

PLATED FARMHOUSE SOUPS & SALADS

Includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas.

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes Stewed with Fennel & Garlic
VEG, GF*

PNW Corn Chowder

Fennel, Leek, Potato, Carrot, Celery, Bacon, Cream GF

Coconut Ginger and Sweet Potato Soup

Vermicelli, Mint, Cilantro, Lime, Peanut GF, V

Root Vegetable Stew

Celeriac, Parsnip, Yukon Gold Potato, Chermoula GF, V

Salads

choose one

Crunch Salad

*Lacinato Kale, Pistachio, Sunflower Seeds,
Green Apple, Cabbage, Pumpkin Seeds,
Feta Cheese, Honey Basil Vinaigrette VEG, GF*

Market Salad

*Shaved Carrot, Fennel, Baby Kale, Blood
Orange Vinaigrette VEG, GF*

Chicories and Beets

*Endive, Frisee, Arugula, Roasted Beets,
Pomegranate Vinaigrette GF, V*

Classic Caesar

*Crisp Romaine Hearts, Boquerones, Garlic
Croutons, Parmigiano, Anchovy Dressing*

Desserts

Fresh Baked Brownies & Cookies

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.

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WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner includes bread, butter, iced tea, freshly-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate.

Starters

choose one

Poached Cauliflower Salad

Pickled Carrots, Roasted Grapes,
Toasted Hazelnuts, Harissa Honey,
Vinaigrette VEG, GF

Roasted Delicata & Burrata

Arugula, Walnut Salsa Verde, Chestnut
Honey, Aged Balsamico VEG

Chicory and Citrus Salad

Radicchio, Castelfranco, Orange, Pomelo,
Toasted Sesame and Burnt Citrus Vinaigrette
VEG, GF

Shaved Brussels Sprouts Caesar Salad

Anchovy Vinaigrette, Grilled Lemon,
Everything Bagel Crouton, Parmigiano
Reggiano

Small Plates Upgrade option available

Duck Confit

Whipped Truffle Chevre, Frisse, Citrus
Supreme, Duck Fat Potato Chip GF

Dungeness Crab Sformato

Cauliflower and Parmesan Custard,
Buttered Crab, Lemon, Chive GF

Jamon Serrano

Arugula, Roasted Grapes, Marcona
Almonds, Parmesan Reggiano GF

Beet Carpaccio

Rouge Smokey Blue Cheese, Candied
Walnuts, Whipped Crème Fraîche
GF, VEG

Entrées

choose two

Filet Mignon

Beef Tenderloin, Potato Pave, Roasted Baby Carrot,
Sauce Bordelaise GF

Red Wine Braised Beef Short Rib

Sweet Potato Puree, Broccolini, Cippolini Onion, Natural
Jus GF

Roasted Airline Chicken Breast

Quinoa, Spanish Chorizo, Grilled Zucchini, Roasted Chile-Pepita
Romesco Sauce GF, DF

King Salmon

Beluga Lentils, Roasted Brussels Sprouts, Lemon-Dijon
Crème, Herb Pistou GF

Grilled Cauliflower Steak

Quinoa Pila, Foraged Mushroom Ragout, Caramelized Cippolini
Onion, Olive Tapenade, Saffron Butter Sauce GF, VEG

Dungeness Crab Risotto

Carnaroli Rice, Brussels Sprouts, Baby Carrot, Parmesan, Lemon GF

Desserts

Tiramisu

Chocolate Ganache Espresso Sauce
VEG, GF

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,
Macadamia Nut VEG

White Chocolate Genoise

Peach, Raspberry, Candied
Pecan, Chantilly Cream VEG

Carrot Cake

Spiced Carrot Cake, Pineapple,
Nuts, Cream Cheese Icing VEG

Basque Cheesecake

Huckleberry Compote VEG

Guinness Chocolate Cake

VEG

Peach Almond Cake

VEG

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PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Pear and Pecorino Toscano Salad

Arugula, Confit Shallot, Pear, Pecorino Toscano, Champagne Vinaigrette *VEG*

Green Goddess Salad

Cabbage, Cucumber, Kale, Crispy Chickpeas, Herbed Greek Yogurt Vinaigrette *VEG, GF*

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Gem Lettuce Salad

Shaved Fennel, Radishes, Miso-Sesame Vinaigrette *V, GF*

Sides

choose two

Roasted Delicata Squash

Black Garlic Ricotta, Sage, Aged Balsamico *VEG, GF*

Whipped Potatoes

Butter, Cream *GF*

Grilled Romanesco

Garlic Chips, Mama Lils Salt *VEG, GF*

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Grilled Beef Picanha

Black Beans, Rice, Roasted Mushrooms, Asparagus, Chimichurri *GF, DF*

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus *GF*

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Date and Walnut Chutney, Chive Caper Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato, Romesco, Scallion

Coconut Curry

Jasmine Rice, Coconut Milk, Peppers, Squash, Ginger, Eggplant, Thai Basil *V, GF*

Dessert

Choose one to three options from the dessert menu

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GRAYS HARBOR BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guests minimum.

Starters

choose two

Mediterranean Salad

Arugula, Kalamata Olive, Cucumber, Cherry Tomato, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Shallot Vinaigrette *VEG, DF*

Moroccan Vegetable Slaw

Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette *VEG, GF, DF*

Roasted Root Vegetable Salad

Baby Spinach, Carrots, Parsnips, Pomegranate, Pinenuts, Vanilla-Citrus Vinaigrette *GF, VEG*

Sides

choose two

Patatas Bravas

Saffron Tomato Sauce, Roasted Garlic Aioli, Pickled Red Onions *VEG, GF*

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Grilled Carrot and Parsnip

Mole Sauce, Cotija, Cilantro *VEG, GF*

Entrées

choose two

Wild Pacific Ling Cod

Wild Rice Pilaf, Braised Leeks, Grilled Cucumber, Tamari-Dill Butter Sauce *GF*

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus *GF*

Beef Short Rib Braciola

Semolina Gnocchi, San Marzano Tomato Sauce, Pinenut, Sultana, Parmesan

Cauliflower Steaks

Wild Rice Pilaf, Onion, Celery, Bell Pepper, Tomato, Arugula Pistou *V, GF*

Dessert

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MADRONA BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Superfood Salad

White Bean Hummus, Kale, Frisee, Arugula, Golden Berries, Feta, Avocado, Crispy Shallot-Seed Mix, Lemon-Ginger Vinaigrette *GF, VEG*

Butter Lettuce

Grapefruit, Hearts of Palm, Hazelnuts, Citrus Vinaigrette *GF, V*

Panzanella Salad

Roasted Butternut, Burrata, Baby Kale, Grilled Bread, Caramelized Honey-Sherry Vinaigrette *VEG*

Entrées

choose two

Roasted Steelhead

Caponata, Pine Nut, Artichoke, Fresh Basil *GF*

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Orange Couscous, Baby "Lollipop" Kale, Preserved Lemon Beurre Blanc

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Mustard Sauce *GF*

Sides

choose two

Roasted Fingerling Potatoes

Grain Mustard *GF, VEG*

Ratatouille

Eggplant, Zucchini, Tomato, Feta, Pinenuts *VEG, GF*

Roasted Brassicas

Anchovy Bagna Cauda, Fine Herbes *GF*

Dessert

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333 MENU

Starters

Caesar Salad*

Romaine, Lacinato Kale, 8-minute egg,
Boquerones, Croutons, Parmesan Snow

Clam Chowder

Geoduck, Celery Root, Potato, Leek,
Carrots, Herb Pistou, Oyster Crackers

Harissa-Roasted Carrots

Caramelized Honey, Cumin Yogurt,
Toasted Hazelnuts, Dill V, GF

Dessert

Crème Brûlée

Lemon Sable Cookie VEG

Basque Cheesecake

Huckleberry Compote, Olive Oil, Sea Salt VEG, GF

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Entrées

King Salmon

Wild Rice Pilaf, Roasted Turnips & Greens, Snap Peas,
Grilled Asparagus, Dungeness Crab, Beurre Blanc GF

Sweet Corn Risotto

Foraged Mushrooms, Queso Fresco, Nectarine,
Grilled Corn Salsa GF, VEG

NY Strip

Pommes Puree, Sautéed Green Beans,
Foraged Mushrooms, Fried Shallots, Demi-glace GF

SAMPLE MENU, CHANGES SEASONALLY

Maximum of 30 guests

Enjoy Copperleaf favorites in a private setting. Each course offers three seasonal options, with starters and desserts individually plated and entrées served at full restaurant portions.

EVERGREEN BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Grilled Cabbage, Frisse, Arugula Salad
Toasted Pistachio, Manchego, Tahini, Preserved
Lemon Vinaigrette VEG, GF

Baby Kale Salad
Roasted Pears, Marcona Almond, Fresh Farm
Cheese, White Balsamic-Honey Vinaigrette
VEG, GF

4 Corners Caesar
Chopped Romaine, Parmesan, Roasted Cherry Tomato,
Cornbread Crouton, Ancho Chile Caesar Dressing

Entrées

choose two

Grilled Chicken Breast
Jasmine Rice, Bok Choy, Pickled Shiitake Mushroom,
Sesame Tare GF

Roasted PNW Salmon
Cous Cous, Roasted Turnips, Basil Pesto, Cherry Tomato

Risotto
Squash Sugo, White Truffle Ricotta, Hazelnut Picada
VEG, GF

Braised Beef Short Rib Bourguignon
Balsamic Roasted Onion, Bacon, Mushroom,
White Cheddar Grits, Red Wine Jus GF

Sides

choose two

Root Vegetable Gratin
Lemon Infused Cream, Piccalilli GF, VEG

Crispy Smashed Red Potatoes
Fried Rosemary, Roasted Garlic GF, V

Grilled Brussels Sprouts
Caramelized Shallot, Miso-Sesame Vinaigrette
GF, V

Dessert

Choose one to three options from the
dessert menu

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DESSERTS

Select up to three desserts to enjoy with your dinner buffet. Select one dessert to enjoy with your plated dinner.

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit, Macadamia Nut VEG

White Chocolate Genoise

Peach, Raspberry, Candied Pecan, Chantilly Cream VEG

Carrot Cake

Spiced Carrot Cake, Pineapple, Nuts, Cream Cheese Icing VEG

French Macarons

VEG, GF

Guinness Chocolate Cake

VEG

Decadence Torte

Peach Almond Cake

VEG

Basque Cheesecake

Huckleberry Compote VEG

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