

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

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 & 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

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

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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