



CEDARBROOK
LODGE

Cold Hors D'Oeuvres

Priced per dozen, two dozen minimum.

CHEF'S CHOICE OF CHILLED SEASONAL VARIETY CANAPÉS

\$38

AGED GRUYERE CHEESE GOUGERES

Garden Herbs, Truffle Chèvre Mousse

\$32

ANTIPASTO BROCHETTES

Pickled Vegetables, Salumi Salami, Marinated Cheese

\$46

LA BELLE FARMS FOIE GRAS MOUSSE

Gougeres, Mostarda

\$52

SPICED CUCUMBER

Marinated Shrimp Savory Tart

\$48

BABY HEIRLOOM POTATOES

Chive Crème Fraîche, Smoked Salmon Roe

\$42

HOUSE SMOKED SALMON

Sweet Tart, Caper-Dill Chèvre

\$48



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Cold Hors D'Oeuvres

Priced per dozen, two dozen minimum.

BASIL MOUSSE TARTS

Cedarbrook Lodge Rhubarb, Candied Nuts

\$36

TIGER PRAWN SHOOTER

Bloody Mary Cocktail Sauce, Celery Slaw

\$46

GARDEN CRUDITÉ SHOTS

Fine Herb Remoulade

\$42

DUNGENESS CRAB SALAD

Sourdough Crêpes, Toasted Espelette

\$52

THEO'S DARK CHOCOLATE GANACHE CROSTINIS

Maldon Flake Salt, Sicilian Pistachios

\$38



CEDARBROOK
LODGE

Hot Hors D'Oeuvres

Priced per dozen, two dozen minimum.

CHEF'S CHOICE OF WARM SEASONAL VARIETY CANAPÉS

\$38

CARROT-CHICKPEA PAKORAS

Mint Yogurt

\$36

CARAMELIZED ONION, THYME & BACON TART

\$38

SPICY BBQ CHICKEN SLIDER

Brioche Bun, Apricot Mostarda

\$46

SPANAKOPITA

Young Spinach, Feta Cheese

\$34

SWEET CORN FRITTERS

Spanish Chorizo, Spicy Aioli

\$44

ROASTED SWEET PEPPERS

Stuffed with Fresh Chèvre, Caramelized Onions

\$38



CEDARBROOK
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Hot Hors D'Oeuvres

Priced per dozen, two dozen minimum.

GINGER-GLAZED CHICKEN SKEWERS

Thai Peanut Glaze, Fresh Cilantro

\$42

BROCCOLI & HAM FRITTATA

Chive Hollandaise

\$40

COCONUT SHRIMP

Sweet Chili Jam

\$51

BERKSHIRE PORK BELLY SKEWERS

Grilled Pineapple, BBQ Glaze

\$44

DUNGENESS CRAB BEIGNETS

Avocado Mousse

\$52



CEDARBROOK
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Reception Platters

Serves approximately 25 guests. Priced per platter.

PLANKED PACIFIC NORTHWEST WILD SALMON FILLET

Baby Dill & Cracked Black Pepper Crème, Charred Scallions

\$225

GRAND SEAFOOD & SHELLFISH PLATTER

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

\$335

WASHINGTON FARMS CRUDITÉS DISPLAY

Organic Fresh Vegetables Served with Two Vegetarian Dips

\$95

CEDARBROOK ANTIPASTI

Grilled Cauliflower, Marinated Button Mushrooms, Grilled Eggplant, Semi-Dry Tomatoes
Beecher's Cheese Curds, Hummus & Grilled Focaccia

\$145

CHARCUTERIE

Salumi Salami, Spicy Coppa, Han's Smoked Landjaeger
Fruit Mostarda, Pickled Vegetables, Artisan Breads

\$350

FARMSTEAD CHEESES

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

\$350

DESSERTS & DELIGHTS

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

\$200



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Reception Carving Stations

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

WHOLE PAINTED HILLS PRIME RIB

Whole Grain Mustard Jus

\$525 (priced 8oz per person)

TAILS & TROTTERS HAM

Tart Cherry Glaze

\$275

SZECHUAN-SPICED PURE COUNTRY PORK BELLY

Ginger-Plum Glaze

\$325

HERITAGE ROASTED TURKEY

Cranberry Chutney, Sweet Rolls, Sage Gravy

\$350

PACIFIC NORTHWEST CORNED BEEF BRISKET

Horseradish-Apple Crème

\$425

PLANKED PACIFIC NORTHWEST WILD SALMON FILLET

Baby Dill & Cracked Black Pepper Crème, Charred Scallions

\$500



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Reception Enhancements

Additions to any buffet - priced per person.

KING CRAB LEGS

\$16 per person (priced at 2oz per person)

PACIFIC OYSTERS ON THE HALF SHELL

Shallot Mignonette

\$6 per person (priced 2ec per person)

MARINATED PRAWNS

"Bloody Mary" Cocktail Sauce

\$4 each