

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*

Seasonal Fruit & Granola Parfait
Cashew Yogurt, Apple Syrup

Seasonal Sliced Fresh Fruit

Desserts

choose two

Vegan Coconut Nutella French Toast
Agave Syrup

Warm Semolina Fritters
House Made Jam

Banana Ginger Muffin
Banana Caramel, Chocolate Berry Muffin

Entrées

choose two

Blackened Seasonal Squashes & Grits
Vegan Butter-Harissa Pan Sauce

Avocado Toast Bar
Arugula, Radish, Tomato, Cucumber

Vegan Egg Benedict
*Portobello Mushroom, Spinach,
Vegan Hollandaise*

Plant Based Sausage & Vegetable Hash

Farmhouse Tofu Scramble
Soy Cheese Shreds, Fresh Herbs

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
LUNCH
BUFFET

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

Starters

choose two

Tomato-Basil Soup
Fennel, Leek & Olive Oil

Super Salad
*Kale, Spinach, Arugula, Sunflower Seeds,
Smoked Almond, Cashews, Pumpkin Seeds,
Cranberry, Blueberries, Radish, Avocado, Lentils,
Herb Vinaigrette*

Mixed Green Salad
*Mixed Baby Head Lettuce, Shaved Squash,
Fennel, Apple, Hazelnut, Mustard Vinaigrette*

Moroccan Chickpea Salad
*Carrot, Pistachio, Arugula, Raisin, Harissa,
Vegan Feta, Sunflower Seeds, Oregano Vinaigrette*

Sides

choose one

Grilled Brocollini
Preserved Lemon, Olive Oil

Braised Greens
Red Wine, Apricots

Whipped Potato
Chive, Olive Oil

Entrees

choose two

House Made Spanakopita
*Phyllo, Spinach, Vegan Feta, Shallot,
Pine Nut Butter*

Enchilada
*Yam, Squash, Charred Pasilla Pepper, Chile
Mole, Pumpkin Seed Vegan Crema*

Deep Dish Pan Pizza Three Ways
*Pesto with Seasonal Vegetables
Vegan Pepperoni
Olive Oil, Cashew Cheese, Rosemary, Mushroom*

Orecchiette Pasta Primavera
*Basil Pistou, Roasted Peppers, Artichokes,
Grilled Squash, Olive Oil, Fresh Herbs, Creamy
Tomato Sauce*

Desserts

Assorted Vegan Cookies & Brownies

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
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

Celery Root & Green Apple Soup

Hazelnut Oil

Incredible Salad

Endives, Frisée, Brassicas, Baby Kales, Pecans, Strawberries, Pickled Vegetables, Currants, Baby Beets, Cashew Cheese, Tahini Dressing

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil

Shaved Cauliflower Caesar

Focaccia Croutons, "Parmesan Cheese", Lemon Caper Dressing

Sides

choose two

Braised Rapini

Orange, Almond

Whipped Garnet Yam

Truffle, Rosemary

"Mac & Cheese"

Cauliflower & Artichoke Gratin

Braised Cranberry Beans

Kraut, Cornbread Crumble

Entrées

choose two

Double Bacon Impossible Burger Sliders

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

Coconut Curry

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

"Bolognese" Rigatoni

"Parmesan", Nut Ricotta, Basil

Bejeweled Rice Pilaf

Basmati Rice, Curried Carrot, Sweet & Sour Raisins, Pistachio, Marcona Almond, Green Onion

Yukon Potato Gnocchi

Foraged Mushrooms, Butternut Squash, Peas, Pecans, Brown "Butter"

Dessert

Flourless Vegan Chocolate Cake

Raspberries, Hazelnuts

Warm Apple Crisp

Oat Strudel

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.

COMPLETE MEETING PACKAGE
PLANT-BASED
BREAKFAST

Complete Meeting Package Breakfast includes Starbucks coffee and Smith Tea, assorted chilled juices and sodas.

NW Continental 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, Cashew Yogurt, Apple Syrup

Breakfast Upgrade Options

Choice Of:

Tex-Mex Breakfast Burrito
*Soyrizo, Potato, Vegan Shredded Cheese,
Salsa, Cup of Berries*

Or

Power Breakfast Bowl
*Quinoa, Sunflower Seeds, Edamame,
Toasted Millet Granola, Avocado, Cashews,
Agave-Apple Cashew Yogurt Sauce*