

EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count and menu selections will be due five business days prior to the event. For our three-course menu, please select one starter, two large plates, and one dessert.

Starters

choose one

Classic Caesar

*Crisp Romaine Hearts, Garlic Crouton
Parmigiano, Anchovy Dressing*

Radicchio and Roasted Squash

*Treviso, Romaine, Frisee, Buffalo
Mozzarella, Roasted Squash, Pinenut-
Rosemary Vinaigrette VEG, GF*

Pear and Pecorino Toscano Salad

*Arugula, Confi Shallot, Pear, Pecorino
Toscano, Champagne Vinaigrette VEG, GF*

Cauliflower Velouté

*Roasted Garlic, Garlic Velouté,
Cauliflower, Black Pepper Brioche
Croutons VEG, GF available*

Desserts

choose one

Chocolate Decadence

*Namelaka Cream, Strawberry Compote
VEG*

Basque Cheesecake

Huckleberry Compote VEG

Berry Crisp

*Oat Streusel, Mixed Berries, Whipped Cream
VEG*

Large Plates

choose two

Petite Filet Mignon

*Rosemary-Garlic Fingerling Potatoes, Sauteed
Green Beans, Red Wine Demi-glaze GF*

King Salmon

*Gigante Beans, Fennel Sofrito, Preserved
Lemon Gremolata GF*

Pacific Halibut

*Whipped Potato, Grilled Zucchini, Roasted Cherry
Tomato, Lemon Caper Butter Sauce GF*

Airline Breast of Chicken

*Braised Swiss Chard, Roasted Turnip, Pickled Red
Onion, Natural Chicken Jus GF*

Beef Short Rib Braciola

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

Risotto Autunno

*Squash Sugo, White Truffle Ricotta,
Hazelnut Picada 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.

CEDARBROOK BOXED LUNCH

Sack Lunch includes Tim's Potato Chips, fresh fruit, garden salad, Greek yogurt, freshly baked cookie, and non-alcoholic beverages. Select two options for your group.

Signature Sandwiches & Wraps

Roasted Turkey Breast & Avocado Sandwich

Swiss Cheese, Herb Mayonnaise, Arugula

Classic BLT

Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato, Dijonnaise

Portabella Cheese "Steak"

Grilled and Marinated Portabello Mushroom, Balsamic Onions, Provolone Cheese

Roasted Beef & Carmelized Onion Sandwich

Bleu Cheese Crème Fraîche, Arugula

Grilled Chicken Caesar Wrap

Parmesan, Romaine, Sun-Dried Tomatoes, Lemon-Anchovy Dressing

Bordeaux Wrap

*Chickpea Panisse, Roasted Mushrooms, Arugula, Pickled Red Onion,
English Pea Pesto, Vin Cotto*

Available as Platters

Individually Wrapped Sandwiches Served In-Room On Platters

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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

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CEDARBROOK BUTCHER BLOCK

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

Soups & Salads choose one

Tomato-Fennel

Imported Italian Tomatoes Stewed with Fennel and Garlic V, GF

Potato Leek

Yukon Potato, Leek, Cream, Black Pepper, Garlic VEG, GF

Dal Shorba

Red Lentil, Ginger, Turmeric, Cumin, Coriander, Mint Yogurt VEG, GF

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon-Anchovy Dressing, Crouton

Market Greens

Shaved Carrot, Fennel, Baby Kale, Blood Orange Vinaigrette V, GF

Enhancement

Nicoise Salad

Tuna, Green Beans, Fingerling Potatoes, Tomato, Olives, Hard-Boiled Egg, Baby Greens, Lemon-Dijon Vinaigrette GF

Butcher Block Board

Delicatessen Meats

Black Forest Ham, Smoked Turkey, Genoa Salami, Roast Beef GF

Deli Cheeses

Cheddar, Smoked Gouda, Swiss, Pepper Jack VEG, GF

Classic Accoutrements

Dijon, Mayonnaise, Buttermilk Ranch VEG

Vegetable Crudités

Farm Fresh Seasonal Vegetables V, GF

Sliced Artisan Breads

Selection of: Baguette, Sliced Sourdough, Whole Wheat Bread VEG, GF Available

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies VEG

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HARVEST SEASON LUNCH BUFFET

*Includes bread, butter, iced tea, freshly-brewed Caff  D'arte coffee, and Steven Smith teas.
15 guests minimum.*

Starters

choose two

Beef and Barley Stew

Pearled Barley, Mirepoix, Rosemary, Thyme

Heirloom Bean Salad

*Cherry Tomato, Cucumber, Pickled Red Onions,
Sweet Drop Peppers, Fresh Herbs GF, V*

Market Salad

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

Butter Lettuce Salad

*Green Apple, Dried Cranberry, Toasted Walnut,
Blood Orange Vinaigrette V, GF*

Entr es

choose two

Dijon Pork Loin

Wild Rice pilaf, Rainbow Chard, Mustard Sauce GF

Roasted Steelhead

*Beluga Lentils, Brussels Sprouts, Dill-Cr me
Fra che, Fines Herbes Pistou GF*

Peppercorn Crusted NW Beef Picanha

*Potato Fondant, Baby "Lollipop" Kale, Sauce au
Poivre GF*

Blue Bird Farms Farro Risotto

*Roasted Fennel, Kale, Parmesan, Mushrooms Demi-Glace
VEG, V Available*

Sides

choose two

Roasted Delicata Squash

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

Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

Smashed Fingerling Potato

Rosemary Salt V, GF

Whipped Sweet Potatoes

*Roasted Garlic, Fried Sage
VEG, GF*

Dessert

Fresh Brownies & Cookies

VEG

Tiramisu

VEG, GF

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