



PORT LUDLOW  
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# 2012 Banquet Menus

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One Heron Road | Port Ludlow, Washington 98365  
800.308.7991 marina | 800.455.0272 golf club  
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**BREAKFAST BUFFETS**

**CONTINENTAL**

\$15 per person  
(minimum guarantee of 12 guests)

- Freshly squeezed orange juice
- Chilled fruit juice
- Freshly baked croissants and breakfast pastries
- Butter and jam
- Chef Dan's granola
- Organic milks
- Coffee and tea service

**DELUXE CONTINENTAL**

\$20 per person

- Seasonal sliced fruit display
- Individual natural yogurt

**HURRICANE RIDGE**

\$25 per person  
(minimum guarantee of 12 guests)

- Freshly squeezed orange juice
- Chilled fruit juice
- Freshly baked croissants and breakfast pastries
- Butter and jam
- Seasonal sliced fruit display
- Breakfast potatoes
- Scrambled farm eggs
- Thick-cut Nueske applewood smoked bacon
- Coffee and tea service

**PORT LUDLOW**

\$35 per person  
(minimum guarantee of 20 guests)

- Freshly squeezed orange juice
- Chilled fruit juices
- Freshly baked croissants and breakfast pastries
- Butter, jam and local honeys
- Seasonal sliced fruit display
- Irish steel-cut oats, raw brown sugar and apple compote
- Breakfast potatoes
- Scrambled farm eggs
- Thick-cut Nueske applewood smoked bacon
- Berkshire sausage
- Twist on Benedict - poached eggs on Dungeness crab cake and Béarnaise sauce
- Coffee and tea service

**ENHANCEMENTS**

- Individual natural yogurt \$4 each
- Jambon ham \$5 per person
- Smoked salmon \$8 per person
- French toast \$10 per person
- Omelets \$12 per person
- Waffles \$14 per person

**Chef attended station**

\$100 per hour per culinarian  
for waffles or omelets

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**EXECUTIVE LUNCHES**

All lunches include coffee, decaffeinated and tea

**Dabob Bay**

\$22 per person

Variety of deli and vegetarian sandwiches and wraps prepared in halves

Individual bags of chips

Piece of seasonal fruit

**Dessert**

Freshly baked cookies

**Sequim Bay**

\$24 per person

Grilled Niman Ranch ham and Comté cheese sandwich

Tomato bisque

**Dessert**

Chocolate decadence, raspberry coulis

**Puget Sound**

\$26 per person

House salad

House-made pasta

Fresh tomato, garlic and basil sauce

Creamy alfredo sauce

Basil, pesto, pine nuts, parmigiano-reggiano

Pane d'Amore focaccia

**Dessert**

Tiramisu

Grilled chicken  
add \$5 per person

Grilled prawns  
add \$8 per person

**Discovery Bay**

\$28 per person

Caesar Salad  
local romaine, garlic croutons, white anchovies,  
house-made Caesar dressing

Grilled chicken

Grilled prawns

Pane d'Amore bread, Plugrá butter

**Dessert**

Dave's lemon bars

Northwest wild salmon  
add \$5 per person

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**LUNCHEON BUFFETS**  
(minimum guarantee of 20 guests)

**Burner Point**

\$32 per person

**Starters**

Black bean soup

Tortilla chips, guacamole, pico de gallo, salsa verde

**Build Your Own Fajita**

Chicken

Beef

Warm flour tortillas

Sautéed onions and peppers

Shredded cabbage

Grated queso blanco and mild cheddar cheese

Sour cream and limes

**Dessert**

Mexican wedding cookies

Coffee, decaffeinated and tea service

**Mats Mats**

\$36 per person

**Soup of the Day**

**Potato Salad**

Yukon gold, cucumber, tomatoes, red onions, kalamata olives, fresh basil, capers, hard-boiled eggs, white balsamic vinegar and olive oil

**Deli Meats and Cheeses**

House roasted fresh turkey, Jambon ham

Genoa salami, assorted cheeses

Lettuce, tomatoes, kosher pickles

Assorted condiments and garnishes

Freshly baked Pane d'Amore breads

**Dessert**

Assorted mini desserts

Coffee, decaffeinated and tea service

**Hood Canal**

\$34 per person

**Soup of the Day**

**Build Your Own Salad**

Grilled chicken breast

Grilled flank steak

Tender hearts of romaine, mixed local greens

White anchovies, parmigiano-reggiano, garlic croutons

Vine ripened tomatoes, shaved red onion, mushrooms

Garbanzo beans, hard cooked farm eggs

Chipotle and traditional Caesar dressing

Herbed vinaigrette, creamy blue cheese

Freshly baked Pane d'Amore breads

**Dessert**

Apple tart tatin

Coffee, decaffeinated and tea service

**Ludlow Grill**

\$38 per person

**Salads**

Local field greens, house vinaigrette

Caesar salad, croutons, Parmigiano-Reggiano

**Entrées**

Charbroiled hamburgers

Charbroiled BBQ chicken

Grilled shrimp

Local vegetables

Assorted condiments and garnishes

Freshly baked Pane d'Amore breads

**Dessert**

Seasonal fruit tart

Coffee, decaffeinated and tea service

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**BOXED LUNCHES**

\$18 per person

**Dagwood Grinder**

Jambon ham, Genoa salami, and Fontina Val d'Aosta piled high on a Pane d'Amore baguette with red onion, lettuce and tomato

Individual bags of chips

Freshly baked cookie

Piece of seasonal fruit

Bottled water

Napkin and cutlery

**Chicken Salad Sandwich**

Organic chicken breast, fresh grapes and pecans served on a Pane d'Amore panini bun

Individual bags of chips

Freshly baked cookie

Piece of seasonal fruit

Bottled water

Napkin and cutlery

**Caesar Salad**

Hearts of romaine lettuce, house made Caesar dressing, Parmigiano-Reggiano, garlic croutons and Organic chicken breast

Individual bags of chips

Freshly baked cookie

Piece of seasonal fruit

Bottled water

Napkin and cutlery

**Ahi Tuna Niçoise**

Olive Oil poached Ahi tuna, hericot verts, fingerling potatoes, niçoise olives, heirloom tomatoes, hard boiled eggs over wild greens with a basil vinaigrette

Individual bags of chips

Freshly baked cookie

Piece of seasonal fruit

Bottled water

Napkin and cutlery

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**RECEPTION**

**Cold Hors d'Oeuvres**

(priced by the dozen)

Seasonal canapés	\$36
Asparagus tips wrapped in Columbia prosciutto	\$36
Mystery Bay Goat cheese, chopped walnuts, fresh thyme bruschette	\$36
Mushroom, fresh thyme, onions, red pepper, garlic, aioli bruschette	\$36
Roasted heirloom fingerling potato, caviar, chive crème fraîche	\$36
Thai spring rolls, sweet chili sauce	\$36
Fresh tomato, niçoise olives, fresh herbs, garlic, parmigiano-reggiano bruschette	\$36
Smoked salmon roulade, chive cream cheese, toasted points	\$36
Dungeness crab & avocado salad on potato crisp	\$48
Jumbo white prawn, horseradish tomato sauce	\$48
Freshly shucked oysters, red wine mignonette	\$48

**Hot Hors d'Oeuvres**

(priced by the dozen)

Spanakopita, spinach, Mystery Bay goat cheese	\$36
Walla Walla onion and fontina cheese tartlets	\$36
Chicken satay, peanut drizzle	\$36
Grilled flat iron filet, roasted peppers skewers	\$48
Grilled Oregon lamb chops, rosemary, sea salt	\$48
Crab pot stickers	\$36
Shrimp pot stickers	\$36
Miniature crab cakes with remoulade	\$48

**RECEPTION STATION**

**Cheese Flight**

(\$14 per person—minimum 25 guests)

An array of the finest cheeses crafted by the best artisans from around the world paired with fruits, compotes, garnishes and breads

**Antipasto**

(\$16 per person—minimum 25 guests)

Prosciutto, Genoa salami, Tuscan olives, grilled asparagus, marinated mushrooms, roasted peppers, caprese of vine ripened tomatoes and mozzarella di bufala,

**Pike Place Market**

(\$26 per person - minimum 25 guests)

Chilled jumbo white prawns, crab claws, oysters, clams and mussels, smoked local steelhead, fresh tomato and horseradish sauce, brandied aioli, lemon wedges

**CHEF'S CARVING STATION**

**Roasted Tom Turkey**

(\$200 - serves 15-25 guests)

Cranberry-Orange Compote

**Baked Honey Cured Ham**

(\$275 - serves 15-25 guests)

Pineapple Mango Chutney

**Whole New York Strip-Loin**

(\$350 - serves 20-30 guests)

Shallot Merlot Deglaze

**Slowly Roasted Prime Rib of Beef**

(\$375 - serves 20-30 guests)

Horseradish Cream

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## PLATED DINNER MENU

All entrées include Pane d'Amore bread, Plugrá butter, coffee, decaffeinated, tea

### Appetizers

Lobster ravioli, chive beurre blanc  
\$16 per person

Dungeness crab cakes, basil aioli, red pepper coulis  
\$16 per person

Wild mushroom risotto, parmigiano-reggiano  
\$9 per person

### Cup of Soup

\$7 per person

Northwest clam chowder

Tomato Bisque

Tuscan Minestrone

### Salads

\$12 per person

Gathered greens, tear drop tomatoes, cucumbers, purple onions, house vinaigrette

Classic Caesar salad, croutons, parmesan

Baby spinach, toasted pine nuts, shaved red onions, chopped Nueske's applewood smoked bacon, blue cheese vinaigrette

### Caprese Salad—in season

\$16 per person

Vine ripened tomato, fresh mozzarella, first cold pressed olive oil

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## PLATED DINNER MENU

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### ENTRÉES

\$38 per person

Pan roasted breast of chicken, citrus thyme jus, asparagus risotto

Pan seared Kurobuta pork, sage jus, local seasonal vegetables, mashed Yukon gold

\$44 per person

Grilled halibut, champagne beurre blanc, braised Swiss chard, potato croquettes

Pan roasted salmon, fennel and tomato risotto

Flat iron filet, cabernet deglaze, local seasonal vegetables, herbed fingerling potatoes

\$49 per person

Pan seared filet mignon, Madeira deglaze, local seasonal vegetables, Yukon gold rösti

Oregon country natural New York steak, green peppercorn sauce,  
local seasonal vegetables, Dauphinoise potatoes

### Dual Entrée

\$55 per person

Pan seared filet mignon, Madeira deglaze,  
Pan roasted salmon, beurre blanc,  
local seasonal vegetables, wild mushroom risotto

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## PLATED DINNER MENU

All entrées include Pane d'Amore bread, Plugrá butter, coffee, decaffeinated, tea

### Desserts

\$10 per person

Tahitian vanilla crème brûlée with local berries

Warm rustic apple tart

House made sorbet with biscotti

Decadent chocolate cake with raspberry sauce

### Chef Daniel Ratigan



Daniel Ratigan is the Executive Chef of one of the Olympic Peninsula's most buzz-worthy restaurants, The Fireside, located at the landmark waterfront Resort at Port Ludlow. Since his debut in 2007, Chef Dan (as he likes to be called) has been integral in the creation of approachable menus that change with the seasons and feature Northwest gastronomy at its best. Gourmets and food critics have hailed his creativity and technical skills. Using the best local and seasonal ingredients, Chef Dan pushes the traditional culinary envelope, creating imaginative combinations and inventive layering of flavors and textures.

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## **SALMON POTLATCH**

Experience a unique Northwest BBQ  
Our modern twist on a traditional Northwest Native American cooking technique

### **What is a Potlatch?**

Learn the history and the "how-to" from Chef Dan with this interactive feast

#### **Sockeye Salmon Potlatch**

\$45 per person  
(minimum guarantee of 25 guests)

##### **Corn Bread**

with local honeys and butter

##### **Local Greens**

with apples, walnuts, dried cranberries, local blue cheese  
and champagne vinaigrette

##### **Sockeye Salmon**

(Dry rubbed and cedar planked)

##### **Seasonal Vegetables**

##### **Northwest Wild Rice Pilaf**

##### **Fresh Northwest Fruit Cobbler**

Coffee, decaffeinated and tea service

#### **Wild King Salmon Potlatch**

\$66 per person  
(minimum guarantee of 25 guests)

##### **Corn Bread**

with local honeys and butter

##### **Mixed Wild Greens**

with dried Rainier cherries, Mystery Bay goat cheese,  
toasted hazelnuts and champagne vinaigrette

##### **Warm Yukon Gold Potato Salad**

##### **Northwest Wild King Salmon**

(Dry rubbed and cedar planked)

##### **Wild White Shrimp**

Basted with chili butter

##### **Seasonal Vegetables**

##### **Northwest Wild Rice Pilaf**

##### **Northwest Shortcake**

Seasonal berries, fresh whipped cream,  
lemon sauce and fresh baked shortcakes

Coffee, decaffeinated and tea service

**Barbequed Jidori Chicken ~ add \$6 per person**  
**Chef Carved Country Natural Beef Flat Iron Steak ~ add \$12 per person**  
**Chef Carved Country Natural Beef Tenderloin ~ add \$18 per person**  
**Crab (in season) ~ market price**

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### DINNER BUFFETS

All buffets include Pane d'Amore bread, Plugrá butter, coffee, decaffeinated, tea

#### FORT CASEY

\$49 per person

(minimum guarantee of 20 guests)

#### Salads

Spinach Salad

bacon, pine nuts, purple onions, Point Reyes natural blue vinaigrette

Classic Caesar

Parmigiano-reggiano, boquerones, croutons

#### Entrées

Barbequed chicken

Grilled marinated tri-tip of beef

Jumbo shrimp skewers

Grilled market vegetables

Roasted fingerling potatoes with herbs and shallots

#### Dessert

Chocolate decadance, raspberry coulis

#### FORT FLAGLER

\$69 per person

(minimum guarantee of 30 guests)

#### Salads

Insalata Caprese

Heirloom tomatoes, mozzarella di Bufala, fresh basil, cold pressed olive oil

House Salad

Gathered local baby greens, cucumbers, tomatoes, peppers, Mystery Bay goat cheese, house vinaigrette

Greek Salad

Organic romaine leaves, cucumbers, tomatoes, purple onions, feta cheese, herbed lemon vinaigrette

#### Entrées

Pan-seared chicken filled with wild mushrooms and prosciutto, sweet marsala wine sauce

Roasted natural country prime rib, horseradish cream

Cedar planked wild Northwest salmon, lemon dill sauce

Grilled market vegetables

Asparagus risotto, parmigiano—regiano

Roasted shallot mashed potatoes

#### Dessert

Tahitian vanilla crème brûlée, fresh berries

Theo's chocolate truffles, dipped fruit

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**DINNER BUFFETS**

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**FORT WORDEN**

\$89 per person  
(minimum guarantee of 30 guests)

**Appetizers**

Local oysters  
Jumbo shrimp, horseradish cocktail sauce, brandied aioli

**Soup**

Clam chowder

**Salads**

House Salad  
Gathered local baby greens, cucumbers, tomatoes, peppers, Mystery Bay goat cheese, house vinaigrette  
Tomato salad  
Heirloom tomatoes, shallot red wine and sherry vinaigrette

**Entrées**

Northwest cioppino  
Cedar planked wild Northwest salmon  
Northwest hazelnut crusted halibut  
Grilled asparagus  
Steamed red potatoes, butter and parsley

**Desserts**

Fresh lemon tart  
Warm berry apple cobbler  
Theo’s chocolate truffles

**Fort History**

Fort Casey, Fort Flagler and Fort Worden were all established in the 1890s as part of the harbor defense of Puget Sound. The three forts made up a “triangle of fire” to protect and guard the entrance to the Sound as well as the cities of Seattle, Tacoma and the state capitol in Olympia. This was part of a military strategy to halt any invasion by sea into the area. None of the forts have had to fire a hostile shot and many of the guns were removed during WWI for use abroad. The forts were used for training until the end of WWII and were decommissioned in the 1950s. All three have since been revamped into state parks for enjoyment by the public today.

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### HOSTED BAR SERVICE

Hosted bars are available on a per drink consumption basis.  
Bartender fee is \$100 per hour for each hosted bar with a 2 hour minimum.  
Bartender fee will be waived should bar sales exceed \$500 per bar.

### LIQUOR SELECTIONS

#### House—\$6.75 per drink

Smirnoff Vodka  
Monarch Rum

Gordon's Gin  
Early Times Bourbon

Scoresby Scotch  
Jose Cuervo Tequila

#### Premium—\$9.00 per drink

Stoli Vodka  
Beefeaters Gin  
Jack Daniels Whiskey  
Captain Morgan Spiced Rum

Absolut Vodka  
Dewars Scotch  
Seagram's 7 Whiskey  
Crown Royal Bourbon

Tanqueray Gin  
Johnny Walker Red Scotch  
Barcardi Rum  
Jose Cuervo Tequila

#### Deluxe—\$10.25 per drink

Ketel One Vodka  
Chivas Regal (12) Scotch  
Meyer's Rum  
Bailey's Irish Cream

Grey Goose Vodka  
Glenlivet Scotch  
Cuervo 1800 Tequila  
Midori

Bombay Sapphire Gin  
Johnny Walker Black Scotch  
Patron Silver Tequila  
Grand Marnier

### BEER SELECTIONS

\$5.00 per 12oz bottle

\$11.00 per 22oz bottle

Alaskan Amber  
Coors  
Port Townsend Brewing (22oz)  
St. Pauli Girl

Budweiser  
Coors Light  
Red Hook  
Stella Artois

Bud Light  
Heineken  
Seattle Butt

### NON-ALCOHOLIC BEVERAGES

Mineral water \$8.00 per liter bottle  
Martinelli's sparkling cider \$10.00 per liter bottle

Soft drinks \$3.50 per can  
St. Pauli N.A. \$5.00 per 12oz bottle

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### MEETING BREAKS

#### Show Me the Energy

\$12 per person

Power Bars  
Trail Mix  
Chocolate covered espresso beans  
Red Bull

#### All About Apples

\$9 per person

Chocolate and caramel dipped apples  
Apple tart  
Dried apple slices  
Freshly squeezed apple juice

#### Feeling Good

\$11 per person

Vegetable Crudites with avocado dip  
Toasted pita chips with hummus  
Dried fruit and nuts

#### Dip the Day Away

\$11 per person

Tortillas with pico de gallo and guacamole  
Terra blues and Green Goddess dip  
Fresh fruit kebabs with lime honey yogurt

#### Cherry on Top

\$10 per person

Chocolate and vanilla ice cream  
M&Ms  
Pieces of candy bars and brownies  
Hot chocolate sauce  
Cherries

#### Happy Camper

\$120 Bonfire fee

\$8 per person

S'mores prepared outside  
by the Marina bonfire

(seasonal)

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## MEETING BREAKS

### Enhancements

#### Beverages

Freshly brewed coffee and	\$40 per gallon
Assorted hot teas	\$2 per bag
Iced tea	\$40 per gallon
Freshly squeezed orange juice	\$48 per gallon
Chilled apple, cranberry, or tomato juice	\$40 per gallon
Warm spiced apple cider	\$40 per gallon
San Pelligrino or Panna Italian mineral waters	\$8 per liter bottle
Assorted soft drinks	\$3.50 each
*Red Bull	\$5 each

#### Snacks

Freshly baked muffins, breakfast breads and croissants	\$30 per dozen
Filled croissants, bear claws, cinnamon buns or danishes	\$36 per dozen
Freshly baked cookies	\$38 per dozen
Double fudge brownies and blondies	\$38 per dozen
Lemon bars	\$38 per dozen
Assorted fruit yogurts	\$4 each
Seasonal fruit salad	\$5 per guest
Yogurt, granola, and berry parfait	\$8 per guest
Fresh fruit kebab with lime honey yogurt dip	\$40 per person
Chocolate dipped strawberries (in season)	\$42 per dozen
Assorted candy bars	\$3 each
Terra blues with Green Goddess dip	\$30 (serves 12)
Tortilla chips, guacamole and pico de gallo	\$40 (serves 12)
Assorted flavored popcorn	\$30 (serves 12)
Mixed nuts	\$22 per pound
*Savory trail mix	\$22 per pound

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