



CEDARBROOK  
LODGE

# BANQUET MENUS

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*2025 Fall & Winter Edition*









## 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 housemade 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), two seasonal sides, 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 without meals
- 1/2 day meeting with lunch
- 1/2 day meeting with 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, two seasonal sides and assorted desserts, artisan baguette and butter, and nonalcoholic beverages
- Choice of enhanced morning or afternoon break with upgraded 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

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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.

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

## 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.

### *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

Sliced Fresh Fruit

#### SATURDAY

Chef's Choice *GF/DF/VEG Available*

#### SUNDAY

Chef's Choice *GF/DF/VEG Available*

### *Midday*

#### MONDAY

Cucumber - goat cheese with sweet peppers

#### TUESDAY

Brownies with Cream Cheese Kisses  
Crudité Cups *VEG,GF,DF*

#### 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 *GF/DF/VEG if Requested*

#### SUNDAY

Chef's Choice *GF/DF/VEG if Requested*

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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*

Roasted Acorn Squash Salad  
Baby kale, Manchego Cheese, Pickled  
Butternut Squash, Romesco Vinaigrette  
VEG/GF

Baby Spinach & Quinoa Salad  
Hard Boiled Egg, Tomato, Feta Cheese,  
Pickled Red Onions, Sherry Vinaigrette GF

*Sides*

Sautéed Spinach  
Garlic, Olive Oil, Lemon V/GF

Smash Fried Fingerling Potato  
Rosemary Salt V/GF

*Entrées*

Roasted All-Natural Pork Loin  
Grilled Onions & Apricots,  
Rosemary Sauce GF

Steelhead Trout  
Moroccan Couscous, Harissa Beurre  
Blanc, Fava Beans

Cavatelli Pasta Primavera  
Spinach, Delicata Squash, Olives,  
Sundried Tomatoes, Basil Pesto Cream  
VEG

*Desserts*

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

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## À LA CARTE

# SNACKS & BEVERAGES

Available for all meeting packages.

### 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 (8AM - 5PM)

*Coffee, Tea, Juices, Sodas, Snacks*

### PRICE

Priced per person

### BY THE GALLON/CARAFE

Caffé D'arte 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

Priced per gallon

### 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 Sour Dough Bread Mini *VEG*

Muffuletta Rolls

Theo's Chocolate Covered Strawberries *VEG, GF*

Priced per dozen

### 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 per pound, serves 6-8 guests

Priced per pound, serves 6-8 guests

Priced per pound, serves 4-6 guests

Priced per pound, serves 10-12 guests

Priced per pound, serves 10-12 guests

Priced per pound, serves 4-6 guests

### 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*

Individually priced

Individually priced

Individually priced

Individually priced

Individually priced

Priced per person

Priced per person

Priced per person

Individually priced

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# BREAKFAST BUFFET

Breakfast Buffet include fresh local bakery breakfast breads, sweet butter, juice, Caffé D'arte coffee, and Steven Smith teas. 20 guest minimum.

## *Starters*

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Vanilla Yogurt Parfaits  
*Seasonal Fruit, Homemade Granola*  
VEG, GF

Macrina Bakery Breads, Scones & Muffins  
VEG

Fresh Sliced Fruit Platter  
V, GF

## *Desserts*

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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*

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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 & Onions* 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 Curds, Fingerling Potato*  
VEG, GF

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PLATED

# BREAKFAST

*Plated breakfasts include fresh mini muffins and scones, Caffé D'arte 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 Browns, 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 Curds, 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, Caffé D'arte 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

### The Caesar

Shaved Parmesan, Charred Lemons,  
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 Caffé D'arte 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 Hearts, White, Garlic Crouton  
Parmigiano, Anchovy Dressing

### Wedge Salad

Iceberg lettuce, Bacon, Cherry Tomato,  
Blue Cheese Dressing VEG, GF

### Market Greens

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

### Roasted Beet Salad

arugula, goat cheese, candied pecans,  
sherry 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

### Jeweled Salmon

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

### Seared Steelhead Trout Picatta

Whipped Yukon Potato, delicata squash,  
Balsamic Roasted Roma Tomato, Lemon Caper  
Butter Sauce GF

### Poulet Au Sage Beurre Blanc

Grilled chicken Breast, Whipped Yukon Potato,  
Crumbled Goat cheese, Butternut 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

### Cascade Mushroom Risotto

Carnaroli Rice, Cascade Mushrooms, 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, Raisins, Apple, Romaine Lettuce,  
Madras Curry Yogurt Dressing*

### Fall Harvest Wrap

*Falafel, Eggplant, Butternut Squash, Mushroom, Tahini Sauce, Arugula,  
Edamame, Hummus VEG, DF*

### Smoked Salmon Wrap

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

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# PLATED FARMHOUSE SOUPS & SALADS

*Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.*

## *Soups*

*choose one*

### Tomato-Fennel

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

### Celery Root & Potato

*Celery Root with Potato, Heavy Cream and Nutmeg  
VEG, GF*

### Chicken & Wild Rice

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

### Spiced Butternut Squash Bisque

*Fall Spices, Ginger, Cream  
V, GF*

## *Salads*

*choose one*

### Crunch Salad

*Lacinato Kale, Pistachio, Sunflower Seeds,  
Green Apple, Cabbage, Pumpkin Seeds,  
Feta Cheese, Honey Basil Vinaigrette*

### Market Greens

*Cucumber, Carrot, Tomatoes, Croutons,  
Creamy Italian Dressing VEG*

### Wedge Salad

*Iceberg lettuce, bacon, cherry tomato, blue  
cheese dressing VEG, GF*

### Heart Of Romaine

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

## *Desserts*

Fresh Baked Brownies & Cookies

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CEDARBROOK  
**BUTCHER BLOCK**

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*Includes bread, butter, iced tea, freshly brewed Caffé D'arte 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*

**Winter Bean Soup**

*Kale, Potato, Spicy Italian Sausage  
GF*

*Butcher Block Board*

**Delicatessen Meats**

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

**Classic Accoutrements**

*Lettuce, Tomato, Onions, Dijon,  
Dijonnaise, Mayonnaise, Buttermilk  
Ranch, Balsamic Vinaigrette  
GF*

**Deli Cheeses**

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

**Market Greens**

*Cucumber, Carrot, Tomatoes, Croutons,  
Creamy Italian Dressing  
VEG*

**Sliced Artisan Breads**

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

**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**

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# HARVEST SEASON BUFFET

Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.  
20 guest minimum.

## Starters

choose two

### Tomato-Fennel Soup

Imported Italian Tomatoes Stewed With Fennel And Garlic VEG, GF

### Heirloom Bean Salad

Sundried Tomato, Cucumber, Pickled Red Onions, Sweet Drop Peppers, Fresh Herbs GF V

### Endive & Apple Salad

Watercress, Pecans, Pomegranate, Frisee, Vanilla Vinaigrette GF V

### Delicata Squash Salad

Roasted Squash, Pickled Butternut Squash, Shaved Fennel, Goat Cheese, Almond, Sherry Vinaigrette VEG, GF

## Sides

choose two

### Moroccan Roasted Fall Vegetables

Delicata Squash, Carrots, Fennel, Parsnips, 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, Raisins, Peas, Carrots 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 Carrots, Escarple, Fingerling Potatoes, Pan Jus

### Blue Bird Farms Farro Risotto

Fall Vegetables, Spinach, Parmesan, Mushrooms VEG, V Available

## Dessert

### Fresh Brownies & Cookies

VEG

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# CHEF'S GARDEN

# BUFFET

Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.  
20 guest minimum.

## Starters

choose two

### Ancient Grain Salad

Quinoa, Farro, Lentils, Edamame,  
Kalamata Olive, Squash, Roasted Peppers,  
Lemon, Olive Oil *V, GF*

### Crunch Salad

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

### Market Greens Salad

Tomatoes, Cucumbers, Carrots,  
Croutons, Creamy Italian Dressing *VEG*

### Warm Lentil Salad

Duck Confit, Arugula, Treviso, Savoy  
Cabbage, Whole Grain Mustard Vinaigrette  
*GF*

### Beet & Burrata

Arugula, Aged Balsamic, Truffle Oil,  
Marcona Almond *VEG, GF*

## Sides

choose two

### Cauliflower and Leek Gratin

Comte Cheese, Cream *VEG, GF*

### Cast Iron Baked Fall Squashes

Feta, Fresh Herbs, Walla Walla Onions  
*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, Butternut Squash Fritter

### Chicken Verge

Escarole, Cherry Tomatoes, Capers, Fingerling Potatoes,  
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

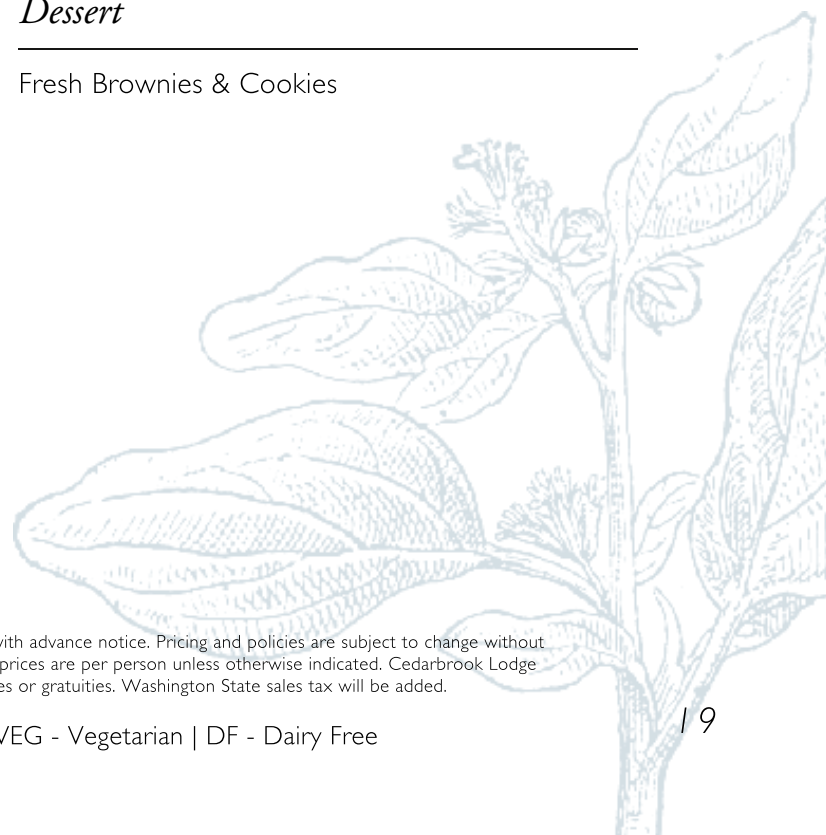
Herb Toasted Bread Crumbs *VEG*

## Dessert

Fresh Brownies & Cookies

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.

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 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

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

### Heirloom Bean Salad

*Sundried Tomato, Cucumber, Pickled Red Onions, 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 Macaroons

VEG

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**WILLOW PLATED DINNER**

## MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Caffé 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

## Beet &amp; 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, Castelvetro Olive, Pickled  
Strawberry, Parmesan Reggiano GF

## Roasted D'anjou Salad

D'anjou Pear, Big Boy Bleu Cheese,  
Grilled Reviso, Frissee, Pumpkin Seeds,  
Honey Vinaigrette VEG

## Warm Confit Duck &amp; Lentil Salad

Arugula, Treviso, 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 Prawns, Rapini, Baby Carrot, Whipped  
yukon potatoes, Bordelaise Sauce GF

## Pesto Pasta Primavera

Fall Squash, English Pea, Roasted Pepper, Spinach, Sun Dried Tomato  
Cream Sauce VEGDungeness Crab Risotto *Without Crab Option Available*Carnaroli Rice, English Pea, Butternut Squash, Baby Carrot, Mushroom,  
Parmesan, Lemon GF

## Chili Rubbed Center Cut Pork Chop

Hatched Chili Corn Cake, Roasted Pepper and Heirloom Squash,  
Corn Chimichurri**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 Caffé 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

### Oregon Blue Cheese Salad

Grilled Pear, Arugula, Bleu Cheese, Pecans,  
Honey Sherry Vinaigrette VEG

### Cranberry Apple Salad

Quinoa, Kale, Feta, Dried Cranberry,  
Pistachios, Poppy Seed Dressing GF VEG

### Roasted Winter Squash Salad

Heirloom Squashes, Pomegranate, Goat  
Cheese, Walnuts, Mint, Fall Spices, Sherry  
Vinaigrette VEG

### Gem Lettuce Salad

Shaved Fennel, Radishes, Pickled Blueberry,  
Herb Vinaigrette VEG, GF

## Sides

choose two

### Grilled Broccolini

Roasted Garlic, Carrot Gremolata VEG, GF

### Whipped Potatoes

Butter, Cream GF

### Sweet & Smokey Brussel Sprouts

Roasted in a Maple and Chipotle Glaze VEG, GF

### Cast Iron Baked Fall Squashes

Fall Squash, Feta Cheese, Fresh Herbs,  
Walla Walla Onion GF

## 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 Cous-Cous, Roasted Fennel, Red Pepper Salad, Olive  
Tapenade, Harissa Butter Sauce

### Fall Panang Curry

Jasmine Rice, Coconut Milk, Peppers, Fall Squash, Onion,  
Romanesco, Thai Basil V, GF

## Dessert

### Carrot Cake & French Macaroons

VEG, GF

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# THE GRAYS HARBOR BUFFET

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

Mediterranean Pasta Salad  
Arugula, Kalamata Olive, Roasted Fennel,  
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

Braised Greens  
With Crispy Shallots V, GF

## Entrées choose two

Vegetable Jambalaya  
Onion, Celery, Bell Pepper, Tomato, Cajun Spices,  
Vegetable Stock, Jasmine Rice, Seasonal Veggies 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  
Braised Greens, 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 Caffé 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

Mushroom & Couscous Salad  
*Sautéed Mushrooms, Arugula, Roasted Garlic, Green Onion, Raisins VEG*

Brussels Sprouts Power Slaw  
*Quinoa, Carrots, Lentils, Green Onions, Cabbage, Harissa Honey Dressing GF, VEG*

Gem Lettuce  
*Grapefruit, Hearts of Palm, Hazelnuts, Blood Orange Vinaigrette GF, VEG*

Fall Caprese  
*Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil GF, VEG*

## Sides choose two

Roasted Fingerling Potatoes  
*Grain Mustard GF, VEG*

Roasted Fall 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 Carrots, Peppercorn Sauce GF*

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

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

## Dessert

Decadence Torte  
*VEG*

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# THE EVERGREEN BUFFET

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

### N.Y. Deli Salad

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

### Classic Bistro Salad

Arugula, Apple, Fried Shallot, Lentil,  
Caramelized Onion, Shaved Spanish  
Manchego, Red Wine Vinaigrette  
VEG, GF

### BLTA Salad

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

### Grilled Pear Salad

Arugula, Gem, Pecans, Dried Cherries,  
Pumpkin Seeds, Pomegranate, Bleu Cheese,  
Sherry Vinaigrette VEG, GF

## Sides

choose two

### Roasted Brussels Sprouts

Sweet Chili Sauce, Feta, Peanuts  
GF, VEG

### Curry Roasted Butternut Squash

Chickpeas, Tarragon, Pomegranate  
GF, VEG

### Whipped Sweet Potatoes

Butter, Rosemary GF, VEG

## Entrées

choose two

### Marinated Chicken

Fingerling Potatoes, Carrots, Haricot Verts, Mustard  
Sauce

### Pastrami Spiced Salmon

Pastrami Spices, Mediterranean Vegetables, Stewed  
Lentils, Lemon Escarole

### Herb Panisse

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

### Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi,  
Maitake Mushrooms GF

## Dessert

### Peach Almond Cake

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

Bleu Cheese Stuffed Castelvetrano Olives  
*Prosciutto Wrapped*

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*

Mushroom Terrine  
*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.*

## *Warm Hors D'Oeuvres*

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Chef's Choice

Duck Confit Gougere Slider  
*Sherry Vinaigrette*

Grilled Pear Toast  
*Bleu Cheese Creme Fraiche, Prosciutto, Pistachios*

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

Baked Brie Tart  
*Honey Baked Apples Compote*

Fried Chicken Sandwich  
*Sriracha Aioli, Pickles*

## *Warm Hors D'Oeuvres*

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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 VEG*

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

Vegetable Lumpia  
*Sweet Chili Glaze VEG, DF*

Mushroom Bruschetta  
*Parmesan, Balsamic Reduction VEG*

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 Seasonal Vegetables, 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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# RECEPTION

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## *Carving Stations*

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Serves 25 guests. Dedicated Chef for a price 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 Rolls, 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 - priced per person.

King Crab Legs Priced per person  
*GF* (priced 2oz per person)

Snow Crab Legs & Claws Priced per person  
*GF* (priced 3oz per person)

Marinated Prawns  
"Bloody Mary" Cocktail Sauce *GF, DF*



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COMPLETE MEETING PACKAGE  
PLANT-BASED

# BREAKFAST

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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  
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  
V

Or

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

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# PLANT-BASED BREAKFAST BUFFET

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

## *Starters*

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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*

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*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*

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*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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# PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee, and Smith Tea included.  
20 guest 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, Vegan Feta On The Side  
V, GF

## Sides

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

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. Caffé D'arte 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 Croutons, "Parmesan Cheese", Lemon Caper Dressing V

## Sides

choose two

### Braised Rapini

Orange, Almond V, GF

### Whipped Garnet Yam

Truffle, Rosemary V, GF

### Bejeweled Rice Pilaf

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

### 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", Basil V

### Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root Vegetables, Saffron, Harisa V, GF

### Yukon Potato Gnocchi

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

## Dessert

### Flourless Chocolate Cake

Raspberry, Hazelnut VEG

### Warm Apple Crisp

Oat Strudel V

### Chocolate Coconut Mousse

Berries, Raspberry Coulis

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CEDARBROOK

BAR MENU

Bar setup fee and 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.

STANDARD

*Standard Liquor*

*Featuring Spirits by Levecke*

**Spirits**

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Bourbon
- Whiskey
- Triple Sec

**Standard Cocktails**

- Martini
- Manhattan
- Margarita
- Lemon Drop

*Inquire for more*

**Specialty Cocktails**

*Standard Wine*

**Priced per glass or per bottle**

- Chardonnay - Boomtown
- Pinot Gris - Vino House of Smith
- Cabernet - Portlandia
- Red Blend - Vino House of Smith

CEDARBROOK

BAR MENU

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All prices are based on a hosted bar. Non-hosted bar pricing is available upon request.

CLASSIC

*Classic Liquor*

**Spirits**

Tito's Vodka  
Bombay Dry Gin  
Bacardi Rum  
Sauza Silver Tequila  
Famous Grouse Scotch  
Four Roses Bourbon  
Jim Beam Whiskey  
Triple Sec  
Bailey's Irish Cream  
Kahlua  
Campari

**Classic Cocktails**

Martini  
Manhattan  
Margarita  
Lemon Drop

*Inquire for more*

**Specialty Cocktails**

*Classic Wine*

**Priced per glass or per bottle**

Chardonnay - Argyle  
Pinot Gris - Rainstorm Oregon Pinot Gris  
Rose - Revelation By Goose Ridge Goose Gap  
Cabernet - Substance House of Smith  
Pinot Noir - Dough Oregon Pinot Noir  
Red Blend - Hedges CMS

CEDARBROOK

# BAR MENU

Bar setup fee and 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.

## PREMIUM

### *Premium Liquor*

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#### **Spirits**

Grey Goose Vodka  
Bombay Sapphire Gin  
Cruzan Rum  
Milagro Tequila  
Johnnie Walker Black Scotch  
Makers Mark Bourbon  
Knob Creek Rye  
Crown Royal  
Cointreau  
Gran Marnier  
Espresso Liquor  
Hennessey VS  
Campari

#### **Premium Cocktails**

Martini  
Manhattan  
Margarita  
Lemon Drop  
*Inquire for more*

#### **Specialty Cocktails**

### *Premium Wine*

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#### **Priced per glass or per bottle**

Chardonnay - Willamette Valley Vineyards Dijon Clone  
Pinot Gris - Ponzi Willamette Valley  
Rose - Argyle Willamette Valley  
Sauv Blanc - Substance Vineyard Collection  
Cabernet - Mullen Road Cellars by Cakebread  
Pinot Noir - Inscription Willamette Valley  
Syrah - Owen Road Ex Umbris Columbia Valley  
Red Blend - Townsend Cellar Columbia Valley GSM

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**LIQUOR** *Batched Cocktails*

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Tommy's Margarita  
*Tequila, Agave Nectar, Orange Blossom Water, Fresh Lime*

Lychee Kiss  
*Vodka, Giffard Lychee Liqueur, Lemon Juice, Simple, Mint Garnish*

Classic Old Fashion  
*Whiskey, Demerara Sugar, Cherry*

Spanish Gin & Tonic  
*Gin, Craft Tonic, Seasonal Embellishments*

Classic Seasonal  
*Light Rum, Lime, Simple, Seasonal Fruits*

Daiquiri French 75  
*Gin, Simple, Lemon, Bubbles*

*Priced per batch*

*Each batch serves 20 cocktails*

*All batches made with house liquor & served on the rocks*

**NON-ALCOHOLIC** *House*

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Coke Products & Bottled Juices

**NON-ALCOHOLIC** *Premium*

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Aqua Panna Still & San Pellegrino Sparkling

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

## BEER

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### *Domestic*

Rainier  
Budweiser  
Bud Light

## BEER

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### *Imported / Microbrew*

Stella Artois  
Modelo Especial  
Pike Brewing Pilsner  
Elysian "Space Dust" IPA  
Ghostfish Belgian White Ale  
(GF) Ace Mango Cider (GF)  
Athletic Brewing (NA)

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## BAR ADD ONS

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### *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, Pickled, & Preserved Vegetables, Savory Garnishes*

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### *Mimosa & Bellini Bar*

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Beautifully built Bellinis and Mimosas, using specially selected  
sparkling wines and delicious fresh fruits

*House Sparkling Wine & House Sparkling Rosé*

*Fresh Orange, Pineapple, Grapefruit, & Cranberry Juice*

*Seasonal Fruit Purees*

# CE D A R B R O O K B A R M E N U

## B A R E N H A N C E M E N T S

### *Bloody Mary DIY Experience* Priced per person

Elevate your event by adding our Bloody Mary Bar where you can help create personalized, Instagram-worthy cocktails. To include a selection of premium vodkas, house made mixes and creatively delicious garnishes. Whether it's smoked bacon, fresh crab claws, or bleu cheese stuff olives or all the above and more, your guests will always remember the experience.



### *The Bubbles Bar* Priced per person

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. They will have the opportunity to sample a range of options including Prosecco, Brut, Muscato, and other Sparkling Wines. To further enhance their experience, they can get creative and customize their drinks with fresh purees and seasonal fruits.



### *The Art of Smoke* Priced per person

Looking to add some excitement to your event? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that is sure to tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, which includes smoked bacon as well as smoke-infused ice cubes, this experience is sure to be a hit with your guests.



### *Flights of Fancy* Priced per person

Are you not sure about your favorite style of tequila? Or would you like to sample Bourbon, Gin, or Rum. and learn more about them? Come and experience our Flights Bar! You can choose any three liquors from our list, and we will arrange a flight for your guests to taste three unique styles in each. It's a fun way to learn more about your favorite liquors.





CEDARBROOK  
**BAR MENU**

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**GUEST EXPERIENCES**

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***MIXOLOGY CLASS***

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Learn the basics of being a “Mixologist” while competing with your group to see who can achieve the best cocktails. After our skilled Mixologists teach you some of the tips and tricks of the trade, our judges will rate your cocktails on their taste, degree of difficulty, creativity and whether they are Instagram worthy. The winning team will get some bar swag to make cocktail making easier at home for their next party.

*10 – 40 guests | Priced per person plus facilitator fee*

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***OYSTER SHUCKING CLASS***

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Your group will learn from one of our expert oyster shuckers how to easily shuck an oyster, while teaching you some fun facts about oysters from our region and what makes them special. You will enjoy several chef prepared toppings as well as some beautifully paired bubbles to compliment the flavors of the fresh, local oysters you will be enjoying. You will leave with your own oyster shucking knife to try your hand at shucking at home.

*5 – 50 guests | Priced per person plus facilitator fee*

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***CRAFTS FOR CHARITY***

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Your group can choose from a couple of local charities to contribute to by putting together items to be donated while competing in teams to see who can do it the fastest/best. Some examples would be building children’s bikes, or decorating and building skateboards for them to be donated to programs that help children in our PNW communities. Refreshments and libations included.

*Pricing varies. Inquire for more details.*

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***PAINT & SIP***

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Have some fun learning art techniques from local artisans while tasting local wines and our Chef’s amazing charcuterie boards. Create your own masterpieces with art masters who focus on the process rather than the product itself so there’s no pressure. You don’t have to be an artist to have a great time and create something beautiful!

*5 – 20 guests | Priced per person plus facilitator fee*

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## GUEST EXPERIENCES

### ***MARGARITA & SALSA MAKING CLASS***

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Come listen to some amazing Latin music and learn from our expert Mixologists how to craft the perfect Margaritas. Our Chef will lead a salsa making experience that is fun and tasty with tips on how to make them easily at home. It's a class that will liven all your senses.

*10 – 40 guests | Priced per person plus facilitator fee*

### ***WINE CHEMISTRY 101***

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Have you ever wondered how wine makers decide what wine varietals to blend? Wine Chemistry 101 will give you a background into the art of blending. Some of our local wineries will participate to show you the effects that can be achieved by blending different varietals to create a unique wine. You will feel like you are back in Chemistry Class – only this time it will be fun & tasty!

*10 – 40 guests | Priced per person plus facilitator fee*

### ***S'MORES BY THE FIRE***

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Gather around our outside hearth and make s'mores while enjoying each other's company and some tasty beverages.

*5- 30 guests*

*Priced per person standard | Priced per person for gourmet s'mores*

*Drinks charged on consumption*