

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, 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*

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

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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*

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## 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

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## *Carving Stations*

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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*

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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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