



THE RESORT AT PORT LUDLOW

PRIVATE DINING

THE MORNING AFTER YOUR EVENT (Plated)

TO START THE FEAST

Glass of vintage sparkling wine or mimosa

FIRST COURSE

Sliced seasonal fruits

Fresh fruit Parfait

Muffins, Danishes and breakfast breads

Just squeezed orange juice

SECOND COURSE

Irish steel cut oats with raw brown sugar and cream

THIRD COURSE

3 eggs scrambled

Artisan smoked bacon

Farm style apple-pork sausage

Best ham ever

Sautéed country style herbed potatoes

Buttermilk biscuits, honey, jam and butter

Coffee, assorted teas

\$24.00 per guest

\$12.00 for child 12 and under

Minimum

25 guests or more

Additional glass of vintage sparkling wine or mimosa

\$6.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.

Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

**THE MORNING AFTER YOUR EVENT
BUFFET BRUNCH**

Minimum guarantee of 30 guests

TO START THE CELEBRATION

Glass of vintage sparkling wine or mimosa

~

Freshly squeezed orange juice and chilled fruit juices
Farmhouse cheese and seasonal fruit display
Muffins, Danishes, breakfast breads

~

Classic Caesar Salad
Romaine, Parmesan and garlic croutons

Hand Picked Local Greens
Walnuts, tomatoes, shallot vinaigrette

Scrambled Eggs
Smoked bacon, best ham ever, apple-pork sausage
Garden Thyme Roasted Creamer Potatoes

Pan D'Amore Challah Bread French Toasts
Tahitian vanilla scented batter

Moroccan style Rice Pilaf

Alder Wood Planked Salmon
Dill beurre blanc

Whole Roasted Farm Chicken Carved
Pan roasted vegetables

Marinated Tri-Tip of Beef Charred than Roasted
Herbed merlot deglazed

~

Coffee and Tea Service

\$34.00 per guest
Minimum

25 guests or more
Additional glass of vintage sparkling wine or mimosa
\$6.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

**THE MORNING AFTER YOUR EVENT
BUFFET BRUNCH**

“ENHANCE YOUR CELEBRATION!”

ATTENDED CUSTOM EGG STATION

Our Chef will create your favorite egg dish

Any style

Omelets with all the fixing

Breakfast burrito

Eggs benedict

And much more

\$8.50 per guest

PROFESSIONAL CARVING STATION

Our Chef will cut and serve the tri-tip of beef and the roasted chicken to your preference

\$3.50 per guest

ADDITIONAL SPARKLING WINE OR MIMOSA

\$6.00 per glass

Or

\$24.00 per bottle

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

RECEPTION HORS D'OEUVRES

Cold hors d'oeuvres

Priced by the dozen

Seasonal canapés – three assorted varieties \$24.00

Smoked salmon roulade, chive cream cheese, toasted points \$24.00

Selection of bruschette

Priced by the dozen

Fresh tomato, niçoises olives, fresh herbs, garlic, parmigiano-reggiano \$24.00

Goat cheese fromage blanc, chopped walnuts and fresh thyme \$24.00

Portobello mushroom, fresh thyme, onions, red pepper, garlic, aioli \$24.00

Spicy shrimp bruschetta \$28.00

Signature cold hors d'oeuvres

Priced by the dozen

Dungeness crab and avocado salad on potato crisp \$36.00

Jumbo white prawn with horseradish tomato sauce \$36.00

Asparagus tips wrapped in prosciutto \$32.00

Roasted heirloom fingerling potato with caviar and chive crème fraîche \$28.00

Thai shrimp spring rolls, sweet chili sauce \$36.00

Sushi

Priced by the dozen

Seared salmon roll, red and green onions, cucumber and rice \$24.00

Spicy ahi tuna roll, sarachi mayonnaise, scallions \$28.00

California roll, crab, cucumber, avocado, tobiko, wasabi \$32.00

Assorted nigiri sushi, maguro, ebi, unagi, smoked sake \$38.00

Hot hors d'oeuvres

Priced by the dozen

Peking duck, Chinese pancakes, hoisin glazed \$28.00

Potstickers, crab and shrimp, sake dipping sauce \$28.00

Phylo triangles filled with spinach and fresh chèvre \$24.00

Chicken satay, creamy peanut dip \$26.00

Grilled flat iron filet and roasted peppers skewers inspired dips \$32.00

Gourmet pizzette, chef's choice \$24.00

Miniature crab cakes with remoulade \$36.00

Grilled lamb chops, rosemary and fleur de sel \$48.00

Chef's mini quiches \$24.00

Walla-Walla onion and fontina cheese tartlets \$28.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.

Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

RECEPTION STATIONS

Minimum of 25 guests per stations

***Pasta Station**

Penne, cappellini, papardelle, tortellini
Fresh tomatoes, garlic basil sauce
Creamy Alfredo sauce
Wine, olive oil, garlic, fresh herbs, and
manila clams
Basil pesto, pine nuts
Parmigiano Reggiano Cheese
\$14.00 per guest

Pike's Market Station

Jumbo white prawns, oysters and
clams on their half shell, smoked wild
salmon, crab claws
Fresh tomato and horseradish sauce,
brandied aioli, lemon wedges
\$24.00 per guest

Antipasto and Pizza

Prosciutto, Genoa salami, mortadella,
Tuscan olives, marinated mushrooms,
peppers, caprese of vine ripened
tomatoes and mozzarella di bufala,
Three cheese pizza
Pepperoni pizza
\$17.00 per guest

Asian Parade

Thai shrimp spring rolls, sweet chili
sauce
Assorted dim sum
Pork steamed buns
Beef stir fry with lo mein noodles,
black pepper sauce
\$16.00 per guest

Tapas Fiesta

Northwest ceviche
Chicken and ham croquettes,
saffron dip
Serrano ham wrapped asparagus
Caper and olive oil drizzle
\$18.00 per guest

Salad Garden

Caesar salad, Parmigiano Reggiano,
garlic croutons
Panzanella, heirloom tomatoes,
cucumber, romaine, sliced grilled
baguettes, balsamic vinaigrette.
Niçoise salad, seared ahi tuna, French
green beans, fingerling potatoes, local
greens, tomatoes, red onions, hard
boiled eggs, capers and red wine
vinaigrette
\$14.00 per guest

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

RECEPTION HORS D'OEUVRES

Signature stations

Whole poached local salmon

Decorated by our inspired and creative chefs, watercress-dill sauce
Serves 30 – 40 guests
\$200.00

**“Le Grand Plateau des Fromages”
The Grand Cheese Platter**

An array of the finest cheeses
Crafted by the best artisans from around the world
Paired with fruits, compotes
Breads and garnishes
For 25 guests
\$300.00

Chefs' Carving Stations

Whole New York Strip-Loin (serves 20 guests)
Shallot Merlot Deglaze
\$225.00

Slowly Roasted Prime Rib of Beef (serves 15 guests)
Horseradish Cream
\$195.00

Baked Honey Cured Ham (serves 25 guests)
Pineapple Mango Chutney
\$195.00

Roasted Tom Turkey (serves 15)
Cranberry-Orange Compote
Oyster Dressing
\$135.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

PLATED LUNCH MENU

*Three course-plated lunch includes a first course, entrée and dessert
Selection of one appetizer, one entrée and one dessert. For an additional selection add \$5.00
If more than one choice is, you will need to provide a place cards denoting menu choice*

First Course

Soup of the Local Farmers' Market

New England Style Clam Chowder

Gathered Field Greens, Pear Tomatoes, Shallot Vinaigrette

Classic Caesar Salad, Parmigiano-Reggiano Cheese, and Garlic Croutons

Greek Salad, Organic Romaine Leaves, Cucumbers, Tomatoes
Purple Onions, Feta Cheese and Herbed Lemon Vinaigrette

Second Course – Seafood

Grilled Salmon, Saffron Fingerling Potatoes, Basil Beurre Blanc
\$29.00

Seared Halibut, Market Vegetables, Yukon Gold Mashed, Lemon Caper Butter Sauce
\$27.50

Seared Sea Scallops and Grilled White Prawns
Jasmine Rice Pilaf, Champagne Butter Reduction
\$32.00

Second Course – Meat Entrées

Marinated and Grilled Half Jidori Chicken
Ratatouille Provençale, Roasted Herbed Fingerling Potatoes
\$27.00

Grilled Lamb Chops, Garlic Mashed Potatoes, Rosemary Jus
\$34.00

New York Steak Roasted Shallots Mashed Potato, Rainbow Chard, Merlot Deglaze
\$32.

Cabernet Glazed Flat Iron Filet, House Salad, Yukon Gold "Rösti"
\$24.50

Tournedos Brillat-Savarin, Morels, "Gratin Savoyard", Port Deglaze

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.
Information on consuming raw or undercooked food is available upon request.*

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

\$39.00

(Continues next page)

PRIVATE DINING

PLATED LUNCH MENU

Continued

Second Course – Pasta Entrées

Tagliatelle alla Bolognese with rich tomato sauce and ground beef

\$22.00

Wild Mushroom Pappardelle, Creamy Parmigiano Sauce

\$24.00

Linguine alle Vongole, Manila Clams, Ripened Tomatoes, Garlic Chardonnay Sauce

\$26.00

Second Course – Salad Entrées

Mandarin grilled Chicken

Local Greens, Scallions, Mandarin Orange Segments, Napa and Red Cabbage

Fried Wontons, Rice Noodles, Sesame Ginger Vinaigrette

\$22.00

Captain Cobb Chop

Gathered Field Greens, Grilled Breast of Chicken

Point Reyes Natural Blue Cheese, Applewood Smoked Bacon, Avocado, Tomatoes

Hard Boiled Farm Eggs, Shallot-Point Reyes Blue Cheese Vinaigrette

\$24.00

Spicy Thai Beef Salad – Laab Nuea

Field Greens, Japanese Cucumber, Tomatoes, Broiled Flat Iron Filet, Lemongrass

Fresh Coriander, Shallots, Mint Leaves, "Prik Kee Nooo" Chiles, Spicy Lime Sauce

\$26.00

Caesar Plus

Heart of Romaine with Grilled Breast of Chicken

Or Sautéed Shrimp

Or Grilled Salmon (In Season)

\$26.00

Desserts

Crème Brûlée Tartlet

Lemon Mousse Cake

Trio of Sorbet with Biscotti

Northwest Cheesecake with Seasonal Berry Compote

Chocolate Decadence

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.

Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.
Information on consuming raw or undercooked food is available upon request.*

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

**PRIVATE DINING
LUNCHEON BUFFETS**

Marina Grill

Minimum guarantee of 30 guests

Salads

Local Field Greens, House Vinaigrette
Northwest Style Potato Salad
Caesar Salad, Croutons, Parmigiano-Reggiano

Entrées

Charbroiled Hamburgers
Halved and Grilled Marinated Jidori Chicken
Barbecued Beef Brisket
Jumbo Shrimp and Vegetable Brochette
Grilled Market Vegetables
Corn on the Cobb (seasonal)
Buns, Breads, and all the garnishes

Desserts

Seasonal Fruit Tart
Crème Brûlée
\$24.00

Caesar Salad Bar

Minimum guarantee of 30 guests

Soups – Les Potages

Port Ludlow Clam Chowder
Garden Vegetable Soup

Build Your Own Caesar Salad

Grilled Jidori Chicken Breast
Charbroiled thin Sliced Flat Iron Filet
Jumbo Tiger Shrimp
Fillet of Wild Salmon (Seasonal)
Tender Hearts of Romaine, Vine Ripened Tomatoes, Cucumber
Parmigiano-Reggiano, Garlic Croutons, Boquerones
Chipotle, and Traditional Caesar Dressing
Aged Balsamic Vinegar and Extra Virgin Olive Oil
Country Style Tuscan Bread

Desserts

Tiramisù
Apple Tart Tatin
\$26.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

**PRIVATE DINING
LUNCHEON BUFFETS**

Fiesta Fajita

Minimum guarantee of 30 guests

Soup

Chicken Tortilla Soup

Salads

Tortilla Chips, Guacamole, Pico de Gallo and Salsa Verde
Romaine, Purple Onions, Cucumber and Tomato Salad, Cilantro Vinaigrette

Entrées

Sizzling Beef and Chicken Fajitas
Sautéed Onions and Peppers
Shredded Lettuce, Grated Queso Blanco and Mild Cheddar Cheese
Sour Cream, Radishes, Chiles and Limes
Spanish Rice, Frijoles Refritos

Desserts

Ibarra Chocolate Pot de Crème
Flan de Leche
Fresh Fruit Macédoine
\$26.00

Auntie Sadie's Deli Buffet

Minimum guarantee of 30 guests

Soup

Matzo Ball Chicken Soup

Salads

Momo's Carrot Salad with Orange Juice and Orange Blossom Water
Auntie Sadie's Potato Salad, Yukon Gold, Cucumber, Vine Ripened Plum Tomatoes
Red Onions, Kalamata Olives, Fresh Basil, Oregano, Capers, Hard Boiled Farm Eggs
White Balsamic Vinegar and First Cold Pressed Olive Oil

Deli Meat, Fish and Cheeses

House Roasted Fresh Turkey, Prime Roast Beef, Pastrami, Honey Cured Ham
Genoa Salami, Albacore Tuna Salad, Smoked Salmon
Gruyere, Cheddar, Fontina and Whipped Cream Cheese
Lettuce, Tomatoes, Auntie Sadie's Kosher Pickles
Horseradish Cream, Dijon Mustard Sauce, Russian Dressing and Olive Oil Mayonnaise
Condiments and Garnishes
Rye, Multi Grain, Ciabatta Rolls, Baguette, Bagels and Kaiser Rolls

Desserts

Auntie Sadie's Cheesecake
Apple Strudel
\$29.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

**PRIVATE DINING
LUNCHEON BUFFETS**

Peninsula Buffet

Minimum guarantee of 30 guests

Salads

Organic Gathered Greens, House Vinaigrette
Caesar Salad, Hearts of Romaine, Parmigiano-Reggiano, Croutons
Heirloom Tomatoes and Baby French Green Beans, Walnut Vinaigrette (Seasonal)

Entrées

Alder Wood Planked Salmon, Dill Beurre Blanc
Herb Roasted and Sliced Marinated Tri-Tip of Beef, Merlot Deglaze
Charbroiled Jidori Chicken, "Herbes de Provence Jus"
Ratatouille of Vegetables, Roasted Fingerling Potatoes
Rice Pilaf
Baguette, Olive Artisan Bread, Pugliese and Rosemary Bread

Desserts

Local Berry Tart
Raspberry Crème Brûlée
Chocolate Marquise
\$39.00

Junior Palace

Minimum guarantee 15 juniors

Salads

Caesar, Hearts of Romaine, Parmigiano-Reggiano, Croutons
Northwest Potato Salad

Entrées

Quarter Pound all Beef Hot Dog with all the Garnishes
Chef Dan's Mac and Cheese
Pepperoni and Three-Cheese Pizza
Mom's Fried Chicken and Mashed Potatoes
French Fries and Sautéed Vegetables

Desserts

Build your own Sundae, Vanilla, Chocolate and Strawberry Ice Cream
M&M Candies, White and Dark Chocolate Chips, Chocolate Syrup
Colored Sprinkles, Raspberry Coulis and Cherry Maraschino,
\$19.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

PLATED DINNER MENU

*Four course-plated dinner includes soup or appetizer, salad, entrée and dessert
Selection of one soup or appetizer, one entrée and one dessert
For an additional selection add \$7.00
If more than one choice is, you will need to provide a place cards denoting menu choice*

First Course - Appetizers

Red Eye Tuna Tartare, White Truffle Oil, Lotus Roost Chips
Local Oysters on their Shell with Mignonette
White Gulf Shrimp Martini, Brandied Aioli
Dungeness Crab Cakes with Chef Dan's Inspired Sauce and Garnishes
Chicken and Beef Satay, Thai Peanut Sauce

First Course - Soups

Framer's Market Vegetable Soup
Northwest Clam Chowder
Cream of Asparagus with Dungeness Crabmeat
Tuscan Minestrone

Second Course - Salads

Gathered Greens, Tear Drop Tomatoes, Cucumber, Purple Onions, House Vinaigrette

Classic Caesar Salad, Croutons, Parmesan and Boquerones

Insalata Caprese, Vine Ripened Tomato, Mozzarella di Bufala, First Cold Pressed
Olive Oil, Fleur de Sel

Belgian Endives, Watercress, Point Reyes Natural Blue Cheese, House Vinaigrette

Third Course - Seafood Entrées

Pan Roasted Salmon with Braised Swiss Chard, Saffron Fingerling, Chardonnay Sauce
\$39.00

Grilled Halibut, Braised Endives, "Potato Croquettes", Champagne Beurre Blanc
\$37.00

Seared Scallops and Gulf Shrimp, Asparagus, Israeli Couscous, Pernod-Dijon Sauce
\$39.00

Port Ludlow Cioppino, Spicy stew of Dungeness Crab, Gulf Shrimp, Local Mussels and
Clams, Scallops and Fresh fish
\$42.00

(Continues next page)

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.
Information on consuming raw or undercooked food is available upon request.*

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

PLATED Dinner MENU

Continued

Third Course – Seafood Entrées

Fillet of Salmon with Fennel, Tomato and Risotto
\$39.00

Third Course – Meat and Poultry Entrées

Roasted Jidori Chicken, Asparagus Risotto, Citrus Thyme Jus
\$36.00

Momo's Roasted Quails with Semolina and Almonds
\$34.00

Kurobuta Pork with Blackberry Gastrique and Mango Salsa, Wild Rice Mix
\$32.00

Roasted Rack of Lamb, Wild Mushroom Risotto, Rosemary Sauce
\$49.00

Pan Seared Filet Mignon on Toasted Brioche, Yukon Gold "Rösti", Madeira Deglaze
\$47.00

Charbroiled Beef Rib Eye, Aligot with Rum, Farm Vegetables, Shallots Merlot Deglaze
\$46.00

Oregon Country Natural New York Steak with Green Peppercorns Sauce
Braised Polenta and Niçoise stuffed Tomatoes
\$49.00

Fourth Course – Desserts

Tahitian Vanilla Crème Brûlée with Local Berries
Warm Rustic Apple Tart, Mocha Hazelnut Ice Cream
"Pot de Crème au Chocolat Fondant"
Flourless Chocolate Cake with Raspberry Sauce
"Mille Feuille au Chocolat" with Chocolate Sauce
Key Lime Cheesecake with Local Berries

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

DINNER BUFFETS

Bay View Grill

Minimum guarantee of 30 guests

Appetizers and Salads

Spinach Salad with Bacon, Pine nuts, Purple Onions, Point Reyes Natural Blue Vinaigrette

Gathered Local Baby Greens, Cucumbers, Tomatoes and Peppers, House Vinaigrette

Classic Caesar, Parmigiano-Reggiano, Boquerones, Croutons

Chef Dan's Potato Salad, Russian Fingerling, Cucumber, Vine Ripened Tomatoes
Red Onions, Celery, Capers, Hard Boiled Farm Eggs, Mustard-Garlic Dressing

Entrées

Mariner's Barbecued Jidori Chicken

Grilled Marinated Tri-Tip of Beef

Jumbo Shrimp and Vegetable Brochette

Grilled Market Vegetables

Corn on the Cobb (seasonal)

Roasted Fingerling Potatoes with Herbs and Shallots

Spanish Rice

Buns, Breads, and all the garnishes

Desserts

Seasonal Fruit Tart

Strawberry Shortcake

"Pot de Crème à la Vanille"

\$39.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

DINNER BUFFETS

Earth and Sound

Minimum guarantee of 30 guests

Appetizers and Salads

Insalata Caprese, Heirloom Tomatoes, Mozzarella di Bufala, Fresh Basil
Cold Pressed Olive Oil.

Gathered Local Baby Greens, Cucumbers, Tomatoes and Peppers, House Vinaigrette

Classic Caesar, Parmigiano-Reggiano, Boquerones, Croutons

Greek Salad, Organic Romaine Leaves, Cucumbers, Tomatoes
Purple Onions, Feta Cheese and Herbed Lemon Vinaigrette

Entrées

Chicken Filled with Wild Mushrooms and Prosciutto,
Roasted Natural Country Beef Prime Rib, Horseradish Cream
Cedar Planked Wild Salmon, Lemon Dill Sauce
Medley of Grilled Market Vegetables
Roasted Fingerling Potatoes with Herbs and Shallots
Asparagus Risotto, Parmigiano-Reggiano
Roasted Shallot Mashed Potatoes

Buns, Breads, and all the garnishes

Desserts

Selection of Handcrafted Farm Cheeses, Fresh Fruits and Compotes
Tahitian Vanilla Crème Brûlée with Local Berries
Flourless Chocolate Cake with Raspberry Sauce
"Mille Feuille au Chocolat" with Chocolate Sauce

\$59.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge. Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.



THE RESORT AT PORT LUDLOW

PRIVATE DINING

DINNER BUFFETS

Burner's Point Al Fresco

Minimum guarantee of 30 guests

Appetizers Soup and Salads

Local Oysters and Clams Chowder

Jumbo Shrimp, Horseradish Cocktail Sauce and Brandied Aioli

Smoked Salmon with all the Accompaniments and Garnishes

Gathered Local Baby Greens, Cucumbers, Tomatoes and Peppers, House Vinaigrette

Classic Caesar, Parmigiano-Reggiano, Boquerones, Croutons

Heirloom Tomato Salad, Shallot Red Wine and Sherry Vinaigrette

Entrées

Seafood and Sausage Paella

Steamed Dungeness Crab, Mustard Sauce

Steamers in Beer, Inspired Dips

Local Mussels "A la Marinière"

Corn on the Cob (In season)

Mashed Yukon Gold

Shish Kebab of Market Vegetables

Buns, Breads, and all the garnishes

Desserts

Selection of Handcrafted Farm Cheeses, Fresh Fruits and Compotes

Fresh Lemon and Meringue Tart

Bread Pudding with Dried Apricots, Dried Cherries and Caramel Sauce

Warm Seasonal Fruit Cobbler

\$69.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are exclusive of current state and local taxes, and a 20% service charge.

Information on consuming raw or undercooked food is available upon request.

Information current as of June 2008. Prices and menu items subject to change without notice.