

# 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

### Classic Caesar

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

### Tomato & Buratta

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

### Market Greens

Shaved Radish, Strawberry, Goat  
Cheese, Chive Vinaigrette VEG, GF

### 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 Berries,  
Whipped Cream VEG

## Large Plates

choose two

### Pacific Wild 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 Capers  
Butter Sauce GF

### Herb Roasted Chicken

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

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.

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, Raisins, Apple, Romaine Lettuce,  
Madras Curry Yogurt Dressing*

Summer Garden Wrap

*Grilled Onion, Roasted Red Pepper, Hummus, Smoked Eggplant,  
Baby Arugula, Balsamic Vinaigrette V*

Grilled Prawn & Avocado Wrap

*Chopped Kale, Cucumber, Quinoa, Avocado Dressing DF*

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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

*VEG, GF*

Potato Leek

*VEG, GF*

Chicken & Wild Rice

*GF*

Spring Vegetable Minestrone

*V, GF*

## *Salads*

*choose one*

Kale Caesar

*Charred Lemon, Garlic Crouton, Hen Egg,  
Parmigian, White Anchovy Dressing*

Wedge Salad

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

Market Greens

*Shaved Radish, Strawberry, Goat Cheese,  
Chive Vinaigrette*  
*VEG, GF*

Heirloom Tomato & Cucumber Salad

*Crema Fresh, Truffle Oil, Hazelnut,  
Arugula, Dill*  
*VEG, GF*

## *Desserts*

Fresh Baked Fruit Bars & Cookies

*VEG*

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CEDARBROOK  
**BUTCHER BLOCK**

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

*Soups*

*choose one*

Tomato-Fennel  
*VEG, GF*

Chicken & Wild Rice  
*GF*

Potato Leek  
*VEG, GF*

Spring Vegetable Minestrone  
*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**

*Shaved Radish, Strawberry, Goat Cheese,  
Chive Vinaigrette  
VEG, GF*

**Sliced Artisan Breads**

*Selection of:  
Baguette  
Sliced Sourdough Whole  
Wheat Bread  
GF Available*

**Vegetable Crudités - 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

*VEG*

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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 Soup

VEG, GF

### Tomato & Fresh Mozzarella

Aged Balsamic, Basil Pesto, Extra Virgin Olive Oil, Grilled Bread, Fresh Cracked Pepper VEG, GF

### Baby Spinach Salad

Blueberry, Cherry Tomato, Feta, Pecan, Balsamic Vinaigrette VEG, GF

### Strawberry Fennel Salad

Strawberry, Shaved Fennel, Goat Cheese, Almond, Champagne Strawberry Vinaigrette VEG, GF

## Entrées

choose two

### Smoked Pork Loin

Sweet Corn Wild Rice, Rainbow Chard, Mustard Sauce GF

### Coriander Crusted Steelhead

Mediterranean Cous-Cous, Harissa Beurre Blanc, Snap Pea

### Roasted Coulotte of Beef

Grilled Baby Carrots, Broccolini, Potato Bread Pudding, Pan Jus

### Blue Bird Farms Farro Risotto

Spring Vegetables, Spinach, Parmesan, Carrot Sauce VEG, V Available

## Sides

choose two

### Moroccan Roasted Summer Vegetables

Carrots, Fennel, Asparagus, Walla Walla Onion, Zucchini, Za'atar Spice, Cumin Yogurt VEG, GF

### Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

### Hasselback Potato

Rosemary Salt V, GF

### Spring Vegetable Medley

Summer Squash, Asparagus, Broccoli, Cauliflower, Peppers, Herb Butter VEG, GF

## Dessert

### Fresh Brownies & Cookies

VEG

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# CHEF'S GARDEN

# BUFFET

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

## Starters

choose two

### Crisp Romaine Chop Salad

Green Beans, Salami Smoked Gouda,  
Heirloom Tomato, Oregano Vinaigrette  
GF

### Lacinato Kale Caesar

Rye Crouton, Spanish Anchovy, Shaved  
Parmesan, Garlic Black Pepper Dressing

### Tomato & Cucumber Salad

Iceberg Lettuce, Bleu Cheese, Green  
Onion, Black Peppercorn Buttermilk  
Dressing VEG, GF

### Duck Confit & Lentil Salad

Arugula, Treviso, Savoy Cabbage,  
Whole Grain Mustard Vinaigrette

### Peaches & Burrata

Watercress, Aged Balsamic, Truffle Oil,  
Marcona Almond VEG, GF

## Sides

choose two

### Cauliflower and Leek Gratin

Comte Cheese, Cream VEG, GF

### Cast Iron Baked Heirloom Tomatoes

Summer Squash, Feta Cheese, Fresh  
Herbs, Walla Walla Onion VEG

### Asparagus and Crispy Pancetta

Deviled Egg Mousse, Fresh Herbs GF, DF

### Potato Rissole

Caramelized Onion, Fresh Thyme, Butter  
VEG, GF

## Entrées

choose two

### Ling Cod Florentine

Creamy Garlic Spinach, Zucchini, Potato Fritter

### Grilled All Natural Chicken Breast

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 Crumbs VEG

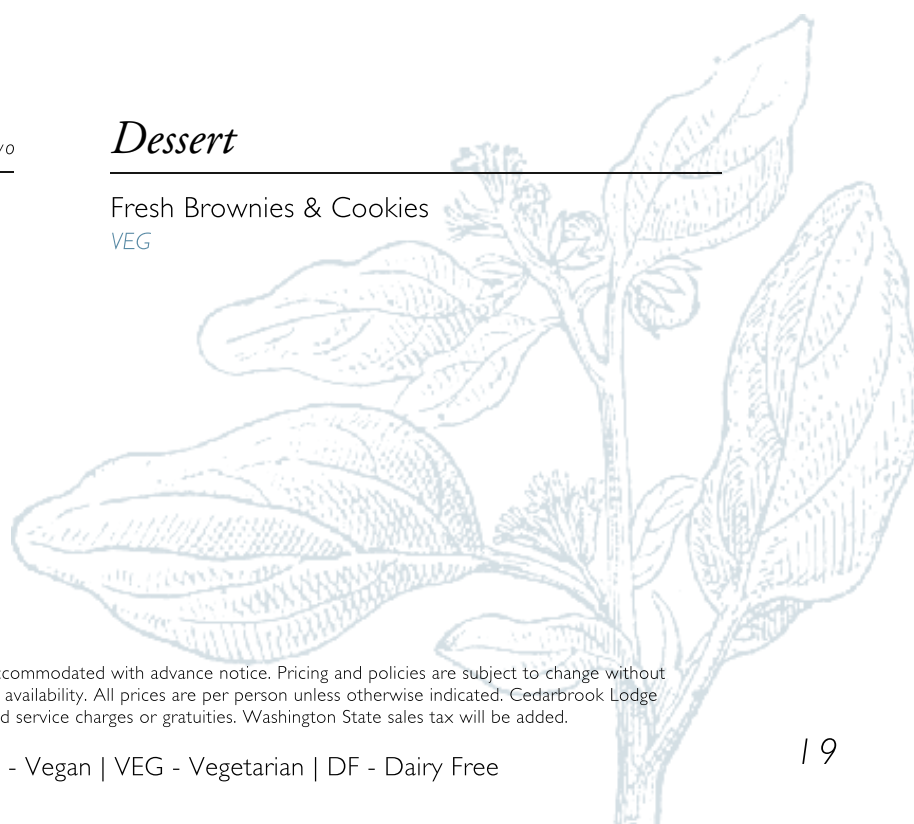
## Dessert

### Fresh Brownies & Cookies

VEG

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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

Hearts of Palm, Grapefruit, Avocado, Toasted Coriander Vinaigrette VEG, GF

### Marinated Fennel Salad

Strawberry, Goat Cheese, Dill, Frisée, Herb Vinaigrette VEG, GF

### Spinach Salad

Chopped Egg, Kalamata Olive, Almond, Roasted Pepper, Goat Cheese, Pickled Blueberry, Creamy Balsamic Vinaigrette VEG, GF

### Roasted Moroccan Beets

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

Golden Beet, Grilled Portobello Mushroom, Turnip, Roasted Garlic, Baby Carrot, Feta Cheese, Caramelized Shallot Vinaigrette VEG, GF

### Stuffed Cabbage

Summer Vegetables, Red Lentil, Fennel Tomato Sauce VEG, GF

### 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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