

CEDARBROOK  
LODGE

## Plated Dinner

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee, and Mighty Leaf teas. The exact head count & menu selections will be due five working days prior to event. Please provide place cards to denote entrée menu choices.

*For our three-course menu, please select one starter or small plate.*

*For the four-course menu, please select two starters or small plate.*

### STARTERS

SOUP D' JOUR "SEASONAL INSPIRATION"

### YOUNG FIELD GREENS

Crushed Hazelnuts, Pickled Blueberries & Fine Herbs Vinaigrette

### MARBLE POTATOES & GREENS

Baby Gem Hearts, English Cucumber, Roasted Pepper, Caper-Mustard Vinaigrette

### SUMMER SQUASH SALAD

Shaved Fennel, Baby Squash, Blistered Cherry Tomato, Sweet Onion Dressing

### RED & GOLD BEETS

Goat Cheese Mousse, Celery Hearts, Toasted Pecans

### SMALL PLATES

#### GRILLED SPANISH OCTOPUS

New Potatoes, Spanish Chorizo, Green Garbanzo Beans, Sherry Gastrique

#### STEELHEAD SALMON PASTRAMI

Rye Toast, Avocado, Pickled Red Onions

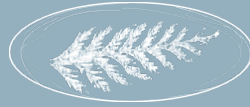
#### AIR-CURED PROSCIUTTO

Arugula, Five Spice Brûlée Grapefruit

#### ST JUDE ALBACORE CRUDO

Ginger-Soy Glaze, Yuzu Aioli, Ocean Salad

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### ENTRÉES

*choose two*

#### GRASS FED PACIFIC NORTHWEST BEEF TENDERLOIN

Parmigiana-Tuscan Kale & Red Wine Cipollini Onions, Potato Bread Pudding, Red Wine Jus

#### GARLIC-ROASTED CHICKEN BREAST

Potato Rosti, Foraged Mushrooms & Baby Spinach, Rosemary Jus

#### WILD PACIFIC NORTHWEST SALMON

Heirloom Beans, Rainbow Chard, Roasted Garlic Butter Sauce

#### “SURF & TURF”

Grass Fed Pacific Northwest Beef Tenderloin, Buttered Lobster Tail, Roast Garlic Whipped Potatoes, Bordelaise

*Each Entrée will be Accompanied by Chef's Selected Seasonal Vegetable Preparation*

#### VEGAN PANISSE & FORAGED MUSHROOMS

Grilled Broccolini, Walnut Pesto, Roasted Shallots-Mushroom Glaze

#### KASU BLACK COD

Ginger Glazed Bok Choy, Sesame Sticky Rice, Crispy Shiso, Ginger Sesame Aioli

#### ALMOND & HERB CRUSTED LONG LINE PACIFIC LING COD

Baby Fennel, Sweet Corn Succotash, Red Pepper Coulis

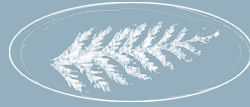
#### GRILLED PURE COUNTRY BONE-IN PORK CHOP

“Cornbread” Bread Pudding, Toasted Garlic Swiss Chard, Maple Jus

#### LA BELLE FARMS DUCK LEG CONFIT

Roasted Carrot Puree, Grilled Asparagus, Fennel Pollen Jus

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### DESSERTS

*choose one*

#### CHOCOLATE DECADENCE TORTE

Banana Chips, Vanilla Mousse, Fresh Berries

#### CITRUS TAPIOCA

Almond Granola, Coconut Sorbet

#### WHITE CHOCOLATE GENOISE

Fresh Mango, Candied Pecans

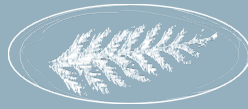
#### TIRAMISU

Chocolate Ganache, Espresso Crema  
(Gluten Free)

#### DARK CHOCOLATE MOUSSE

Chantilly Cream, Compressed Strawberries, French Macaroon  
(Gluten Free)

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# Port Townsend Buffet

Minimum of 20 guests. All buffets include bread, butter, iced tea, freshly brewed Starbucks coffee, and Mighty Leaf teas.

## STARTERS

### GRILLED ZUCCHINI & FETA SALAD

Oven Dried Tomatoes, Frisee, Tarragon, Arbequina Olive Oil

### CHICORY SALAD

Peaches, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

### SPINACH CAESAR

Charred Lemon, Hen Egg, Parmigiano-Reggiano Crisp, White Anchovy Emulsion

### FRESH MARKET GREENS

Shaved Radishes, Red Wine Vinaigrette

## ENTRÉES

*choose two*

### PACIFIC NORTHWEST PEPPER CRUSTED BEEF SIRLOIN

Parmesan Potato Purée, Grilled Broccoli, Red Wine Demi

### GRILLED PACIFIC NORTHWEST STEELHEAD FILLET

Leek, Spring Onion, Asparagus, Garlic Butter

### CARLTON FARMS SMOKED PORK SHOULDER AL MOJO

Spanish Rice, Grill-Charred Onions, Shaved Cabbage, Cilantro Slaw, Toasted Cumin & Lime

### SPICE RUBBED CHICKEN BREAST

Fingerling Potatoes, Haricot Vert, Bacon Butter

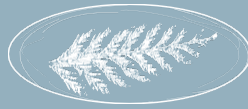
### FRENCH LENTIL RAGOUT

Foraged Mushrooms, Cipollini Onions, Carrots & Tomato

## DESSERTS

CHEF'S SELECTION OF ASSORTED SEASONAL DESSERTS

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# Grays Harbor Buffet

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## STARTERS

### WILD RICE "TABBOULEH"

Poached Rock Shrimp, Cilantro-Coriander Dressing

### MOROCCAN KALE

Carrots, Golden Raisins, Scallions, Lemon-Dill Yogurt

### HEARTS OF ROMAINE

Crispy Prosciutto, Goats Cheese, Creamy Garlic Dressing

## ENTRÉES

*choose two*

### FRUITS DE MER

Spicy Tomato Broth, Baby Potato, Rockfish, Shrimp, Manila Clams, Penn Cove Mussels

### SPICY THAI CHILE CHICKEN

Jasmine Rice, Pineapple, Cherry Tomatoes, Bean Sprouts, Grilled Scallions

### BROWN SUGAR ROASTED PORK LOIN

Creamy Polenta, Caramelized Fennel, Roasted Shallot Jus

### PACIFIC NORTHWEST BRAISED BEEF SHORT RIBS

Whipped Celery Root & Potatoes, Sautéed Escarole, Peppercorn Sauce

### BLUEBIRD FARMS FARRO "RISOTTO" PRIMAVERA

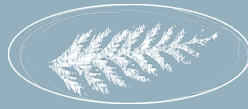
Peas, Favas, Mint, Chive Butter

## DESSERTS

### WHITE CHOCOLATE GENOISE WITH MANGO

GUINNESS CHOCOLATE CAKE

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# Evergreen Buffet

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## STARTERS

### ORGANIC YOUNG GREENS

Marinated Fennel, Toasted Walnuts, Fried Chickpeas, Citrus Vinaigrette

### CHOP CHOP SALAD

Pickled Asparagus, Chopped Egg, Frisee, Bacon, Buttermilk-Blue Cheese Dressing

### MARBLE POTATO SALAD

Chive Crème Fraiche, Golden Beets, Peppered Smoked Salmon, Ikura

### MARINATED MUSHROOM & PESTO FOCCACIA FLATBREAD

Fresh Chèvre & Roasted Garlic

## ENTRÉES

*choose two*

### HERB-ROASTED CHICKEN BREAST

Mustard-Glazed Fingerlings, Caramelized Cipollini Onions, Lacinato Kale & Garlic Butter

### PACIFIC NORTHWEST SPICE RUBBED ALBACORE

Orzo, Grilled Eggplant, Summer Squash, Romesco

### ANDERSON RANCH LEG OF LAMB

Flageolet Beans, Mushroom Butter, Smoked Carrots, Roasted Fennel

### ROASTED MOROCCAN BEETS

Quinoa, Grilled Asparagus, Toasted Pecans, Goat Cheese

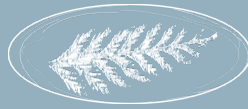
## DESSERTS

### TIRAMISU

(Gluten Free)

### CHOCOLATE CRUNCH

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# Madrona Buffet

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## STARTERS

### PENNE PASTA SALAD

Scarlet Runner Beans, Roasted Eggplant, Mozzarella, Sun-Dried Tomato, Parmigiano, Chili Flake, Lemon, Dill

### BUTTER LETTUCE

Hearts of Palm, Grapefruit, Avocado, Toasted Coriander Vinaigrette

### MARINATED FENNEL SALAD

Oranges, Olives, Roasted Garlic, Feta

### YOUNG LETTUCE GREENS

Grilled Cauliflower, Golden Raisins, Caper-Anchovy Vinaigrette

## ENTRÉES

*choose two*

### Baked LONG LINE LING COD

Chunky Tomato Sauce, Pearl Cous Cous, Herb Pistou

### PAINTED HILLS FLAT-IRON STEAK

Roasted Fingerling Potatoes, Braised Greens, Sweet Onion Jus

### GRILLED CHICKEN BREAST

Crispy Panisse Fries, Pea Vines, Harissa Butter

### SLOW-ROASTED PORK BELLY

Mascarpone Polenta, Moroccan Apricots, Fennel Pollen Jus

## DESSERTS

### CHOCOLATE DECADENCE

### CARROT CAKE

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