



CEDARBROOK
LODGE

BANQUET MENUS

Fall & Winter Edition







FOOD ETHOS

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

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 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), 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 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.

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
Crudit  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

Fall Squash Salad
*Massaged Kale, Goat Cheese,
Pumpkin Seed, Pickled Red Onion,
Romesco Vinaigrette*

Baby Spinach & Quinoa Salad
*Edamame, Honey Roasted Carrot,
Cashew, Maple-Dijon Vinaigrette*

Sides

Braised Winter Greens
garlic, olive oil, lemon V/GF

Smash Fried Fingerling Potato
Rosemary Salt

Entrées

Roasted All-Natural Pork Loin
Caramelized Apple-Shallot Jus

Steelhead Trout
Sauce Almandine, Preserved Lemon

Mushroom Ravioli
*Toasted Hazelnut, Garlic Confit,
Sage Butter Sauce*

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

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 Sour Dough Bread Mini *VEG*

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, Aged Cheddar,
Tillamook Cheddar GF

Corned Beef Hash

Butter-Crisped Fingerling Potato, Painted Hills
Beef Brisket, Grilled Pepper & Onions GF

Cinnamon Sugar French Toast Pudding

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, 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 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, 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

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

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 Hearts, White, Garlic Crouton
Parmigiano, Anchovy Dressing

Tomato & Buratta

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

Market Greens

Cucumber, Carrot, Tomatoes,
Croutons, 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 Berries,
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

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*

Smoked Salmon Wrap

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

also available deconstructed

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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
and Garlic
VEG, GF*

Chicken & Wild Rice

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

Celery Root & Potato

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

Wedge Salad

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

Market Greens

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

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

Fall Squashes, Cranberry Beans, 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, 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 Starbucks 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 Starbucks 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

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LUNCH OR DINNER OPTIONS FOR VEGETARIANS

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

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

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 Hazelnuts, Pickled Blueberry,
Fine Herb Vinaigrette *V, GF*

Beet & 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

Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled
Strawberry, Parmesan Reggiano *GF*

Roasted D'anjou Salad

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

Warm Confit Duck & 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 *VEG*

Dungeness Crab Risotto

Also Available Without Crab

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,
White Corn Chimichurri

Desserts

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,
Macadamia Nut *VEG*

White Chocolate Genoise

Peach, Raspberry, Candied Pecan,
Chantilly Cream *VEG*

Tiramisu

Chocolate Ganache Espresso
Sauce *VEG, GF*

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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

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

Sautéed Greens

Mustard Greens, Spinach, Chard 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, Water
Chestnut, 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 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, 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*

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

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 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 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**

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 **GF**

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Potato, Mustard Sauce **GF**

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**

Dessert

Decadence Torte

VEG

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THE EVERGREEN 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

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

V

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Cold Hors D'Oeuvres

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 Capers, Arugula

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.

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

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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RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef Available.

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

King Crab Legs

GF (priced 2oz per person)

Snow Crab Legs & Claws

GF

Marinated Prawns

"Bloody Mary" Cocktail Sauce GF, DF



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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 Seeds, Edamame, Toasted
Millet Granola, Avocado, Cashews, Agave-Apple
Cashew Yogurt Sauce*
VEG

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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,
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

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. Starbucks 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,
Vegan Feta, Sunflower Seed, Oregano Vinaigrette
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

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 Vegetables
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

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.
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

"Mac & Cheese"

Soy Cheese Sauce, Eggless Pasta, Herbed 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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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

House

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

Premium

Tito's Vodka

Lewis & Clark Gin

Crown Royal Canadian Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Plantation Three-Star Rum

Milagro Silver Tequila

Top Shelf

Grey Goose Vodka

Tanqueray 10 Gin

Pendleton Canadian Rye Whiskey

Johnny Walker Black Label Scotch

Woodford Reserve Bourbon

Pierre Ferrand 1840 Cognac

Clement Rum

Casa Noble Blanco Tequila

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. Top Shelf spirits may be substituted a la carte on House or Premium bars at \$17/drink.

LIQUOR

Batched Cocktails

Tommy's Margarita

Tequila, Agave Nectar, Orange Blossom Water, Fresh Lime

Lychee Kiss

Vodka, Giffard Lychee Liquor, Lemon Juice, Simple, Mint Garnish

Classic Old Fashion

Whiskey, Demerara Sugar, Cherry

Spanish Gin & Tonic

Gin, Craft Tonic, Seasonal Embellishments

Classic Seasonal Daiquiri

Light Rum, Lime, Simple, Seasonal Fruits

French 75

Gin, Simple, Lemon, Bubbles

NON-ALCOHOLIC

House

Soda: Coke Products

Bottled Juices

Premium

Acqua Panna Still

& San Pellegrino Sparkling

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

WINE

All wine selections grown and produced in Columbia Valley, WA

House

Featuring thoughtfully crafted rotations such as:

Chardonnay
Sauvignon Blanc
Rose
Red Blend
Cabernet Sauvignon

Premium

Chardonnay - High Heaven
Pinot Grisso - ViNo
Riesling - High Heaven
Merlot - High Heaven
Cabernet Sauvignon - High Heaven
Red Blend - ViNo

Pricing and policies are subject to change without notice.
Hosted Bar prices are exclusive of current Washington sales tax.

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.

BAR ADD ONS

Bloody Mary Bar

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

Mimosa & Bellini Bar

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

House Sparkling Wine & House Sparkling Rose

Fresh Orange, Pineapple, Grapefruit, & Cranberry Juice

Seasonal Fruit Purees

SOMMELIER'S SELECTION LUXURY WINE

Sparkling

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

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

Red

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.