

# RECEPTION PLATTERS

*Serves 25 guests. Priced per platter.*

## Grand Seafood & Shellfish Platter

*Cocktail Prawns, Pacific Oysters, King Crab, Snow Crab, Ahi Tuna Poke,  
Alderwood Smoked Salmon, Mussels* GF, DF

## Seafood & Shellfish Platter

*Cocktail Prawns, Chilled Mussels, Pacific Oysters, Snow Crab Claws,  
Smoked Salmon* GF, DF

## Slow Roasted Wild Salmon Filet,

*Olive & Sweet Pepper Tapenade* GF, DF

## Charcuterie

*Chefs Salami Selection, Fruit Mostarda, Pickled Vegetables, Artisan Breads* DF

## Farmstead Cheeses

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

## Cedarbrook Antipasti

*Roasted Delicata Squash, Cauliflower, Romanesco, Marinated Artichokes  
Pickled Peppers & Onions, Marinated Feta, Hummus, Red Pepper Romesco,  
Grilled Focaccia* VEG

## Washington Farms Crudités Display

*Seasonal Fresh Vegetables Served with Two Vegetarian Dips* VEG, GF

## Dessert & Delights

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

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.

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

# RECEPTION

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## *Carving Stations*

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*Serves 25 guests. Dedicated Chef.*

Whole Painted Hills Prime Rib

*Whole Grain Mustard Jus GF*

*(priced 8oz per person)*

Chateaubriand of Beef Tenderloin

*Sauce Chateau or Béarnaise Sauce GF*

Pure Country Porchetta

*Citrus-Herb Stuffing, Potato Rolls, Aioli GF*

Pacific Northwest Smoked Beef Brisket

*Horseradish-Apple Crème GF*

Grilled Pacific Northwest Wild Salmon Fillet

*Grain Mustard Aioli GF, DF*

## *Enhancements*

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*Additions to any buffet - priced per person.*

King Crab Legs

*GF (priced 2oz per person)*

Snow Crab Legs & Claws

*GF (priced 3oz per person)*

Marinated Prawns

*"Bloody Mary" Cocktail Sauce GF, DF*

Oysters on the Half Shell

*Mignonette, Lemon, Cocktail GF, DF*

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CEDARBROOK

# HORS D'OEUVRES

*Priced per dozen, two dozen minimum order.*

## *Cold Hors D'Oeuvres*

### Chef's Choice

### Shrimp Toast

*Brioche Toast, Lemon Aioli, Aleppo Pepper, Celery*

### Pimento Cheese Gougere

*Chive VEG*

### Dungeness Crab Fresh Roll

*Rice Paper Wrapped, Noodle, Herbs GF, DF*

### Alderwood Smoked Salmon Crostini

*Goat Cheese Chive Mousse, Fried Caper, Arugula*

### Roasted Beef Sirloin Toasts

*Brioche Toast, Cambozala, Onion Jam VEG*

### Olive Tapenade Crostini

*Goat Cheese Sherry Mousse, Sweet Pepper VEG*

### Vermont Aged Cheddar Crostini

*Pecan Raisin Jam VEG*

### Beet & Fresh Mozzarella Caprese Skewer

*Balsamic, Basil VEG*

### Grilled Pear Toast

*Bleu Cheese Crème Fraîche, Prosciutto, Pistachios*

### Pea-Mint Smash

*Pea-Parmesan Pistou, Mint, Endive Spoon GF V*

### Smoked Scallop Poke Spoon

*Tobiko, Sriracha Aioli*

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CEDARBROOK

# HORS D'OEUVRES

*Priced per dozen, two dozen minimum order.*

## *Warm Hors D'Oeuvres*

### Char Siu Steam Bun

*Pork Belly, Pickled Carrots & Daikon, Hoisin Aioli, Chili Crisp (Add Short Rib)*

### Potato Croquette

*Paddlefish Caviar, Chive Crema GF*

### Baked Brie Tart

*Honey Baked Apples Compote VEG*

### Fried Chicken Sandwich

*Gochuchang, Kimchi, Sriracha Aioli*

### Swiss Pesto Phyllo Puff

*Bechamel, Spinach VEG*

### Spanish Tortilla

*Boqueron, Pimenton Aioli GF*

### Quinoa Pakora

*Curry Yogurt VEG, DF*

### Dungeness Crab Cake

*Harissa Aioli DF*

### Smoked Brisket Slider

*Spicy Pepper Salad, BBQ Sauce DF*

### Vegetable Spring Roll

*Sweet Chili Glaze VEG, DF*

### Mushroom Bruschetta

*Parmesan, Balsamic Reduction VEG*

### Mini Beef Sliders

*Special Sauce, Caramelized Onion, Cheddar, Brioche Bun*

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