



CEDARBROOK
LODGE

Cold Hors D'Oeuvres

Priced per dozen, two dozen minimum order.

CHEF'S CHOICE OF CHILLED SEASONAL VARIETY CANAPÉS

AGED GRUYERE CHEESE GOUGERES

Garden Herbs, Truffle Chèvre Mousse

ANTIPASTO BROCHETTES

Pickled Vegetables, Salumi Salami, Marinated Cheese

SPICED CUCUMBER CUP

Crème Fraiche Marinated Shrimp

BABY HEIRLOOM POTATOES

Chive Crème Fraîche, Smoked Salmon Roe

LUMMI ISLAND SMOKED SALMON FILLETS

Herb-Fennel Salad, Caper-Dill Chèvre



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Priced per dozen, two dozen minimum order.

BASIL MOUSSE TARTS

Cedarbrook Lodge Rhubarb Chip, Candied Pine Nuts

ROCK SHRIMP SPOONS

Classic Cocktail Sauce, Parsley Slaw

WINTER RATATOUILLE

Dried Tomato Tapenade, Crostini

DUNGENESS CRAB SALAD

Sourdough Crêpes, Toasted Espelette

STUFFED PENN COVE MUSSELS

Herb Breadcrumbs, Pickled Peppers

STUFFED PEPPADEW PEPPERS

Goat Cheese, Maldon Flake Salt, Extra Virgin Olive Oil

THEO'S DARK CHOCOLATE GANACHE CROSTINI

Maldon Flake Salt, Sicilian Pistachios



CEDARBROOK
LODGE

Hot Hors D'Oeuvres

Priced per dozen, two dozen minimum order.

CHEF'S CHOICE OF WARM SEASONAL VARIETY CANAPÉS

AGED GRUYERE CHEESE GOUGERES

Garden Herbs, Truffle Chèvre Mousse

CARROT-CHICKPEA PAKORAS

Mint Yogurt

SPICY BBQ CHICKEN SLIDER

Brioche Bun, Cabbage Slaw, Apricot Mostarda

SPANAKOPITA

Young Spinach, Feta Cheese

POTATO & CAULIFLOWER SAMOSA

Madras Curry Dipping Sauce

SHORT RIB FRITTERS

Spanish Chorizo, Spicy Aioli

FRIED SMALL SWEET PEPPERS

Stuffed with Fresh Chèvre, Caramelized Onions



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Hot Hors D'Oeuvres

Priced per dozen, two dozen minimum order.

GINGER-GLAZED CHICKEN SKEWERS

Thai Peanut Glaze, Fresh Cilantro

MOROCCAN MEAT BALL

Harissa Spiced Cabbage, Lemon-Feta Aioli

BROCCOLI & HAM FRITTATA BITES

Chive Hollandaise

COCONUT SHRIMP

Sweet Chili Jam

BERKSHIRE PORK BELLY BUNS

Sweet Soy Dressing, Pickled Carrots & Radish

DUNGENESS CRAB BEIGNETS

Avocado Mousse

CARAMELIZED ONION & BACON TART

Goat Cheese Mousse with Chives

SUMAC BEEF SKEWERS

Feta Yogurt, Parsley Sauce



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Reception Platters

Serves 25 guests. Priced per platter.

GRILLED PACIFIC NORTHWEST WILD SALMON FILLET

Charred Scallions, Baby Dill & Cracked Black Pepper Crème

GRAND SEAFOOD & SHELLFISH PLATTER

Cocktail Prawns, Pacific Oysters, Snow Crab Legs & Claws, Smoked Trout, Poached Petite Lobster Tails
Gourmet Crackers, Cocktail Sauce

WASHINGTON FARMS CRUDITÉS DISPLAY

Seasonal Fresh Vegetables Served with Two Vegetarian Dips

CEDARBROOK ANTIPASTI

Grilled Cauliflower, Marinated Button Mushrooms, Grilled Eggplant, Semi-Dry Tomatoes, Fresh Mozzarella, Hummus & Grilled Focaccia

CHARCUTERIE

Salumi Salami, Spicy Coppa, Air Dried Ham,
Fruit Mostarda, Pickled Vegetables, Artisan Breads

FARMSTEAD CHEESES

Selections of Hand Crafted Local & Imported Artisanal Cheeses
Fresh Fruits, Spiced Nuts, Homemade Jams, Gourmet Crackers

DESSERTS & DELIGHTS

A Fine Assortment of Petite Fours, Tarts, Gateaux & French Macarons



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Reception Carving Stations

Serves approximately 25 guests. Dedicated Chef is additional \$60/hour.

HERB ROASTED PACIFIC NORTHWEST PRIME RIB
Whole Grain Mustard Jus

TAILS & TROTTERS HAM
Tart Cherry Glaze

SZECHUAN-SPICED PURE COUNTRY PORK BELLY
Ginger-Plum Glaze

HERITAGE ROASTED TURKEY
Cranberry Chutney, Sweet Rolls, Sage Gravy

PACIFIC NORTHWEST SMOKED BEEF BRISKET
Horseradish-Apple Crème

PLANKED PACIFIC NORTHWEST WILD SALMON FILLET
Charred Scallions, Baby Dill & Cracked Black Pepper Crème



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Reception Enhancements

Additions to any buffet - priced per person.

KING CRAB LEGS

PACIFIC OYSTERS ON THE HALF SHELL
Shallot Mignonette

MARINATED PRAWNS
"Bloody Mary" Cocktail Sauce