

LUNCH OR DINNER OPTIONS FOR VEGETARIANS

Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Caffé D'arte 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 Onions, Sweet Drop Peppers, Fresh Herbs GF V

Strawberry Goat Cheese Salad

Roasted Strawberry, Goat Cheese, Shaved Fennel, Dill, Arugula, Frisee, Almonds, Herb Vinaigrette VEG

Entrées

choose two

Orecchiette Pasta Primavera

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

Vegetable Arepas

Black Beans, Summer Squash, Sautéed Greens, Avocado Crema, Spiced Tomato Sauce, Queso Fresco VEG, GF

Eggplant Tagine

Cous Cous, Roasted Baby Carrot, Cippolini Onion, Baby Turnip, Crispy Chickpeas, Cilantro Yogurt VEG

Stuffed Cabbage

Lentils, Quinoa, Parsnips Fennel Tomato Sauce VEG, GF

Desserts

Choose one to three options from the dessert menu

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.

COMPLETE MEETING PACKAGE PLANT-BASED BREAKFAST

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

Northwest Breakfast Selections

Whole Mixed Fruit
Assorted Vegan Breakfast Muffins
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

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PLANT-BASED BREAKFAST BUFFET

*Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests 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 are included.
15 guests 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, Mama Lils Peppers 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. Starbucks coffee and Smith Tea included.
15 guests minimum.

Starters

choose two

Smoked Tofu Fresh Rolls

Rice Paper, Nori, Carrot, Cucumber, Glass Noodle, Shiitake Mushroom, Peanut Sauce *V, GF*

Celery Root & Green Apple Soup

Hazelnut Oil *V, GF*

Everything Salad

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

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil *V, GF*

Sides

choose two

Grilled Rapini

Orange, Almond *V, GF*

Whipped Garnet Yam

Truffle, Rosemary *V, GF*

White Bean Cassoulet

Sage, Bread Crumbs *V*

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lil's *V, GF*

Cauliflower & Artichoke Gratin *V, GF*

Entrées

choose two

Coconut Curry

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

"Bolognese" Rigatoni

Plant-Based Italian Sausage Ragu, Toasted Cashew, Basil *V*

Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root Vegetables, Saffron, Harissa *V, GF*

Potato Gnocchi

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

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut *V, GF*

Warm Apple Crisp

Oat Strudel *V, GF*

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