



GEORGETOWN BALLROOM

Chef Stations

Create an interactive experience for your guests by adding a themed appetizer station or display to your dinner or cocktail hour. Select at least 3 stations for a complete dining experience.

All stations below include complimentary themed décor.

**Chef operated stations require a \$125 setup & service fee.*

Herb Crusted Beef Tenderloin Carving Station \$32.00

Whole Roasted Beef Tenderloin horseradish cream, caramelized onions, and sliced cocktail rolls

**Chef required*

Pasta Station \$15.00 (choose two)

Beef Bolognese tomato, chili, parmesan, mint

Basil & Kale Pesto pine nuts, sundried tomato, kalamata olives

Penne al la Vodka garlic, tomato, cream

Creamy Alfredo garlic, parmesan, ricotta

Spicy Sausage tomato, chili, white wine

Kale Caesar Salad \$5 additional

Garlic Bread \$2.75 additional

**gluten free pasta available upon request prior to event*

Pacific Northwest Bounty \$22.00

Cured Salmon Lox caper, pickled onion, crème fraîche

Classic Shrimp Cocktail

Crab & Soba Noodle Salad

Smoked Mussel & Cream Cheese Dip

Potato Chips, Crostini, Pita Chips

**add oysters on the half shell at market price per dozen*



menu prices subject to change with market prices

consuming raw or undercooked foods may be hazardous to your health

A service charge of 20% will be added to your bill based on food & beverage. 80% of this service charge is paid to employees who work at your event. The remaining 20% is paid to employees who provide planning services for your event.



GEORGETOWN BALLROOM

Kebab Station \$15.00

Choose Two:

Lamb red pepper, caper, onion

Chicken paprika, cumin, cinnamon, garlic

Beef mint, cilantro, onion

Cremini Mushroom

Cilantro/Mint Sauce, Tzatziki

**add basmati rice, pita and / or tomato salad for additional charge.*

Southern \$15.00

Slow-Smoked Pork Ribs house whiskey BBQ sauce

Mini Fried Chicken & Butter Milk Biscuits

**add on sliders, collard greens and / or grits for an additional charge.*

Spanish Paella \$18.00

Cooked Over Wood Fire chorizo, chicken, local shellfish, shrimp

**Chef required*

Asian Station \$12.00

Vietnamese Salad Rolls peanut dipping sauce (g.f./v.)

Sesame Noodles cucumber, garlic, ginger (v.)

Pork or Oyster Mushroom Hum Bao hoisin, pickled ginger

Carnival \$9.00

House-Made Pretzels grainy mustard dipping sauce

Mini Corn Dogs yellow mustard

Macaroni & Cheese Bites pickled pepper aioli

Streamline Hot Dog Trailer \$9.00

All Beef Hot Dogs, Veggie Dogs, Bratwurst

All the Fixings warm buns, grilled onions, house-pickled jalapeños, sauerkraut, sweet pickle relish, ketchup, spicy mustard, yellow mustard, sriracha, cream cheese

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Street Tacos \$10.00

Choose Two:

Pork Carnitas *shredded pork shoulder, garlic, chili peppers*

Pollo Verde *shredded chicken, tomatillos, jalapeño*

Picadillo *shredded beef, tomato, chili pepper*

Fried Cod *beer-battered*

Cauliflower, Black Bean, & Roasted Poblano (v)

House Pickles & Salsa

Mini Corn Tortillas

Popcorn Station \$3.00

Selection of Three Flavors *truffle, ranch, cinnamon-sugar*

Display Stations

These are great for cocktail hour, late night snacks or additions to a station or buffet menu.

Charcuterie & Cheese Board	\$8.00
<i>sliced cured meats, domestic & imported cheeses, traditional accoutrements, bread & crackers</i>	
Cheese Board	\$6.50
<i>assorted imported and domestic cheeses, fruits, nuts, honey, bread & crackers</i>	
Hummus	\$4.50
<i>cumin, olives, warm pita (v.)</i>	
Crudités	\$4.00
<i>seasonal raw vegetables, ranch or green goddess dressing (g.f.)</i>	
Mezze Platter	\$7.00
<i>grilled marinated vegetables, olives, hummus, tabbouleh, tzatziki, pita chips</i>	
Antipasti	\$6.50
<i>assortment of pickled, marinated, and grilled vegetables, buffalo mozzarella, olives, bread & crackers</i>	



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