



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"

*\$14*

YOUNG FIELD GREENS

Toasted Hazelnuts, Blueberries & Fine Herbs Vinaigrette

*\$14*

MARBLE POTATOES & GREENS

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

*\$16*

SUMMER SQUASH SALAD

Shaved Fennel, Baby Squash, Tomato, Sweet Onion Dressing

*\$16*

RED & GOLD BEETS

Goat Cheese Mousse, Celery Hearts, Toasted Pecans

*\$16*

### SMALL PLATES

GRILLED SPANISH OCTOPUS

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

*\$20*

DUCK BRESAOLA

Arugula, Five Spice Brûlée Grapefruit, Citronette

*\$26*

STEELHEAD SALMON PASTRAMI

Charred Onion Coulis, Piquillo Piperade, Leek Salad

*\$24*

HAMACHI CRUDO

Ginger-Soy Glaze, Yuzu Aioli, Ocean Salad

*\$24*

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### ENTRÉES

*choose two*

#### PAINTED HILLS FARM BEEF TENDERLOIN

Braised Tuscan Kale & Red Wine Cipollini Onions, Potato Bread Pudding, Syrah Jus

*\$60*

#### GARLIC-ROASTED CHICKEN BREAST

Potato Rosti, Foraged Mushroom, Baby Spinach, Rosemary Chicken Jus

*\$48*

#### WILD PACIFIC NORTHWEST STEELHEAD

Roasted Carrot Risotto Cake, Peperonata, Dill & Preserved Lemon Crème Fraiche

*\$46*

#### "SURF & TURF"

Grilled Painted Hills Beef Tenderloin, Buttered Lobster Tail, Minted Pattypan Squash, Curried Carrots, Bordelaise

*\$70*

#### VEGAN PANISSE & FORAGED MUSHROOMS

Grilled Broccolini, Walnut Pesto, Roasted Shallots-Mushroom Demi

*\$40*

#### KATZU BLACK COD

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

*\$58*

#### ALMOND & HERB STUFFED PACIFIC NORTHWEST SOLE

Baby Fennel, Sweet Corn Succotash, Red Pepper Coulis

*\$54*

#### PURE COUNTRY BONE-IN PORK LOIN

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

*\$52*

#### LA BELLE FARMS DUCK LEG CONFIT

Parsnip Puree, Grilled Asparagus, Fennel Pollen Duck Jus

*\$52*

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### DESSERTS

*choose one*

#### CHOCOLATE DECADENCE

Banana Chips, Vanilla Mousse

*\$12*

#### DULCE DE LECHE

Cinnamon Caramel, Toasted Coconut

*\$12*

#### WHITE CHOCOLATE GENOISE

Fresh Mango, Candied Pecans

*\$12*

#### TIRAMISU

Dark Chocolate Ganache, Espresso Glaze  
(Gluten Free)

*\$13*

#### DARK CHOCOLATE MOUSSE

Chantilly Cream, Compressed Strawberries  
(Gluten Free)

*\$13*

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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  
Peaches, Gruyere & Toasted Almonds

MANGO & GRILLED PINEAPPLE SALAD  
Feta Cheese, Lime & Jalapeño Dressing

KALE "CAESAR"  
Charred Lemon, Hen Egg, Shaved Reggiano, Torn Garlic Croutons, White Anchovy Emulsion

FRESH MARKET GREENS  
Radishes, Red Wine Vinaigrette

### ENTRÉES

*choose two*

PAINTED HILLS PEPPER CRUSTED SIRLOIN ROAST  
Parmesan Potato Purée, Roasted Broccolini, Bourbon Glaze

GRILLED & PLANKED PACIFIC NORTHWEST STEELHEAD  
Leek & Red Pepper Salad, Preserved Lemon-Dill Dressing

SPICE RUBBED CHICKEN BREAST  
Fingerling Potatoes, Haricot Vert, Bacon Butter

FRENCH LENTIL RAGOUT  
Foraged Mushrooms, Cipollini Onions, Carrots & Tomato

### DESSERTS

CHEF'S SELECTION OF ASSORTED SEASONAL DESSERTS

*\$76*

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# Grays Harbor Buffet

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## STARTERS

### ROCK SHRIMP

Wild Rice "Tabbouleh", Sweet Onion-Parsley Dressing

### BABY SPINACH

Yellow Squash, Tomato, Spanish Sherry Vinaigrette

### FORAGED & NOT SO FORAGED MUSHROOM & ARUGULA SALAD

Creamy Garlic Dressing

## ENTRÉES

*choose two*

### FINE HERB BRAISED MUSSELS & CLAMS

Bacon, Fennel, Crème Fraîche Broth

### CRISPY PINEAPPLE CHICKEN

Jasmine Rice, Grilled Scallions

### BROWN SUGAR ROASTED PORK LOIN

Creamy Polenta, Roasted Shallot Jus

### PAINTED HILLS BRAISED BEEF SHORT RIBS

Whipped Celery Root & Potatoes, Peppercorn Sauce

### BLUEBIRD FARMS FARRO "RED WINE RISOTTO"

Herb Butter

## DESSERTS

### WHITE CHOCOLATE GENOISE WITH MANGO

### ESPRESSO CHOCOLATE CAKE

*\$72*

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# Evergreen Buffet

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## STARTERS

### ORGANIC YOUNG GREENS

Marinated Fennel, Toasted Walnuts, Green Garbanzos, Citrus Vinaigrette

### SWISS CHARD & KALE CHOP CHOP SALAD

Bacon Emulsion

### BABY ARUGULA

Fresh Berries, Shaved Beets, Roasted Shallot Vinaigrette

### FORAGED MUSHROOM & PESTO FLATBREAD

Fresh Chèvre & Roasted Garlic

## ENTRÉES

*choose two*

### HERB-ROASTED CHICKEN BREAST

Mustard-Glazed Fingerlings, Braised Cipollinis, Lacinato Kale & Garlic Butter

### PACIFIC NORTHWEST STEELHEAD

Grilled Eggplant, Summer Squash, Red Pepper Coulis

### ANDERSON RANCH LEG OF LAMB

Flageolet Beans, Mushroom Butter, Smoked Zucchini, Caramelized Fennel

### HEIRLOOM BEET RAVIOLI

Willowood Carrots, Cipollini Onions, Goat Cheese Sauce

## DESSERTS

### DULCE DE LECHE TORTE

### GUINNESS CHOCOLATE CAKE

\$82

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## Madrona Buffet

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### STARTERS

ANN'S KILLER ONION DIP  
Kennebec Potato Chips

BUTTER LETTUCE  
Hearts of Palm, Grapefruit, Rock Shrimp, Toasted Coriander Vinaigrette

MARINATED VEGETABLE ANTIPASTO DISPLAY  
Fennel, Olives, Grilled Asparagus, Pickled Carrots, Tyrosalata

YOUNG LETTUCE GREENS  
Shaved Fennel, Grilled Cauliflower, Golden Raisins, Basil Vinaigrette

### ENTRÉES

*choose two*

LONG LINE LING COD  
Foraged Mushrooms Ragout, Pearl Cous Cous

PAINTED HILLS FLATIRON STEAK  
Roasted Fingerling Potatoes, Braised Greens, Sweet Onion Jus

GRILLED CHICKEN BREAST  
Lemon Risotto, Caramelized Garlic Butter

SLOW-ROASTED & SPICED PURE COUNTRY PORK BELLY  
Mascarpone Polenta, Moroccan Apricots, Fennel Pollen Jus

### DESSERTS

CHOCOLATE DECADENCE

CARROT CAKE

**\$88**

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