

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

Classic Caesar
Crisp Romaine Hearts, Garlic Crouton
Parmigiano, Anchovy Dressing

Tomato & Buratta
Hazelnut, Truffle Oil, Micro Greens,
Aged Balsamic VEG, GF

Baby Gem Lettuces
Pickled Blueberries, Toasted
Hazelnuts, Fine Herbes Vinaigrette
VEG

Melon Gazpacho
Honey Creme Fraiche, Grilled Shisito,
Shaved Asparagus, Tarragon 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, Spring Herb Pesto GF

Seared Steelhead Picatta
Whipped Yukon Potato, Grilled Asparagus,
Balsamic Roasted Roma Tomato, Lemon Capers
Butter Sauce GF

Airline Breast of Chicken
Whipped Yukon Potato, Summer Squash, Lemon
Garlic Spinach, Sage Beurre Blanc GF

Beef Short Rib
White Corn Grits, Caramelized Eggplant &
Leeks, Shawarma spiced Jus, Chimichurri GF

Risotto Primavera
Carnaroli Rice, English Pea, Fava, Snap Pea,
Parmesan Reggiano 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.

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.

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, Tomato 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*

Harvest Wrap
Falafel, Eggplant, Sun-Dried Tomato, Arugula, Hummus, Red Onion VEG

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

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