



CEDARBROOK  
LODGE

# Cold Hors D'Oeuvres

Priced per dozen, two dozen minimum.

## CHEF'S CHOICE CANAPÉS

### AGED GRUYERE CHEESE GOUGERS

Garden Herbs, Truffle Chèvre Mousse

### ANTIPASTO BROCHETTES

Pickled Vegetables, Salumi Salami, Marinated Cheese

### CUCUMBER GAZPACHO

Marinated Shrimp, Toasted Focaccia

### BABY HEIRLOOM POTATOES

Chive Crème Fraîche, Smoked Salmon Roe

### PASTRAMI-SPICED SALMON

Bagel Toast, Caper-Dill Chèvre

### BASIL MOUSSE TARTS

Richter Farms Rhubarb, Candied Nuts



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### TIGER PRAWN SHOOTER

Bloody Mary Cocktail Sauce, Celery Slaw

### GARDEN CRUDITÉ SHOTS

Fines Herbes Remoulade

### DUNGENESS CRAB SALAD

Sourdough Crêpe, Toasted Espelette

### PLEASANT VIEW FARMS FOIE GRAS MOUSSE

Toasted Brioche, Strawberry Preserves

### THEO'S DARK CHOCOLATE GANACHE CROSTINI

Maldon Flake Salt, Sicilian Pistachios



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## Hot Hors D'Oeuvres

Priced per dozen, two dozen minimum.

STUFFED ROASTED SWEET PEPPERS  
Chèvre, Caramelized Onion

GINGER-GLAZED CHICKEN SKEWERS  
Thai Peanut Glaze, Cilantro

YAKIMA ASPARAGUS MINI QUICHE  
Bacon, Hollandaise

COCONUT SHRIMP  
Sweet Chili Jam

BERKSHIRE PORK BELLY SKEWERS  
BBQ Glaze

CRISPY RAVIOLI  
Smoked Marinara

DUNGENESS CRAB BEIGNETS  
Sambal Aioli



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## Hot Hors D'Oeuvres

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SPINACH & CHICKPEA PAKORAS  
Mint Yogurt

BONELESS CHICKEN WING SLIDER  
Sweet Roll, Apricot Moustarda

PHYLLO TRIANGLES  
Young Spinach, Feta Cheese

SWEET CORN FRITTERS  
Spanish Chorizo, Spicy Aioli

FRIED PICKLE SKEWERS  
Beechers Cheese Curd, Wasabi Aioli



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## Reception Platters

Serves approximately 25 guests. Priced per platter.

### CEDAR-PLANK COLUMBIA RIVER SALMON FILLET

Baby Dill Crème, Charred Scallion

### CEDARBROOK SEAFOOD

Cocktail Prawns, Pacific Oysters, Snow Crab, Smoked Trout, Crackers, Bloody Mary Cocktail Sauce

### CARNATION FARMS CRUDITÉS

Organic Vegetables, Assorted Remoulades

### WILLOWOOD FARMS HOUSE-MADE ANTIPASTO

Pickled Organic Vegetables, Assorted Relishes, Hummus, Grilled Focaccia

### SALUMI CHARCUTERIE

Salumi Salami, Mole Salami, Finocchiona, Sopressata, Hot Coppa, Organic Preserves

Pickled Vegetables, Artisan Breads

### FARMSTEAD CHEESES

Local Artisanal Cheese, Imported Cheese, Preserved Fruit, Spiced Nuts, House-Made Jams, Crackers

### DESSERTS & DELIGHTS

Petite Fours, Tarts, Gateaux, French Macaroons, Chantilly Crème, Hot Chocolate Fudge



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# Reception Carving Stations

Serves approximately 25 guests.

WHOLE NEW YORK SIRLOIN  
Whole Grain Mustard Jus

TAILS & TROTTERS HAM  
Tart Cherry Glaze

SZECHUAN BERKSHIRE PORK BELLY  
Ginger-Plum Glaze

CORNED BEEF BRISKET  
Horseradish-Apple Crème

WHOLE BEEF TENDERLOIN  
Black Truffle Jus

## RECEPTION ENHANCEMENTS

*priced per person*

OYSTERS ON HALF SHELL  
Cucumber-Yuzu Mignonette

MARINATED PRAWNS  
Bloody Mary Cocktail Sauce

SNOW CRAB LEGS

Gluten-free options are available upon request.

Menus are subject to change. Tax and gratuity not included.