

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

Carving Stations

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

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, VEG

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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