
Cedarbrook

 Washington Mutual Leadership Center

DINNER MENU

Customized menus available upon request

Dinner Entrées

All of our dinners include a choice of salad seasonal fresh vegetables, dinner rolls, potato, pasta or rice, dessert, freshly brewed Starbucks coffee and assorted teas ,

Choice of two entrées below

Price adjusted depending upon selections

FRESH FISH

\$38 per guest

Signature Cedarbrook Cedar Plank Salmon

Our famous seasoned filet of Pacific salmon cooked atop a cedar plank, infusing the flavors and aromas of the Pacific Northwest, served with a savory lemon butter sauce

Braised Monkfish

Seasoned Monkfish steaks braised in a leek and white bean ragoût

Seared Ahi Tuna

Ahi Tuna rubbed with Asian five spices, seared medium rare and served with a savory garlic black bean sauce

Potato Crusted Trout

Fresh whole trout stuffed with spinach and pancetta with a crust of shredded seasoned potatoes, sautéed golden brown and served with a light pecan butter sauce

Pan Seared Sea Bass

Seasoned sea bass seared in olive oil and topped with a sun-dried tomato and caper tapenade and lightly drizzled with tomato and basil oil

Blackened Salmon

Pacific salmon coated with Cajun spices, sautéed and served with a refreshing cilantro corn relish

BEEF, VEAL, AND PORK

\$40 per guest

Bacon Wrapped Filet

Choice cut tenderloin steak wrapped with apple-wood smoked and grilled to perfection, served with a green peppercorn sauce

Roast Pork Loin

Seasoned with fresh rosemary, garlic and cracked black pepper, then slow roasted to perfection and served with an apple compote and whole grain mustard sauce

Grilled Veal Chops

Seasoned veal chop grilled to perfection and served with sage and lemon brown butter, tossed in pine nuts

Salt Crusted Prime Rib

USDA Choice prime rib roast topped with an herb and rock salt crust roasted on a bed of aromatic vegetables and garlic

Veal Medallions

Roasted veal tenderloin seasoned with cracked black pepper and herbs then topped with crispy fried leeks and drizzled with a red wine and shallot demi-glace

Roasted Strip Loin

Dry aged New York strip seasoned with cracked black pepper, garlic and olive oil and served with a Gorgonzola demi-glace

POULTRY

\$35 per guest

Stuffed Chicken Breast

Chicken breast stuffed with scallop and rock shrimp mousse and served with a champagne butter sauce

Roast Duck Breast

Seasoned herb roasted duck breast served with cranberry ginger chutney

Broiled Quail

Marinated farm raised quail, flame broiled and served with a caramelized shallot and fig demi-glace

Chicken Piccata

Thin filets of chicken breast sautéed with olive oil and simmered in a light shallot and caper sauce

Seared Gorgonzola Chicken

Seasoned chicken breast sautéed and served with a Gorgonzola cream sauce, tossed walnuts and red flamed grapes

VEGETARIAN

\$32 per guest

Baked Penne Casserole

Penne pasta baked in a rich marinara sauce, fontina cheese and bread crumbs

Eggplant Lasagna

Thinly sliced eggplant lightly breaded and layered with marinara sauce, ricotta and mozzarella cheese in a spicy tomato sauce

Grilled Polenta Cake

Savory Italian-style polenta grilled and served with roasted vegetables and a rich tomato basil sauce

Grilled Vegetable Enchilada

Corn tortillas stuffed with sautéed vegetables, covered with a rich enchilada sauce and served with avocado salsa

Vegetable Raviolis

Ravioli stuffed with roasted vegetables and served in a saffron and leek broth

Grilled Portobello

Marinated Portobello mushrooms grilled and served with roasted garlic mashed potatoes and caramelized shallot ragout

Dinner Buffets

Customized buffet menus available upon request

SOUTHERN BUFFET

\$42 per guest

Hors d'oeuvres

Fried okra with dipping sauce
Spicy cornbread biscuits

Salad

Choose two to include on your buffet
Red cabbage coleslaw with shredded red and green cabbage, shredded carrots and chopped
peanuts with coleslaw dressing
Mixed green salad with fried okra, red beans, sliced tomatoes and cucumbers
Fried chicken salad with chopped lettuces, chopped green onions and tomatoes
Chilled black-eyed pea salad

Entrées

Choose two to include on your buffet
Country-style fried pork chops with gravy
Pan-fried catfish with light cornmeal breading, served with tartar sauce and hush puppies
Honey-glazed ham with candied yams and collard greens
Jambalaya with chicken, sausage, clams, shrimp and rice
Fried chicken with red beans and rice

PACIFIC NORTHWEST BUFFET

\$40 per guest

Hors d'oeuvres

Smoked salmon canapés on potato chive blini with crème fraiche
Honey-glazed bacon wrapped prawns

Salad

Choose two to include on your buffet
Mixed greens with apples and walnuts and two dressings
Marinated fruit salad
Pasta salad with tomatoes and scallions
Garden vegetables with balsamic dressing
Autumn rice salad with dried cranberries and wild rice
Field mushroom salad with herbal vinaigrette

Entrées

Choose two to include on your buffet
Roasted pork loin with apples and chutney
Cedarbrook signature cedar plank salmon
Herb-roasted chicken breast with sour cherry sauce
Roasted butternut squash ravioli, served with sage brown butter with tossed pine nuts

SOUTHWESTERN BUFFET

\$42 per guest

Hors d'oeuvres

Mini quesadillas with smoked chicken
Southwestern crab salad on a blue corn tortilla chip

Salad

Choose two to include on your buffet
Southwestern Caesar with marinated tomatoes, cucumbers and cilantro tossed in toasted cumin dressing
Mixed green salad with roasted green chilies, tomatoes and toasted pumpkin seed tossed in a tequila lime dressing

Entrées

Choose two to include on your buffet:
Southwestern blackened salmon with cilantro corn relish Grilled vegetable enchilada corn tortillas stuffed with sautéed vegetables
Sautéed Pacific snapper served with pico de gallo
Grilled chicken breast with roasted green chilies and shredded jack cheese
Marinated grilled flank steak served with grilled peppers and onions

EAST COAST BUFFET

\$44 per guest

Hors d'oeuvres

Shrimp Cocktail

Assorted smoked seafood (oyster, mussels, clams and trout)

Salad

Choose two to include on your buffet

Baby mixed greens, roasted croutons, Romano cheese and assorted dressings

Grand Marnier marinated fruit salad

Smoked chicken pasta salad

Salmon filet salad with cognac sauce

Entrées

Choose two to include on your buffet

Grilled sausage and peppers

Grilled Atlantic cod with a lemon-caper sauce

Eggplant Parmesan

Roasted New York strip loin with condiments, carved by your chef attendant

DESSERTS

All dinners include choice of one of the following

Fresh Fruit Tart

Flaky piecrust filled with a pastry cream, seasonal fresh fruit and finished with an apricot glaze

Black Forest Torte

Decadent rich chocolate torte served with raspberry sauce and cherry compote

Lemon Cheesecake

Refreshing lemon cheesecake served with citrus sauce and candied citrus peel

Dark Chocolate Torte

Decadent chocolate tart served with a mocha rum sauce

Apple Charlotte

Deliciously tart and comforting dessert with caramelized apples in a flaky crust, served with hard cider sauce

Carrot Cake

Traditional style carrot cake with a tangy lemon sauce

Tiramisu

Thin layers of ladyfinger cakes brushed with espresso and rum then layered with mascarpone cheese, served with a coffee cream

Seasonal Berry Shortcake

Seasonal berries tossed with Kirsch and served over a buttermilk-almond biscuit with fresh whipped cream

Chocolate Mousse Napoleon

Rich creamy chocolate mousse layered on thin filo cookies, topped with fresh berries and a wild berry sauce

Crème Brûlée

Steamed custard topped with sugar and caramelized

Pulled Sugar Bowl

With fresh fruit, tossed in Grand Marnier
