



CEDARBROOK
LODGE

Plated Dinner

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas. The exact head count & menu selections will be due five working days prior to event. Please provide place cards to denote entrée menu choices.

For our three-course menu, please select one starter or small plate.

For the four-course menu, please select two starters or small plate.

STARTERS

SOUP D' JOUR "SEASONAL INSPIRATION"

YOUNG FIELD GREENS

Toasted Hazelnuts, Pickled Blueberries & Fine Herbs Vinaigrette

MARBLE POTATOES

Baby Gem Hearts, Shaved Fennel, Roasted Pepper, Grain Mustard Vinaigrette

WINTER SQUASH SALAD

Marinated Cranberries, Pickled Butternut Squash, Roasted Curry Squash, Sweet Onion Dressing

RED & GOLD BEETS

Goat Cheese Mousse, Celery Hearts, Toasted Pecans, Orange Citronette

SMALL PLATES

GRILLED SPANISH OCTOPUS

New Potatoes, Spanish Chorizo, Green Garbanzo Beans, Sherry Gastrique

STEELHEAD SALMON WITH "PASTRAMI" SPICES

Charred Onion Coulis, Piquillo Piperade Salad

SEARED FOIE GRAS

Golden Raisin Bread Pudding, Five Spice Brûlée Grapefruit, Cocoa Gastrique

GRASS FED BEEF TARTARE

Capers, Quail Egg, Grilled Toast, Truffle Oil Vinaigrette

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.



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ENTRÉES

choose two

GRASS FED PACIFIC NORTHWEST BEEF TENDERLOIN

Parmigiana-Tuscan Kale & King Oyster Mushrooms, Potato Bread Pudding, Red Wine Jus

GARLIC-ROASTED CHICKEN BREAST

Potato Rosti, Brussel Sprouts & Baby Spinach, Rosemary Jus

WILD PACIFIC NORTHWEST KING SALMON

Heirloom Beans, Rainbow Chard, Roasted Garlic Butter Sauce

“SURF & TURF”

Grass Fed Pacific Northwest Beef Tenderloin, Buttered Lobster Tail, Roast Garlic Whipped Potatoes, Bordelaise

Each Entrée will be Accompanied by Chef's Selected Seasonal Vegetable Preparation

VEGAN PANISSE & FORAGED MUSHROOMS

Grilled Broccolini, Walnut Pesto, Roasted Shallots-Mushroom Glaze

KATZU BLACK COD

Ginger Glazed Bok Choy, Nori Sticky Rice, Crispy Shiso, Ginger Sesame Aioli

LONG LINE PACIFIC LING COD

Creamed Baby Fennel, Sautéed Spinach, Toasted Almond Butter Sauce

PURE COUNTRY BONE-IN PORK LOIN

Rosemary Polenta, Toasted Garlic Swiss Chard, Sweet Maple Pork Jus

LA BELLE FARMS DUCK LEG CHOUCROUTE

Duck Confit, Duck Breast, Smoked Sausage, Sauerkraut, Fried Potatoes

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DESSERTS

choose one

BERRY & OAT COBBLER

Vanilla Mousse

DULCE DE LECHE

Cinnamon Caramel, Toasted Coconut

CHOCOLATE DECADENCE TORTE

Dark Chocolate Mousse, Fresh Berries

TIRAMISU (Gluten Free)

Dark Chocolate Ganache, Espresso Crema

ALMOND & CITRUS TAPIOCA (Gluten Free)

Citrus Sorbet, Almond-Maple Granola

DARK CHOCOLATE MOUSSE (Gluten Free)

Chantilly Cream, Macaroon



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Port Townsend Buffet

Minimum of 20 guests. All buffets include bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.
Children ages 4-12 are charged 60% of the chosen buffet price.

STARTERS

GRILLED RADICCHIO & TREVISO

Goat Cheese, Toasted Almonds, Brown Sugar Roasted Delicata Squash, Balsamic Reduction

KALE & ROMAINE CAESAR

Charred Lemon, Hen Egg, Parmigiana Reggiano Crisp, White Anchovy Emulsion

BABY SPINACH

Toasted Walnuts, Shaved Pecorino Romano, Roasted Red Peppers, Sherry Vinaigrette

FRESH MARKET GREENS

Shaved Radishes, Red Wine Vinaigrette

ENTRÉES

choose two

PACIFIC NORTHWEST PEPPER CRUSTED BEEF SIRLOIN

Parmesan Potato Purée, Spicy Broccolini, Red Wine Demi

GRILLED PACIFIC NORTHWEST STEELHEAD FILLET

Sautéed Greens, Leek & Red Pepper Ragu

CARLTON FARMS SMOKED PORK BELLY

Grill-Charred Onions, Creamy Polenta, Bourbon-Mustard Glaze

SPICE RUBBED CHICKEN BREAST

Fingerling Potatoes, Haricot Vert, Bacon Butter

FRENCH LENTIL RAGOUT

Foraged Mushrooms, Cipollini Onions, Carrots & Semi-Dried Tomato

DESSERTS

CHEF'S SELECTION OF ASSORTED SEASONAL DESSERTS

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Grays Harbor Buffet

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STARTERS

WILD RICE "TABBOULEH"

Poached Rock Shrimp, Sweet Onion-Parsley Dressing

BABY ARUGULA

Dry-Aged Ham, Tear Drop Peppers, Shaved Pecorino Romano

MARINATED MUSHROOM & ARUGULA SALAD

Toasted Walnuts, Pickled Red Onions, Creamy Garlic Dressing

BROCCOLINI & GRILLED ONION SALAD

Grafton Cheddar Cheese, Whole Grain Mustard Dressing

ENTRÉES

choose two

FINE HERB BRAISED MUSSELS & CLAMS

Bacon, Fennel, Curry-Crème Fraîche Broth

SPICY THAI CHILE CHICKEN

Sesame Jasmine Rice, Grilled Scallions, Steamed Broccoli

BROWN SUGAR ROASTED PORK LOIN

Creamy Polenta, Roasted Fennel, Roasted Shallot Jus

PACIFIC NORTHWEST BRAISED BEEF SHORT RIBS

Whipped Celery Root & Potatoes, Peppercorn Sauce

BLUEBIRD FARMS FARRO "RED WINE RISOTTO"

Herb Butter

DESSERTS

ALMOND AMARETTO MOUSSE CAKE

Poached Peach & Pecan Crumble

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Evergreen Buffet

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STARTERS

ORGANIC YOUNG GREENS

Marinated Fennel, Toasted Walnuts, Citrus Vinaigrette

ICEBERG LETTUCE CHOP CHOP SALAD

Bacon Emulsion, Blue Cheese, Sour Cream Dressing

BABY ARUGULA

Fresh Berries, Shaved Beets, Roasted Shallot Vinaigrette

MARINATED MUSHROOM & PESTO FLATBREAD

Fresh Chèvre & Roasted Garlic

ENTRÉES

choose two

HERB-ROASTED CHICKEN BREAST

Mustard-Glazed Fingerlings, Braised Cipollini Onions, Lacinato Kale & Garlic Butter

PACIFIC NORTHWEST STEELHEAD

Grilled Escarole, Fingerling Potatoes, Pickled Pepper Coulis

ANDERSON RANCH LEG OF LAMB

Bean & King Oyster Mushroom Cassoulet, Caramelized Fennel Mushroom Butter

ROASTED MOROCCAN BEETS

Smoked Carrot Quinoa, Cipollini Onions, Goat Cheese Sauce

DESSERTS

DULCE DE LECHE TORTE

GUINNESS & ESPRESSO CHOCOLATE CAKE

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Madrona Buffet

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STARTERS

WALLA WALLA ONION DIP

Potato Chips, Crispy Shallots

BUTTER LETTUCE

Hearts of Palm, Grapefruit, Avocado, Toasted Coriander Vinaigrette

MARINATED FENNEL SALAD

Oranges, Olives, Roasted Garlic & Feta Cheese Spread

YOUNG LETTUCE GREENS

Shaved Fennel, Grilled Cauliflower, Golden Raisins, Basil Vinaigrette

ENTRÉES

choose two

LONG LINE LING COD

Foraged Mushrooms Ragout, Pearl Cous Cous, Green Parsley Sauce

GRASS-FED FLATIRON STEAK

Roasted Fingerling Potatoes, Braised Greens, Sweet Onion Jus

GRILLED CHICKEN BREAST

Crispy Panisse, Smoked Carrots, Caramelized Garlic Butter

SLOW-ROASTED & SPICED TURKEY BREAST

Sourdough & Hazelnut Stuffing, Moroccan Apricots, Fennel Pollen Jus

DESSERTS

CHOCOLATE DECADENCE

CARROT CAKE

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