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