

BREAKFAST BUFFET

Breakfast Buffet includes fresh local bakery breakfast breads, sweet butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests minimum.

Starters

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola
VEG, GF

Macrina Bakery Breads,
Scones & Muffins

VEG

Fresh Sliced Fruit Platter

V, GF

Stuffed Fruit Blintzes

*Ricotta, Candied Orange, Pomegranate
Syrup* V, GF

Desserts

choose two

Seasonal Fruit Tartlets

VEG

Espresso Mocha Brownies

VEG

Banana Bread Pudding

Brioche Bread, Rum Caramel

Coconut Macaroons

VEG, GF

Entrées

choose two

Northwest Breakfast Frittata

*Farm Fresh Egg, Sourdough Bread, Pork
Sausage, Aged Cheddar, Fresh Thyme*

Scrambled Local Eggs

Applewood Smoked Bacon, Tillamook Cheddar
GF

Corned Beef Hash

*Butter-Crisped Fingerling Potato, Painted Hills
Beef Brisket, Grilled Pepper & Onions* GF

Cinnamon Sugar French Toast

*Macrina Bakery Brioche, Candied Pecan,
Maple Syrup, Seasonal Fruit Compote* VEG

Traditional Eggs Benedict

*Imported Prosciutto Cotto, Poached Egg,
Scratch-Made Hollandaise Sauce*

Seasonal Vegetable Frittata

Roasted Peppers, Leeks, Fresh Herbs, Chevre
VEG, GF

Northwest Farmer's Scramble

*Seasonal Squash, Fennel, Leek, Chive, Dill,
Feta, Fingerling Potato*
VEG, GF

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.

PLATED BREAKFAST

Plated breakfasts include fresh pastries, Caffé D'arte coffee, and Steven Smith Tea.

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola VEG, GF

Washington Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, Roasted Red Bliss Potato, Aged Cheddar GF

Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

Butter-Crisped Hash Browns, Applewood Smoked Bacon

Cedarbrook Breakfast Burrito

Local Scrambled Egg, Chorizo, Ranch-Style Black Beans Pepper- Jack Cheese, Roasted Potato, Pico de Gallo

Northwest Eggs Benedict

PNW Smoked Salmon Cake, Poached Egg, Caper Hollandaise, Homestyle Potato

Dungeness Crab Cakes

Poached Egg, Sautéed Spinach, Avocado, Hollandaise

Northwest Farmer's Scramble

Golden Beet, Confit Fennel, Leek, White Cheddar, Chive, Fingerling Potato VEG, GF

Luxe Breakfast Sandwich

Two Fried Eggs, Bacon, Farm Greens, Confit Cherry Tomato, White Cheddar Cheese, Garlic-Herb Aioli

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GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free