



**CEDARBROOK**  
LODGE

*Fall & Winter*

## **Cedarbrook Lodge Sunday Brunch**

*Minimum of 20 guests. Buffets include bread, butter, juice, coffee and tea service. Pricing is per person.*

*Children ages 4-12 are charged 60% of the list price.*

**Traditional Eggs Benedict with Hollandaise**

**Smoked Bacon and Maple Sausage**

**Butter Croissants, Muffins, Scones, Fruit Danish**

**Homemade Granola and Yogurt Parfaits**

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**Wild Arugula, Niçoise Olives, Roasted Red Peppers, Genoa Salami, Red Wine Vinaigrette**

**Kale Caesar, Shaved Parmesan, Charred Lemons, Toasted Hazelnuts, Garlic-Black Pepper Vinaigrette**

**Warm Winter Greens, Compressed Apples, Spiced Walnuts, Pomegranate-Cider Emulsion**

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**Salumi and Artisan Cheese with Preserved Fruits, Spiced Nuts, Spiced Preserved Peaches**

**Alaskan Prawns with Cocktail Sauce and Lemon**

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**All Natural Roasted Chicken, Garlic Potato Purée, Willowood Carrots, Rosemary Jus**

**North Pacific Dover Sole, French Lentils, Haricot Vert, Creamed Spinach, Coconut Madras Curry**

**Dungeness Crab and Artichoke Gratin**

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**Assorted Cakes and Tarts**

**Bakery Fresh Cookies, Brownies, and Lemon Bars**

\$79

***Gluten Free and Vegetarian Options Available On Request***

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. All prices are per person unless otherwise indicated and are inclusive.*

*Washington State sales tax will be added. Information on consuming raw or undercooked food is available upon request.*