

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Café 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 for \$10.

Starters

choose one

Seasonal Soup

Young Field Greens

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

Heirloom Tomato & Burrata Caprese

Basil, Aged Balsamico, Sea Salt, Olive Oil,
Fresh Cracked Pepper *VEG, GF*

Roasted Strawberry Salad

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

Small Plates

Upgrade options available

Prosciutto de Parma

Arugula, Castelvetrano Olive, Pickled
Strawberry, Parmesan Reggiano *GF*

Dungeness Crab and Pea Salad

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

Warm Confit Duck & Lentil Salad

Sauteed 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

Potatoes Colcannon, Grilled Asparagus, Caramelized Fennel,
Lemon Caper Butter Sauce *GF*

Coriander Crusted Salmon

Cous Cous, Fava Beans, Spring Onion, Olive and Red Pepper
Tapenade, Harissa Butter Sauce

Land and Sea

Grilled Beef Tenderloin and Wild Prawns, Rapini, Baby Carrot,
Whipped Yukon Potatoes, Bordelaise Sauce *GF*

Pesto Pasta Primavera

Summer Squash, English Pea, Roasted Pepper, Spinach, Sun Dried
Tomato Cream Sauce *VEG*

Dungeness Crab Risotto

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

Cocoa Rubbed Pork Tenderloin

Pommes Dauphin, Broccolini, Cherry-Port Sauce

Desserts

choose one

Coconut Chocolate Mousse Cake

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

White Chocolate Genoise

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

Tiramisu

Chocolate Ganache Espresso
Sauce *VEG, GF*

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.

THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Café D'arte 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 Almonds, 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

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

Stir Fry Green Beans

Garlic Chips, Mama Lils Salt VEG, GF

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Peppercorn Crusted Beef Sirloin

Stewed Lentil, Seasonal Vegetable, Mushroom Demi-Glace GF

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

Carrot Cake & French Macaroons

VEG, GF

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



THE GRAYS HARBOR BUFFET

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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

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

Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Seasonal Vegetable, Jasmine Rice VEG, GF

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus GF

Beef Coulotte

Stewed Lentils, Grilled Asparagus, Peppercorn Sauce GF

Spiced Pork Loin

Polenta, Roasted Cippolini Jus, Plum Jus GF

Dessert

Guinness Chocolate Cake

VEG

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MADRONA BUFFET

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Starters

choose two

Power Vegetables

Roasted Cabbage, Quinoa, White Beans, Asparagus, Green Onions, Miso-Black Garlic Vinaigrette GF, VEG

Butter Lettuce

Grapefruit, Hearts of Palm, Hazelnuts, Citrus Vinaigrette GF, VEG

Summer Caprese

Baby Gem, Tomato, Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil, Sea Salt GF, 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, Basil Butter Sauce GF

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce GF

Herb Marinated Chicken Breast

Orange Couscous, Fava Beans, Preserved Lemon Sauce GF

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, 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, Red Wine Vinaigrette *GF*

Local Farm Stand Salad

local salad mix, cherry tomato, cucumbers, corn, radish, goat cheese, Roasted Peach Vinaigrette *VEG, GF*

BLTA Salad

Bacon, Tomato, Iceberg, Avocado, Garlic Croutons, Basil Vinaigrette *DF*

Roasted Cauliflower Caesar

Baby Kale, Croutons, Lemon-Anchovy Dressing, Parmesan Reggiano *VEG, GF*

Sides

choose two

Grilled Asparagus

Sweet Chili Sauce, Feta, Peanuts *GF, VEG*

Grilled Mediterranean Summer Vegetables

squash, zucchini, sweet peppers, cherry tomato *GF, VEG*

Whipped Sweet Potatoes

Butter, Rosemary *GF, VEG*

Entrées

choose two

Roasted Chicken Breast

Snap Peas, Mushrooms, Mustard Sauce *GF*

Roasted PNW Salmon

Cous Cous, Roasted Turnips, Basil Pesto, Cherry Tomato *GF*

Curried Risotto

Roasted Romanesco, English Peas, Tokyo Turnips *VEG, GF*

Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi *GF*

Dessert

Peach Almond Cake

V

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