

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*

P.N.W. Corn Chowder

Fennel, Leek, Potato, Carrot, Celery, Bacon, Cream

Chicken & Wild Rice

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

Chilled Gazpacho

Tomato, Cucumber, Peppers, Croutons V

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

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

Classic Caesar

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

Desserts

Fresh Baked Brownies & Cookies

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

CEDARBROOK BUTCHER BLOCK

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

Soups & Salads choose one

Tomato-Fennel

Imported Italian Tomatoes Stewed with Fennel and Garlic V, GF

Potato Leek

Yukon Potato, Leek, Cream, Black Pepper, Garlic VEG, GF

Spring Vegetarian Minestrone

Summer Squash, Cranberry Beans, Tomato, Onion, Garlic, Basil V, GF

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon-Anchovy Dressing, Crouton

Market Greens

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

Enhancement

Nicoise Salad

Tuna, Green Beans, Fingerling Potatoes, Tomato, Olives, Hard-Boiled Egg, Baby Greens, Lemon-Dijon Vinaigrette

Butcher Block Board

Delicatessen Meats

Black Forest Ham, Smoked Turkey, Genoa Salami, Roast Beef GF

Deli Cheeses

Cheddar, Smoked Gouda, Swiss, Pepper Jack VEG, GF

Classic Accoutrements

Dijon, Mayonnaise, Buttermilk Ranch VEG

Vegetable Crudités

Farm Fresh Seasonal Vegetables V, GF

Sliced Artisan Breads

Selection of: Baguette, Sliced Sourdough, Whole Wheat Bread VEG, GF Available

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies VEG

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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 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

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette VEG, GF

Heirloom Bean Salad

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

Strawberry Goat Cheese Salad

Roasted Strawberry, Goat Cheese, Shaved Fennel, Dill, Arugula, Frisee, Almonds, Herb Vinaigrette VEG

Entrées

choose two

Orecchiette Pasta Primavera

Squash, Broccoli, Cherry Tomato, English Pea, Baby Spinach, Garlic Parmesan Sauce VEG

Vegetable Arepas

Black Beans, Summer Squash, Sautéed Greens, Avocado Crema, Spiced Tomato Sauce, Queso Fresco VEG, GF

Eggplant Tagine

Cous Cous, Roasted Baby Carrot, Cippolini Onion, Baby Turnip, Crispy Chickpeas, Cilantro Yogurt VEG

Stuffed Cabbage

Lentils, Quinoa, Parsnips Fennel Tomato Sauce VEG, GF

Desserts

Choose one to three options from the dessert menu

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CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner includes 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.

Starters

choose one

Young Field Greens

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

Heirloom Tomato & Burrata Caprese

Fresh & Roasted Heirloom Tomatoes, Fresh Mozzarella, Pine Nuts, Aged Balsamico, Sea Salt, Olive Oil, Fresh Cracked Pepper *VEG*

Compressed Watermelon Salad

Arugula, Shaved Radish, Cucumber, Pickled Shallot, Watercress, Sweet Chili Dressing *GF, V*

Grilled Stone Fruit Salad

Butter Lettuce, Toasted Almonds, Manchego Cheese, Vanilla Citrus Vinaigrette *GF, VEG*

Small Plates

Upgrade option

Duck Confit

Whipped Truffle Chevre, Frisse, Citrus Supreme, Duck Fat Potato Chip *GF*

Dungeness Crab and Pea Salad

Radish, Snap Peas, Watercress, Mustard Vinaigrette *GF, DF*

Prosciutto De Parma

Arugula, Roasted Grapes, Marcona almonds, Parmesan Reggiano *GF*

Beet Carpaccio

Pea Shoots, Rouge Blue Cheese, Smoked Salt, Lemon Infused Olive Oil *GF, VEG*

Entrées

choose two

Filet Mignon

Beef Tenderloin, Spinach & Blue Cheese Whipped Potato, Grilled Seasonal Vegetables, Roasted Tomato Jus *GF*

Lemongrass Braised Short Rib

Honey Ginger Roasted Carrot, Coconut Jasmine Rice Cake, 5 Spice Jus *GF, DF*

Seared Airline Chicken Breast

Quiona & Spinash Chorizo Stuffed Baby Pepper, Grilled Seasonal Vegetables, Piquillo, and Marcona Almond Romesco *GF, DF*

Cedar Planked Wild Salmon

Beluga Lentils, Asparagus, Whipped Dill Crème Fraîche, Herb Pistou *GF*

Land and Sea "Paella"

Crispy Pork Belly & Seared Shrimp, Saffron Bomba Rice, Charred Peppers, Spring Peas, Preserved Lemon, Parsley, Sherry Jus *GF*

Mediterranean Polenta Cake

Preserved Tomato, Olive, Chevre, Braised Leek, Mushroom Ragout, Tomato Almond Sauce *GF, VEG*

Eggplant & Fava Bean Tagine

Dried Apricot, Stewed Tomatoes, Cauliflower Steak *GF, V*

Dungeness Crab Risotto

Carnaroli Rice, English Peas, Baby Carrot, Parmesan, Lemon *GF*

Kasuzuke Sablefish

Shiitake Dashi Glaze, Seasonal Greens, Mandarin, Scallion, Soba *GF, DF*

Desserts

choose one

Choose one option from the dessert menu

Ask us about our 3-3-3 menu!

Maximum of 12 guests

Enjoy Copperleaf favorites in a private setting. Each course offers three seasonal options, with starters and desserts individually plated and entrées served at full restaurant portions.

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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. 15 guests minimum.

Starters

choose two

Marinated Mixed Stone Fruit

Arugula, Blueberry, Goat Cheese, Marcona Almonds, Pink Peppercorn Vinaigrette *VEG*

Green Goddess Salad

Farm Vegetables, Greens, Pea Shoots, Crispy Lentils, Creamy Herb & Almond Dressing *V, GF*

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Gem Lettuce Salad

Shaved Fennel, Radishes, Snow Pea, Herb Vinaigrette *VEG, GF*

Sides

choose two

Grilled Broccolini

Roasted Tomato-Pinenut Vinaigrette *VEG, GF*

Whipped Potatoes

Butter, Cream *GF*

Grilled Romanesco

Garlic Chips, Mama Lils Salt *VEG, GF*

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Grilled Beef Picanha

Black Beans, Rice, Roasted Mushrooms, Asparagus, Chimichurri *GF, DF*

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus *GF*

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Stonefruit Chutney, Chive Caper Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato, Romesco, Spring Onions

Coconut Curry

Jasmine Rice, Coconut Milk, Peppers, Summer squash, Ginger, Eggplant, Thai Basil *V, GF*

Dessert

Choose one to three options from the dessert menu

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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 guests minimum.

Starters

choose two

Mediterranean Salad

Arugula, Kalamata Olive, Cucumber, Cherry Tomato, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Shallot Vinaigrette *VEG, DF*

Moroccan Vegetable Slaw

Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette *VEG, GF, DF*

Baby Spinach Salad

Goat Cheese, Blackberry, Almonds, Sherry Vinaigrette *GF, VEG*

Sides

choose two

Patatas Bravas

Saffron Tomato Sauce, Roasted Garlic Aioli, Pickled Red Onions *VEG, GF*

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Grilled Zucchini

Garlic, Lemon, Mint *VEG, GF*

Entrées

choose two

Wild Caught Ling Cod En Papillote

Orzo Pasta, Braised Leeks, English Peas, Dill Butter Sauce

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus *GF*

Manzo Brasto

Braised Shortrib, Parmesan Grits, Grilled Broccolini, Sunday Gravy *GF*

Cauliflower Steaks

Wild Rice Pilaf, Onion, Celery, Bell Pepper, Tomato, Arugula Pistou *V, GF*

Dessert

Choose one to three options from the dessert menu

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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. 15 guests minimum.

Starters

choose two

Power Vegetables

Roasted Cabbage, Quinoa, White Beans,
Asparagus, Green Onions, Miso-Black
Garlic Vinaigrette *V*

Butter Lettuce

Grapefruit, Hearts of Palm, Hazelnuts,
Citrus Vinaigrette *GF, V*

Panzanella Salad

Heirloom Tomato, Cucumber, Basil, Burrata,
Grilled Bread, Aged Balsamic *VEG*

Sides

choose two

Roasted Fingerling Potatoes

Grain Mustard *GF, VEG*

Summer Ratatouille

Feta, Pinenuts *VEG, GF*

Roasted Brassicas

Parmesan, Romesco Sauce *VEG, GF*

Entrées

choose two

Roasted Steelhead

Caponata, Pine Nut, Artichoke, Fresh Basil *GF*

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Orange Couscous, Fava Beans, Preserved Lemon
Beurre Blanc

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Mustard Sauce *GF*

Dessert

Choose one to three options from the
dessert menu

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THE EVERGREEN BUFFET

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Starters

choose two

Grilled Cabbage, Frisse, Arugula Salad
Toasted Pistachio, Manchego, Tahini, Preserved
Lemon Vinaigrette [VEG](#), [GF](#)

Local Farm Stand Salad
Local Salad Mix, Cherry Tomato, Cucumbers, Corn,
Radish, Goat Cheese, Roasted Peach Vinaigrette
[VEG](#), [GF](#)

Baby Kale Salad
Roasted Strawberries, Marcona Almonds, Feta,
Roasted Shallot Vinaigrette [VEG](#), [GF](#)

Southwest Caesar
Chopped Romaine, Manchego, Cherry Tomato, Crispy
Corn Tortilla Strips, Ancho Chile Caesar Dressing [GF](#)

Sides

choose two

Roasted Seasonal Farm Fresh Vegetables
Aged Balsamic, Lemon Oil, Sea Salt [GF](#), [V](#)

Baby Red Norland Potatoes
Herbs, Lemon Zest, Smoked Paprika [GF](#), [V](#)

Grilled Asparagus
Grilled Spring Onion Relish [GF](#), [V](#)

Entrées

choose two

Lemon Garlic Herb Marinated Chicken Breast
Snap Peas, Mushrooms, Mustard Sauce [GF](#)

Roasted PNW Salmon
Cous Cous, Roasted Turnips, Basil Pesto,
Cherry Tomato

Risotto
Blistered Cherry Tomato, Grilled Corn, Swiss Chard,
Parmesan, Cream [VEG](#), [GF](#)

Braised Beef Short Rib Bourguignon
Balsamic Roasted Onion, Bacon, Mushroom,
White Cheddar Grits, Red Wine Jus [GF](#)
[Add Braised Lamb Shank](#)

Dessert

Choose one to three options from the
dessert menu

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DESSERTS

Select up to three desserts to enjoy with your dinner buffet. Select one dessert to enjoy with your plated dinner.

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Coconut Chocolate Mousse Cake

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

White Chocolate Genoise

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

Carrot Cake

*Spiced Carrot Cake, Pineapple, Nuts,
Cream Cheese Icing* VEG

French Macarons

VEG, GF

Guinness Chocolate Cake

VEG

Decadence Torte

Peach Almond Cake

VEG

Basque Cheesecake

Huckleberry Compote VEG

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PLANT-BASED DINNER BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee and Smith Tea included.
15 guests minimum.

Starters

choose two

Smoked Tofu Fresh Rolls

Rice Paper, Nori, Carrot, Cucumber, Glass Noodle, Shiitake Mushroom, Peanut Sauce *V, GF*

Celery Root & Green Apple Soup

Hazelnut Oil *V, GF*

Everything Salad

Endives, Frisée, Baby Kale, Pecan, Strawberry, Pickled Beets, Currants, Everything Spice, Tahini Vinaigrette *V, GF*

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil *V, GF*

Sides

choose two

Grilled Rapini

Orange, Almond *V, GF*

Whipped Garnet Yam

Truffle, Rosemary *V, GF*

White Bean Cassoulet

Sage, Bread Crumbs *V*

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lil's *V, GF*

Cauliflower & Artichoke Gratin *V, GF*

Entrées

choose two

Coconut Curry

Squash, Tofu, Eggplant, Lemongrass, Mushroom, Basmati Rice *V, GF*

"Bolognese" Rigatoni

Plant-Based Italian Sausage Ragu, Toasted Cashew, Basil *V*

Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root Vegetables, Saffron, Harissa *V, GF*

Potato Gnocchi

Foraged Mushroom, Butternut Squash, Peas, Toasted Pecan, Fried Sage *V*

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut *V, GF*

Warm Apple Crisp

Oat Strudel *V, GF*

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