



CEDARBROOK  
LODGE

# BANQUET MENUS

*Spring & Summer Edition*







FOOD  
**ETHOS**

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Cedarbrook Lodge's food and beverage vision is centered around three pillars. First, culinary sustainability; second, the heart of the experience; and thirdly, inspiration, discovery and 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 David Mitchell.



## DAVID MITCHELL

EXECUTIVE CHEF

Chef David Mitchell brings a passion for culinary excellence and an emphasis on locally grown, sustainable ingredients to Cedarbrook Lodge. Over the past 18 years, he has trained extensively in French cuisine while utilizing the bounty of the Pacific Northwest.

Originally from East Bay, CA, David began his career in the kitchens of the Bay Area, working in some of the city's best restaurants. He moved to the Pacific Northwest in 2005 working as the Executive Sous Chef at the Harborside Bistro in Bellingham. Missing the Sunshine of California, David moved back in 2008 to work at the famed Duck Club at the Lafayette Park Hotel. After a few years, David realized that the PNW was where he wanted to be - the shortened produce seasons present challenges that only careful planning and creativity can solve. After seven years at Chef In The Hat, David joined Columbia Hospitality as Chef de Cuisine at Copperleaf Restaurant & Bar at Cedarbrook Lodge, then moved to the Hearth Restaurant at the Heathman Hotel in Kirkland. David is proud to be part of the Copperleaf team again and continue the outstanding culinary traditions of the acclaimed Chefs before him.

David 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**

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*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](mailto: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 breakfast and lunch
- 1/2 day meeting with breakfast, lunch and dinner
- 1/2 day meeting with lunch and dinner
- Full day meeting without meals
- Full day meeting with breakfast and lunch
- Full day meeting with breakfast, 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 Starbucks coffee, Steven Smith teas, and assorted chilled juices and sodas.

## *Northwest Breakfast Selections*

Whole Mixed Fruit  
Pastries  
Scrambled Eggs  
Oatmeal Bar  
Greek Yogurt and Fruit Parfaits  
Chef's Daily Enhancement

## *Breakfast Upgrade Options*

Organic Egg & Cheddar Breakfast Sandwich VEG  
Crepe Bar with Nutella, Banana, Berry Jam, Whipped Cream, Powdered Sugar VEG  
Cedarbrook Breakfast Burrito with Organic Eggs, Spanish Chorizo, Potatoes, Fresh Salsa, Chipotle Aioli  
Croissant Breakfast Sandwich with Fried Eggs, Cheddar Cheese, Bacon, Arugula, Sriracha Aioli  
Chicken Breakfast Sausage GF/DF  
Pork Breakfast Sausage GF/DF  
Smokey Bacon GF/DF  
Butter Milk Biscuits & Sausage Gravy  
Breakfast Potatoes GF/VEG  
Traditional Eggs Benedict (1 each)  
Crab Benedict  
Salmon Lox Benedict  
Fall Harvest Quiche with Goat Cheese, Fall Squash, Fresh Herbs - 8 orders VEG

*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  
**BREAK 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.

GF/DF/VEG Available upon Request

*Mid-Morning*

MONDAY  
Nut & Fruit Kind Bars  
Sliced Fresh Fruit

TUESDAY  
Cardamom Coffee Cake Cubes  
Sliced Fresh Fruit

WEDNESDAY  
Fruit Filled Beignets  
Sliced Fresh Fruit

THURSDAY  
Raspberry Oat Bites  
Sliced Fresh Fruit

FRIDAY  
Mini Chicken & Waffle  
Sliced Fresh Fruit

SATURDAY  
Chef's Choice

SUNDAY  
Chef's Choice

*Midday*

MONDAY  
Cucumber - goat cheese with sweet peppers

TUESDAY  
Brownies with Cream Cheese Kisses  
Crudité Cups

WEDNESDAY  
Lemon Bars with Raspberry Power  
Protein Coconut Truffles

THURSDAY  
Mini Blueberry Scone  
Cucumber-Dill Sandwich

FRIDAY  
Churros, Cream & Jam  
House-Made Trail Mix Cups

SATURDAY  
Chef's Choice

SUNDAY  
Chefs Choice

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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*

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Grilled Zucchini Salad

Baby Kale, Feta Cheese, Pistachio,  
Cherry Tomato, Mint, Herbs Vinaigrette  
VEG/GF

Baby Spinach & Quinoa Salad

Hard Boiled Egg, Spring Pea, Blueberry,  
Fromage Blanc, Pickled Red Onions,  
Sherry Vinaigrette GF

*Sides*

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Sautéed Spinach

Garlic, Olive Oil, Lemon VIGF

Smash Fried Fingerling Potato

Rosemary Salt VIGF

*Entrées*

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Roasted All-Natural Pork Loin

Grilled Spring Onion & Apricot,  
Rosemary Sauce GF

Steelhead Trout

Moroccan Couscous, Harissa Beurre  
Blanc, Fava Bean

Cavatelli Pasta Primavera

Snap Pea, Squash, Olive, Asparagus,  
Sundried Tomato, Basil Pesto Cream  
VEG

*Desserts*

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

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COMPLETE MEETING PACKAGE  
PLANT-BASED

# BREAKFAST

*Complete Meeting Package Breakfast includes Starbucks 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, Cashew Yogurt, Apple Syrup

## *Breakfast Upgrade Options*

*Choice Of:*

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

Or

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

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À LA CARTE

# SNACKS & BEVERAGES

Available for all meeting packages.

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## 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 (8 AM - 5 PM)

Coffee, Tea, Juices, Sodas, Snacks

## BY THE GALLON/CARAFE

Starbucks Coffee/Steven Smith Tea/Hot Cider/Hot Cocoa

Steven Smith 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 Sourdough Bread VEG

Mini Muffuletta Rolls

Theo's Chocolate Covered Strawberries VEG, GF

## 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

Fruit & Mint Skewers & Greek Vanilla Yogurt Dip

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 VEG, GF

Seed, Oat & Dried Fruit Granola Bars VEG, GF

String Cheese VEG, GF

Tim's Chips/TERRA Vegetable Chips V, GF

Homemade Truffle Popcorn V, GF

Popcorn Station (assorted flavors) VEG, GF

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# BREAKFAST BUFFET

Breakfast Buffet include fresh local bakery breakfast breads, sweet butter, juice, Starbucks coffee, and Steven Smith teas. 20 guest 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

Raspberry Bars  
Sweet Oats, Raspberry Purée VEG

Espresso Mocha Brownies  
VEG

Banana Plantation Rum 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 & Onion GF

Cinnamon Sugar French Toast  
Macrina Bakery Brioche, Candied Pecan, Maple Syrup, House-Made Apple Butter VEG

Traditional Eggs Benedict  
Carlton Farms Smoked Ham, Poached Egg, Scratch-Made Hollandaise Sauce

Denver Frittata  
Black Forest Ham, Red & Green Pepper, Onion, Cheddar Cheese GF

Northwest Farmer's Scramble  
Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curd, Fingerling Potato  
VEG, GF

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# 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,  
Nut, Berry, 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

Blackened Seasonal Squashes & Grits  
Vegan Butter-Harissa Pan Sauce V, GF

Avocado Toast Bar  
Arugula, Radish, Tomato, Cucumber V

Vegan "Eggs" Benedict  
Portobello Mushroom, Spinach, Vegan  
Hollandaise V, GF

Plant-Based Sausage & Vegetable Hash  
Beyond Meat Breakfast Sausage, Onion,  
Sweet Pepper, Squash V, GF

Farmhouse Tofu Scramble  
Soy Cheese, Fresh Herbs V, GF

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PLATED  
**BREAKFAST**

*Plated breakfasts include fresh mini muffins and scones, Starbucks 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*

Avocado Toast & Egg Sandwich

*Fried Egg, Smashed Avocado, Cheddar, Applewood Smoked Bacon*

Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

*Butter-Crisped Hash Brown, 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 Curd, Fingerling Potato VEG, GF*

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# SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Starbucks coffee, and Steven Smith teas. 20 guest minimum.

## *Salads*

choose two

### Baby Gem Salad

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

### Classic Caesar Salad

Shaved Parmesan, Charred Lemon,  
Garlic, Black Pepper Emulsion, Herb  
Crouton

### Grilled Broccolini

Oven Roasted Tomato Vinaigrette, Pine  
Nut, Charred Lemon VEG, GF

### 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

## *Brunch Favorites*

choose three

### Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg, Hollandaise  
Sauce

### Rosemary Chicken Breast

Fingerling Potato, Piquillo Pepper, Salsa Verde,  
Walla Walla Onion Jam DF, GF

### Pacific Crab, Spinach & Artichoke Gratin

Dungeness Crab & Chilean Red Crab, Marinated  
Artichokes, Yukon Potato, Cream, Parmesan Cheese

### Fried Chicken & Macrina Country Biscuits

Maple Sausage Gravy

### Sliced Royal City Ranch Roast Beef

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

### Grilled Chicken & Garganele Pasta

Parmesan Garlic Cream Sauce, Carrot, Broccolini

## *Desserts*

### Assorted Cakes & Tarts

VEG

### Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

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# LOCAL ARTISANS & PARTNERS

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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 Starbucks 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

### Heart Of Romaine

Crisp Romaine Heart, White, Garlic Crouton  
Parmigiano, Anchovy Dressing

### Tomato & Buratta

Hazelnut, Truffle Oil, Micro Green,  
Aged Balsamic VEG, GF

### Market Greens

Cucumber, Carrot, Tomato, Crouton,  
Creamy Italian Dressing VEG

### Squash Salad

Herb-Grilled Squash and Zucchini, Fire  
Roasted Pepper, Grilled Street Corn,  
Cotija Cheese, Avocado Vinaigrette  
VEG, GF

## Desserts

choose one

### Chocolate Decadence

Namaleka Cream, Strawberry  
Compote VEG

### Peach Almond Cake

White Chocolate, Pecan,  
Sponge Cake VEG

### Berry Crisp

Oat Streusel, Mixed Berry, Whipped  
Cream VEG

## Large Plates

choose two

### Jeweled Salmon

Jasmine Rice Pilaf with Edamame, Cherry, Orzo  
Pasta, Purple Carrot, Chataney Carrot Butter  
Sauce GF

### Seared Steelhead Trout Picatta

Whipped Yukon Potato, Grilled Asparagus,  
Balsamic Roasted Roma Tomato, Lemon  
Caper Butter Sauce GF

### Poulet Au Sage Beurre Blanc

Grilled Chicken Breast, Roasted Red Pepper,  
Whipped Yukon Potato, Crumbled Goat cheese,  
Baby Patty Pan Squash, Lemon Garlic Spinach,  
Caramelized Mushroom, Sage Beurre Blanc GF

### Grilled Painted Hills Beef Short Rib

White Cheddar Grits, Caramelized Eggplant,  
Escarole, Chiogga Beet, Braising Jus,  
Chimichurri GF

### Summer Bounty Risotto

Carnaroli Rice, Baby Carrot, English Pea, Baby  
Fennel, Snap Pea, Patty Pan Squash, Summer  
Savory, Chive, Lemon, Marcona Almond  
VEG, GF

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# CEDARBROOK SACK LUNCH

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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. Vegetarian options are available.

## *Signature Sandwiches & Wraps*

### Roasted Turkey Breast & Avocado Sandwich

*Swiss Cheese, Herb Mayonnaise, Arugula*

### Classic BLT

*Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato, Dijonnaise DF*

### Mushroom "Caprese" Sandwich

*Fresh Mozzarella, Red Pepper Jam, Basil, Balsamic Emulsion VEG*

### Roasted Beef & Carmelized Onion Sandwich

*Bleu Cheese Crème Fraiche, Arugula*

### Curry Chicken Wrap

*Celery Hearts, Raisin, Apple, Romaine Lettuce,  
Madras Curry Yogurt Dressing*

### Harvest Wrap

*Falafel, Eggplant, Tomato, Mushroom, Tahini Sauce, Arugula, Edamame,  
Hummus VEG*

### Smoked Salmon Wrap

*Goat Cheese Mousse, Arugula, Quinoa, Artichoke, Capers,  
Pickled Red Onion*

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# PLATED FARMHOUSE SOUPS & SALADS

*Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.*

## *Soups*

*choose one*

### Tomato-Fennel

*Imported Italian tomatoes stewed with Fennel & Garlic VEG, GF*

### P.N.W. Clam 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 Seed, Green Apple, Cabbage, Pumpkin Seed, Feta Cheese, Honey Basil Vinaigrette*

### Market Greens

*Cucumber, Carrot, Tomato, Crouton, Creamy Italian Dressing VEG*

### Wedge Salad

*Bleu Cheese, Applewood Smoked Bacon, Pickled Red Onion, Cherry Tomato, Bleu Cheese Dressing*

### Heart Of Romaine

*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 Starbucks coffee, and Steven Smith teas.  
20 guest minimum.

## *Soups*

choose one

### Tomato-Fennel

Imported Italian Tomatoes stewed with Fennel and Garlic  
VEG, GF

### Chicken & Wild Rice

Roasted Chicken, Wild Rice, Carrot, Celery, Onion, Fresh Herbs, Lemon  
GF

### Potato Leek

Yukon Potato, Leek, Cream, Black Pepper, Garlic  
VEG, GF

### Spring Vegetable Minestrone

Summer Squashes, Cranberry Bean, Tomato, Onion, Garlic, Basil  
V, GF

## *Butcher Block Board*

### Delicatessen Meats

Black Forest Ham, Smoked Turkey, Genoa Salami, Grilled Chicken, Roast Beef  
GF

### Classic Accoutrements

Dijon, Dijonnaise, Mayonnaise, Buttermilk Ranch, Balsamic Vinaigrette  
GF

### Deli Cheeses

Cheddar, Provolone, Smoked Gouda, Young Swiss, Pepper Jack  
VEG, GF

### Market Greens

Cucumber, Carrot, Tomato, Crouton, Creamy Italian Dressing  
VEG

### Sliced Artisan Breads

Selection of:  
Baguette  
Sliced Sourdough Whole Wheat Bread  
GF Available +\$3pp

### Vegetable Cruudités - Raw & Marinated

Cucumber, Radish, Bell Pepper, Marinated Mushrooms, Celery, Lacinato Kale, Pickled Cauliflower, Carrot, Broccoli, Fennel, Seasonal Spread  
VEG, GF

## *Desserts*

Bakery Fresh Brownies, Lemon Bars & Cookies

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# HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.  
20 guest minimum.

## Starters *choose two*

### Tomato-Fennel

Imported Italian Tomato stewed with Fennel and Garlic  
VEG, GF

### Heirloom Bean Salad

Cherry Tomato, Cucumber, Pickled Red Onion,  
Sweet Drop Pepper, Fresh Herbs GF V

### Market Greens

Cucumber, Carrot, Tomato, Crouton, Creamy  
Italian Dressing VEG

### Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted  
Coriander Vinaigrette VEG, GF

## Sides *choose two*

### Moroccan Roasted Summer Vegetables

Yellow Squash, Carrot, Cauliflower, Broccoli,  
Za'atar Spice, Cumin Yogurt VEG, GF

### Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

### Hasselback Potato

Rosemary Salt V, GF

### Turmeric Rice

Basmati Rice, Raisin, Pea, Carrot  
VEG, GF

## Entrées *choose two*

### Dijon Pork Loin

Wild Rice Pilaf, Rainbow Chard, Mustard Sauce GF

### Coriander Crusted Steelhead

Mediterranean Cous-Cous, Harissa Beurre Blanc,  
Snap Pea

### Roasted Top Sirloin

Grilled Baby Carrot, Escarole, Fingerling Potato,  
Pan Jus GF

### Blue Bird Farms Farro Risotto

Fall Vegetable, Spinach, Parmesan, Mushroom  
VEG, V Available

## Dessert

### Fresh Brownies & Cookies

VEG

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.

# CHEF'S GARDEN BUFFET

Includes bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas.  
20 guest minimum.

## Starters

choose two

### Ancient Grain Salad

Quinoa, Farro, Lentil, Edamame, Kalamata Olive, Squash, Roasted Pepper, Lemon, Olive Oil V, GF

### Crunch Salad

Lacinato Kale, Pistachio, Sunflower Seed, Green Apple, Cabbage, Pumpkin Seed, Feta Cheese, Honey Basil Vinaigrette VEG

### Market Greens Salad

Tomato, Cucumber, Carrot, Croutons, Creamy Italian Dressing VEG

### Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

## Sides

choose two

### Cauliflower and Leek Gratin

Comte Cheese, Cream VEG, GF

### Cast Iron Baked Summer Squashes

Feta, Fresh Herbs, Heirloom Tomato VEG, GF

### Braised Greens

Garlic, Lemon GF, V

### Potato Rissole

Caramelized Onion, Fresh Thyme, Butter VEG, GF

## Entrées

choose two

### Ling Cod Florentine

Creamy Garlic Spinach, Ratatouille, Fritter

### Chicken Verge

Escarole, Cherry Tomato, Caper, Fingerling Potato, Lemon Oregano Sauce GF

### Grilled Grass Fed Beef Striploin

Roasted Pepper, Mashed Sweet Potato, Peppercorn Sauce GF

### Herb Panisse

Roasted Baby Carrot, Pearl Onion, Baby Turnip, Broccoli Rabe, Mustard Sauce VEG, GF

### Smoked Gouda Mac & Cheese

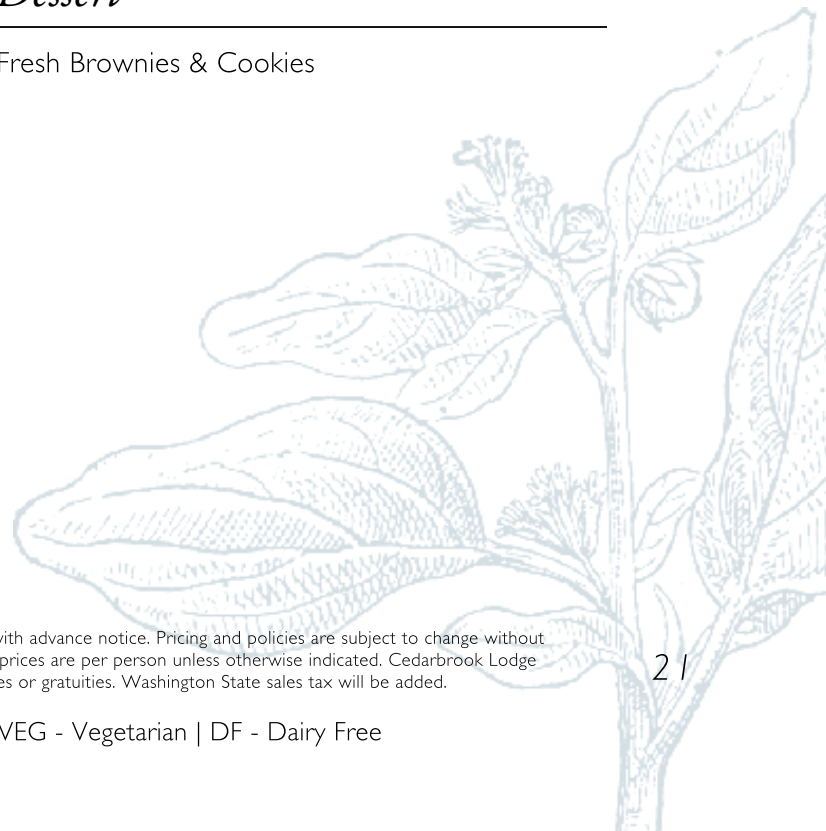
Herb Toasted Bread Crumb VEG

## Dessert

Fresh Brownies & Cookies

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



# LUNCH OR DINNER OPTIONS FOR VEGETARIANS

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*Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Starbucks 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 Onion, Sweet Drop Peppers, Fresh Herbs GF V*

### Strawberry Goat Cheese Salad

*Pickled Strawberry, Goat Cheese, Roasted Fennel, Dill, Frisee, Herb Vinaigrette VEG*

### Moroccan Farro Salad

*Farro, Toasted Pecan, Feta Cheese, Arugula VEG*

## *Entrées*

*choose two*

### Orecchiette Pasta Primavera

*Squash, Broccoli, Cherry Tomato, English Pea, Baby Spinach, Cashew, Capers, Garlic Parmesan Sauce VEG*

### Herb Panisse

*Roasted Baby Carrot, Pearl Onion, Baby Turnip, Broccoli Rabe, Mustard Sauce VEG, GF*

### Stuffed Cabbage

*Fall Vegetables, Red Lentil, Fennel Tomato Sauce VEG*

### Vegetable Enchilada

*Black Bean, Patty Pan Squash, Swiss Chard, Avocado Crema, Ancho Chile Tomato Sauce, Monterey Cheese VEG*

## *Desserts*

### Peach Almond Cake & French Macarons

*VEG*

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# PLANT-BASED LUNCH BUFFET

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

## Starters

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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,  
Vegan Feta, Sunflower Seed, Oregano Vinaigrette V, GF

## Sides

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choose one

### Grilled Broccolini

Preserved Lemon, Olive Oil V, GF

### Braised Greens

Red Wine, Apricot V, GF

### Whipped Potato

Chive, Olive Oil V, GF

## Entrees

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choose two

### House Made Spanakopita

Phyllo, Spinach, Vegan Feta, Shallot,  
Pine Nut Butter V

### Enchilada

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

### Deep Dish Pan Pizza Three Ways

Pesto, Seasonal Vegetable  
Vegan Pepperoni, Olive Oil  
Cashew Cheese, Rosemary, Mushroom V

### Orecchiette Pasta Primavera

Basil Pistou, Roasted Pepper, Artichoke, Grilled  
Squash, Olive Oil, Fresh Herbs,  
Creamy Tomato Sauce V

## Desserts

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### Assorted Cookies & Brownies

V

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CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Starbucks 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 Hazelnut, Pickled Blueberry, Fine Herb Vinaigrette V, GF

Heirloom Tomato & Burrata

Hazelnut, Truffle Oil, Micro Greens, Aged Balsamic VEG, GF

Lacinato Kale Salad

Pickled Butternut Squash, Manchego Cheese, Romesco Vinaigrette GF/VEG

*Small Plates*

Upgrade option available

Prosciutto de Parma

Arugula, Castelvetrano Olive, Pickled Strawberry, Parmesan Reggiano GF

Watermelon & Dungeness Crab

Radish, Snow Pea, Arugula, Mustard Vinaigrette GF/DF

Warm Confit Duck & Lentil Salad

Arugula, Fava Beans, 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

Whipped Potato, Grilled Cauliflower, Balsamic Roasted Roma Tomato, Lemon Caper Butter Sauce GF

Olive Tapenade Salmon

Coriander Crusted, Olive and Red Pepper Tapenade, Moroccan Cous-Cous, Harissa Butter Sauce

Land and Sea

Grilled Beef Tenderloin and Wild Prawn, Rapini, Baby Carrot, Whipped Yukon Potato, Bordelaise Sauce GF

Pesto Pasta Primavera

Fall Squash, English Peas, Roasted Pepper, Spinach, Sun Dried Tomato Cream Sauce VEG

Dungeness Crab Risotto

Without Crab available

Carnaroli Rice, English Pea, Butternut Squash, Baby Carrot, Mushroom, Parmesan, Lemon GF

Chili Rubbed Center Cut Pork Chop

Fingerling Potato, Swiss Chard, Apricot Mostarda,

*Desserts*

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit, Macadamia Nut VEG

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

White Chocolate Genoise

Peach, Raspberry, Candied Pecan, Chantilly Cream VEG

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# THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks 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 Almond, 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

### Baby Gem Lettuce Salad

Shaved Fennel, Radish, Snow Pea, Herb Vinaigrette VEG, GF

## *Sides*

choose two

### Grilled Broccolini

Roasted Tomato-Pinenut Vinaigrette, VEG, GF

### Whipped Potatoes

Butter, Cream GF

### Chinese Stir Fry Green & Yellow Beans

Rosemary Salt VEG, GF

### Beechers White Cheddar Mac & Cheese

Toasted Bread Crumb

## *Entrées*

choose two

### Pacific Northwest Peppercorn Crusted Beef Sirloin

Mushroom Demi-Glace, Stewed Lentil, Seasonal Vegetable GF

### Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus GF

### Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Chive Caper Sauce GF

### Moroccan Steelhead Trout

Fava Bean-Olive Cous-Cous, Harissa Butter Sauce

### Thai Panang Curry

Jasmine Rice, Coconut Milk, Pepper, Summer Squash, Onion, Water Chestnut, Romanesco, Thai Basil V, GF

## *Dessert*

### Carrot Cake & French Macarons

VEG, GF

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# THE GRAYS HARBOR BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks 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

### Mediterranean Pasta Salad

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

### Moroccan Vegetable Slaw

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

### Goat Cheese & Red Pepper Salad

Romaine Lettuce, Cherry Tomato, Roasted Red Pepper Vinaigrette GF, VEG

## Sides choose two

### Chickpea Fries

Sumac, Dill Yogurt Sauce VEG

### Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs VEG

### Sautéed Spinach

Garlic, Lemon V, GF

## Entrées choose two

### Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Cajun Spices, Vegetable Stock, Jasmine Rice VEG, GF

### Classic Mustard Chicken

Artichoke, Spinach, Fingerling Potato, Dijon Chicken Jus GF

### Beef Coulotte

Lentil, Roasted Cherry Tomato, Celery, Carrot, Onion, Fresh Chives, Peppercorn Sauce GF

### Smokey Spiced Pork Loin

Garlic Spinach, Sweet Pepper Coulis, Roasted Cippolini Jus GF

## Dessert

### Guinness Chocolate Cake

VEG

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# MADRONA BUFFET

Buffets include bread, butter, iced tea, fresh brewed Starbucks 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

Mushroom & Couscous Salad  
Sautéed Mushroom, Arugula, Roasted  
Garlic, Green Onion, Raisin VEG

Brussels Sprouts Power Slaw  
Quinoa, Carrot, Lentil, Green Onion,  
Cabbage, Harissa Honey Dressing  
GF, VEG

Baby Gem Lettuce  
Grapefruit, Hearts of Palm, Hazelnut,  
Blood Orange Vinaigrette GF, VEG

Summer Caprese  
Tomato, Fresh Mozzarella, Basil, Aged  
Balsamic, Olive Oil GF, VEG

## Sides

choose two

Roasted Fingerling Potatoes  
Grain Mustard GF, VEG

Roasted Summer Squash Medley  
Honey, Feta, Parsley VEG, GF

Grilled Brassicas  
Parmesan, Romesco Sauce VEG, GF

Cheesy Cauliflower Gratin  
Parmesan, Manchego, Thyme VEG, GF

## Entrées

choose two

Roasted Steelhead Trout  
Potato, Caponata, Pine Nut, Artichoke, Basil Butter  
Sauce GF

Whole Roasted Beef Striploin  
Lentil Stew, Grilled Carrot, Peppercorn Sauce GF

Herb Marinated Chicken Breast  
Orange Zest Couscous, Preserved Lemon Sauce GF

Fennel Rubbed Pork Tenderloin  
Red Cabbage, Apple, Potato, Mustard Sauce GF

## Dessert

Decadence Torte  
VEG

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# THE EVERGREEN BUFFET

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Buffets include bread, butter, iced tea, fresh brewed Starbucks coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

## *Starters*

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choose two

### N.Y. Deli Salad

Romaine, Salami, Fresh Mozzarella, Tomato, Sweet Pepper, Garbanzo Bean, Pickled Red Onion, Oregano Vinaigrette  
GF

### Local Farm Stand Salad

Local Salad Mix, Cherry Tomato, Cucumbers, Corn, Peach, Radish, Goat Cheese, Garden Herb Vinaigrette  
VEG, GF

### BLTA Salad

Bacon, Tomato, Butter Lettuce, Avocado, Garlic Croutons, Basil Vinaigrette DF

### Kale & Cauliflower Caesar

Shredded Kale, Shaved Cauliflower, Croutons, Lemon-Anchovy Dressing, Parmesan Reggiano VEG, GF

## *Sides*

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choose two

### Grilled Asparagus

Sweet Chili Sauce, Feta, Peanut  
GF, VEG

### Grilled Mediterranean Summer Vegetables

Squash, Zucchini, Sweet Pepper, Cherry Tomato  
GF, VEG

### Whipped Sweet Potatoes

Butter, Rosemary GF, VEG

## *Entrées*

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choose two

### Chicken & Fricassee Vegetables

Fingerling Potato, Carrot, Varieties of Peas, Mustard Sauce GF

### Baked Salmon Verge

Israeli Cous Cous, basil pesto, cherry tomato, garlic, olive oil DF

### Herb Panisse

Roasted Baby Carrot, Varieties of Peas, Broccoli Rabe, Mustard Sauce VEG, GF

### Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi GF

## *Dessert*

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Peach Almond Cake V

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# 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 V

### Celery Root & Green Apple Soup

Hazelnut Oil V

### Incredible Salad

Endives, Frisée, Brassica, Baby Kale, Pecan, Strawberry, Pickled Vegetable, Currant, Baby Beet, Cashew Cheese, Tahini Dressing V

### Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V

### Shaved Cauliflower Caesar

Focaccia Crouton, "Parmesan Cheese", Lemon Caper Dressing V

## Sides

choose two

### Braised Rapini

Orange, Almond V, GF

### Whipped Garnet Yam

Truffle, Rosemary V, GF

### "Mac & Cheese"

Soy Cheese Sauce, Eggless Pasta, Herb Bread Crumbs V

### Cauliflower & Artichoke Gratin

Roasted Cauliflower, "Parmesan Cheese" V

### Braised Cranberry Beans

Kraut, Cornbread Crumble V

## Entrées

choose two

### Double "Bacon" Impossible Burger Sliders

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

### Coconut Curry

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

### "Bolognese" Rigatoni

"Parmesan Cheese", Nut Ricotta, Basil V

### Bejeweled Rice Pilaf

Basmati Rice, Curried Carrot, Sweet & Sour Raisin, Pistachio, Marcona Almond, Green Onion V, GF

### Yukon Potato Gnocchi

Foraged Mushroom, Butternut Squash, Pea, Pecan, Brown "Butter" V

## Dessert

### Flourless Chocolate Cake

Raspberry, Hazelnut V

### Warm Apple Crisp

Oat Strudel V

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# LUNCH OR DINNER OPTIONS FOR VEGETARIANS

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*Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Starbucks 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 Onion, Sweet Drop Pepper,  
Fresh Herbs GF V*

### Strawberry Goat Cheese Salad

*Pickled Strawberry, Goat Cheese, Roasted Fennel, Dill, Frisee,  
Herb Vinaigrette VEG*

### Moroccan Farro Salad

*Farro, Toasted Pecan, Feta Cheese, Arugula VEG*

## *Entrées*

*choose two*

### Orecchiette Pasta Primavera

*Squash, Broccoli, Cherry Tomato, English Pea,  
Baby Spinach, Cashew, Caper,  
Garlic Parmesan Sauce VEG*

### Herb Panisse

*Roasted Baby Carrot, Pearl Onion, Baby Turnip,  
Broccoli Rabe, Mustard Sauce VEG, GF*

### Stuffed Cabbage

*Summer Vegetable, Red Lentil,  
Fennel Tomato Sauce VEG*

### Vegetable Enchilada

*Black Bean, Patty Pan Squash,  
Swiss Chard, Avocado Crema, Ancho Chile Tomato  
Sauce, Monterey Cheese VEG*

## *Desserts*

### Peach Almond Cake & French Macaroons

*VEG*

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CEDARBROOK

# HORS D'OEUVRES

*Priced per dozen, two dozen minimum order.*

## *Cold Hors D'Oeuvres*

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### Chef's Choice

#### Dungeness Crab Toast

*Brioche Toast, Lemon Aioli, Aleppo Pepper,  
Celery*

#### Truffle Goat Cheese Gougere

*Chive VEG*

#### Dungeness Crab Fresh Roll

*Rice Paper Wrapped, Noodle, Arugula GF, DF*

#### Alderwood Smoked Salmon Crostini

*Goat Cheese Chive Mousse, Fried Caper, Arugula*

#### Mushroom Toast

*Brioche Toast, Pickled Mustard Seed VEG*

#### Olive Tapenade Crostini

*Goat Cheese Sherry Mousse, Sweet Pepper VEG*

#### Blue Cheese-Walnut Tart

*Green Apple VEG*

#### Beet & Fresh Mozzarella Caprese Skewer

*Balsamic, Basil VEG*

#### Dungeness Crab & Chiogga Beets

*Crème Fraiche, Olive Oil Crostini*

#### Vermont Aged Cheddar Crostini

*Pecan Raisin Jam VEG*

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CEDARBROOK

# HORS D'OEUVRES

*Priced per dozen, two dozen minimum order.*

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Chef's Choice

Duck Confit Gougere Slider  
*Sherry Vinaigrette*

Grilled Pear Toast  
*Bleu Cheese Crème Fraiche, Prosciutto,  
Pistachio*

Olive Oil Poached Albacore Crostini  
*Caper Aioli, Radish, Celery Leaf*

Baked Brie Tart  
*Honey Baked Apple Compote*

Fried Chicken Sandwich  
*Sriracha Aioli, Pickle*

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*Warm Hors D'Oeuvres*

Chef's Choice

Quinoa Pakora  
*Curry Tomato Chutney VEG, DF*

Dungeness Crab Fritter  
*Harissa Aioli DF*

Pulled Pork Sloppy Joe  
*Cabbage Slaw, Spicy BBQ Sauce DF*

Spinach Spanakopita  
*Spinach, Feta, Tzatziki V*

Smoked Brisket Slider  
*Spicy Pepper Salad, BBQ Sauce DF*

Vegetable Lumpia  
*Sweet Chili Glaze VEG, DF*

Mushroom Bruschetta  
*Parmesan, Balsamic Reduction V*

French Onion Boule  
*Thyme, Gruyere*

Grass-Fed Mini Burger  
*Dijonaise, 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, Marinated and Grilled Eggplant, Pepper, Squash, Marinated Artichoke, Preserved Tomatoes, Fresh Mozzarella, Marinated Feta, 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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GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free

# RECEPTION

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## *Carving Stations*

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Serves 25 guests. Dedicated Chef priced per hour.

Whole Painted Hills Prime Rib  
Whole Grain Mustard Jus *GF*  
(priced 8oz per person)

Chateaubriand of Beef Tenderloin  
Sauce Chateau or Béarnaise Sauce *GF*

Szechuan-Spiced Pure Country Pork Belly  
Ginger-Plum Glaze *GF*

Heritage Roasted Turkey  
Cranberry Chutney, Sweet Roll, Sage Gravy

Pacific Northwest Smoked Beef Brisket  
Horseradish-Apple Crème *GF*

Grilled Pacific Northwest Wild  
Salmon Fillet  
Grain Mustard Aioli *GF, DF*

## *Enhancements*

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Additions to any buffet are 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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CEDARBROOK

BAR MENU

\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request. All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced per bottle at \$190 each.

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

Famous Grouse Scotch

Four Roses Bourbon

Sauza Silver Tequila

Bombay Gin

Bacardi Rum

Jim Beam Whiskey

Bailey's Irish Cream

Kahlua Coffee Liqueur

Comari

*Premium*

Grey Goose Vodka

Bombay Sapphire Gin

Johnny Walker Black Scotch Maker's

Mark Bourbon

Milagro Silver Tequila

Knob Creek Rye

Crown Royal Whiskey

Hennessy VS

Chudanut Bay Espresso Liqueur

Gran Marnier

CEDARBROOK

BAR MENU

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*\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request. All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Top Shelf spirits may be substituted a la carte on House or Premium bars at \$17/drink.*

LIQUOR

*Batched Cocktails*

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Pomegranate Cosmopolitan  
*Vodka, Triple Sec, Pomegranate Puree, Fresh Lime Juice*

Espresso Martini  
*Vodka, Espresso Liquor, Irish Cream*

Verde Margarita  
*Tequila, Triple Sec, Fresh Lemon & Lime Juice, Kiwi Puree*

Peach Bellini  
*Peach or Pear Puree, Bubbles*

Mojito Martini  
*White Rum, Minted Syrup, Fresh Lime Juice*

Maple Old Fashioned  
*Bourbon, Maple Syrup, Amarena Cherry, Orange Peel, Bitters*

CEDARBROOK

BAR MENU

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

WINE

All wine selections grown and produced in Columbia Valley, WA

*Standard*

*Featuring thoughtfully crafted rotations such as:*

Boomtown Chardonnay  
Vino Pinot Gris  
Stonecap Red Blend  
Portlandia Cabernet

*Premium*

Willamette Valley Dijon Clone Chardonnay  
Ponzi Pinot Gris  
Argyle Rose  
Substance Sauv Blanc  
Mullen Road Cabernet by Cakebread  
Inscription Pinot Noir  
Owen Roe Syrah  
Townshend GSM

*Classic*

*Featuring thoughtfully crafted rotations such as:*

Argyle Chardonnay  
Rainstorm Pinot Gris  
Revelation Rose  
Substance Cabernet  
Dough Pinot Nior  
Hedges CMS

CEDARBROOK

BAR MENU

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

BEER

*Domestic*

Rainier  
Budweiser  
Bud Light

*Imported / Microbrew*

Stella Artois  
Modelo Especial  
Cedarbrook Rooftop IPA  
Elysian "Space Dust" IPA  
Athletic Brewing (NA)  
Schilling Cider (GF)

NON-ALCOHOLIC

*House*

Soda: Coke Products  
Bottled Juices

*Premium*

Acqua Panna Still  
& San Pellegrino Sparkling

CEDARBROOK

# BAR MENU

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\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request.  
All prices are based on a hosted bar. Non-hosted bar pricing is available upon request.

## BAR ADD-ONS

### *Bloody Mary Bar*

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Custom-made Bloody Marys,  
curated for each guest, built upon request

Vodka, Tequila, & Gin  
Classic & Spicy

Olives, Variety of Peppers, Fresh Pickles, & Preserved Vegetables, Savory Garnishes

### *Bubbles Bar*

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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. Guests will have the opportunity to sample bubbles from around the world, including Italy, France, Spain, Chile, Argentina, South Africa, California, and Oregon. Once they have found their favorite, they can get creative and customize their bubbles with fresh purees and seasonal fruits.

### *The Art of Smoke*

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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 will tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, this experience will surely be a hit with your guests. Take advantage of this unique and unforgettable addition to your event.

# SOMMELIER'S SELECTION

# LUXURY WINE

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## *Sparkling*

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Treveri "Blanc de Blanc," WA

*Green apple and a hint of brioche are balanced by bright acid and touch of yeast on the palate for a cool, crisp finish.*

Lu & Oly "Untethered," WA

*This chardonnay bubbly gives honeysuckle, peach, and apple on the nose, and leads into crisp green apple, apricots, lemon cream, and melon on the palate. The beads are fine with great texture.*

Bisol "Jeio" Rose Prosecco, Italy

*Pink and delicate appearance in the glass, with a very fine and lively perlage. Soft and balanced, clean cut, distinct, elegantly penetrating on the pallet. A floral sweetness of rose and lily of the valley, with fresh citrus on the nose.*

## *White*

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A'Maurice "Connor Lee Vineyard" Chardonnay, WA 2016

*Pale straw yellow. Light aromas of apple, pear and citrus fruits plus hints of flowers and stone. Juicy and penetrating, conveying a distinctly cool cast to its orchard fruit and mineral flavors. Tangy more than fleshy, this wine displays moderate concentration and length, but offers good refreshment value.*

Abeja Chardonnay, WA 2020

*This Chardonnay has the essence of a freshly baked lemon meringue pie, green apple, and Bartlett pear. It is both dense and bright, with a hint of vanilla and cinnamon coming from its time in barrel.*

EFESTE "Feral" Sauvignon Blanc, WA 2021

*Lovely notes of white grapefruit integrated with floral components. Wet stone and tarragon carry through to a finish of lemon thyme. The palate is focused and lively with a wonderful expression of fruit.*

Cedergreen "Old Vines" Chenin Blanc, WA

*Balances minerality with aromas of D'Anjou pear and Jamaican ginger. Piercingly fresh yet succulent. Hand harvested, hand sorted, stored and stirred on the lees to promote mouth feel and creaminess.*

Long Shadows "Poet's Leap" Riesling, WA 2020 (off-dry)

*Plentiful aromas of caliche and wet rock, followed by notes of lime and flowers. The palate drinks dry, full of citrus flavors, tightly wound with electric acidity.*

Lu & Oly "Flowerhead" Sauvignon Blanc, WA 2021

*Delightful and fruit forward with zesty citrus and herbaceous aromas. The pallet balances crisp acidity with notes of grapefruit with white florals and lime, and a lengthy finish.*



SOMMELIER'S SELECTION  
**LUXURY WINE**

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*Red*

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Trisaetum Pinot Noir, Willamette Valley OR 2020

*Tart raspberry, plum and cherry fruit comes up fresh and forward, and the wine is sculpted into clean varietal flavors. It reflects the same vinification and cellar care as the more exclusive bottlings.*

A'Maurice "Fred" Syrah, WA 2014

*Bright and high toned, obvious from the moment it leaves the bottle with its bright red complexion. It showcases the usual lavender oil and bright nose of the Tablas Creek clone, but it is expressing more red fruit notes. Bouncy and bright in the mouth while round and plush tannins maintain through to the end.*

Abeja Merlot, WA 2018

*A full and expressive nose displays aromatics of freshly baked pie, pepper and baking spice. The glimmering ruby coloring draws you in and reflects the beautiful red fruit notes on the palate. This well structured wine opens with mouthwatering notes of cranberry, which develop into riper notes of strawberry with lifts of freshly cracked pepper and a pop of spice before resolving into a smooth finish.*

Board Track Racer Cabernet Sauvignon, WA 2021

*Dark, dense flavors including blackberry and blueberry compote present on the nose and carry onto the palate. Integrated oak characteristics develop mid-palate with cocoa and vanilla, and mingle with cherry and more dark fruits that lead into a lengthy finish.*

Abeja Cabernet Sauvignon, WA 2018

*An intriguing nose displays aromas of cola, cloves, leather and plum. Muscular tannins are well balanced by fruit and come into further harmony with earthy, sophisticated layers. On the palate huckleberry, cassis and Morello cherries are matched by briny olive, walnut and black pepper which drive toward a lingering finish.*

EFESTE "Final-Final" Red Blend, WA 2018 (Cabernet/Syrah)

*Half Cabernet Sauvignon and half Syrah, this wine leads with aromas of ripe, fresh raspberry, cranberry and chocolate. The palate is balanced and silky smooth in flavors of red fruit and chocolate.*

Mark Ryan "The Dissident" Red Blend, WA 2020 (Cab, Merlot, Cab Franc, Petit Verdot)

*Sultry aromatics of black cherry, leather and game. A broad mid-palate of blueberry and licorice that gives way to a firm, balanced finish.*