



GEORGETOWN BALLROOM

Fall & Winter Dinner Buffet & Family Style Menu

Salads

Mixed Greens <i>dried cranberries, creamy balsamic, hazelnuts, pecorino (g.f.)</i>	\$6.00
Golden Beets <i>shaved fennel, green kale, goat cheese, citrus vinaigrette (g.f.)</i>	\$7.00
Arugula <i>apple, crispy pommes frites, pickled shallot, apple vinaigrette (g.f./v.)</i>	\$6.00
Tuscan Kale Caesar <i>garlic croutons, lemon, parmesan</i>	\$6.00

Mains

Farro Risotto <i>roasted root vegetables, thyme cream reduction</i>	\$18.50
Roasted Cod <i>fennel, olives, white wine (g.f.)</i>	\$22.00
Roasted Top Sirloin <i>ginger soy sauce (g.f.)</i>	\$22.00
Roasted Chicken Marsala <i>shiitake mushrooms, marsala gravy</i>	\$20.00
Pesto Chicken <i>garlic, basil, pine nuts (g.f.)</i>	\$20.00
Wild Sockeye Salmon <i>herb vinaigrette (g.f.)</i>	\$28.00
Coffee Crusted Pork Tenderloin <i>citrus honey glaze (g.f.)</i>	\$25.00
Grilled Shrimp Skewers <i>tomato basil marinade (g.f.)</i>	\$23.00

Sides

Roasted Golden Beets <i>rainy mustard vinaigrette (g.f./v.)</i>	\$4.50
Charred Brussels Sprouts <i>caramelized onion, apple cider sauce (g.f.)</i>	\$4.50
Roasted Root Vegetables <i>sage, thyme (g.f./v.)</i>	\$4.00
Glazed Carrots <i>coriander (g.f.)</i>	\$4.00
Garlic Whipped Potatoes <i>(g.f.)</i>	\$3.50
Crispy Smashed Potatoes <i>garlic confit, parsley (g.f./v.)</i>	\$3.75
Steamed Jasmine Rice <i>sesame seeds (g.f.)</i>	\$3.50
Assorted Dinner Rolls <i>whipped butter</i>	\$2.75



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 the employees who serve you at your event. The remaining 20% goes towards administrative costs.



GEORGETOWN BALLROOM

Fall & Winter Plated Dinner Menu

Salads

Tuscan Kale Caesar <i>garlic croutons, lemon, parmesan</i>	\$7.00
Golden Beets <i>shaved fennel, kale, goat cheese, pistachios, orange vinaigrette (g.f.)</i>	\$8.00
Mixed Greens <i>roasted pecan, dried apricot, raspberry-champagne vinaigrette (g.f./v.)</i>	\$7.00
Arugula <i>apple, crispy pommes frites, pickled shallot, apple vinaigrette (g.f./v.)</i>	\$7.00

Mains

Cauliflower Roast <i>quinoa, pine nut, salsa verde, pickled shallot (g.f./v.)</i>	\$20.00
Butternut Squash Risotto <i>pecorino, shiitake mushroom(g.f./v.)</i>	\$22.00
Sea Scallops <i>parsnip purée, citrus dressing, Israeli couscous, sauteed kale (g.f.)</i>	\$29.00
Roasted Chicken <i>tamari-ginger glaze, jasmine rice, bok choy, scallion (g.f.)</i>	\$25.00
Smoked Beef Brisket <i>grits, julienned Brussels, red pepper sauce (g.f.)</i>	\$27.00
Roasted Duck Breast <i>mashed Yukon potatoes, spinach, red wine sauce</i>	\$33.00
Miso Glazed Cod <i>garlic green beans, rice cake (g.f.)</i>	\$28.00
Grilled Shrimp Skewer <i>tomato basil marinade, orzo, roasted zucchini (g.f.)</i>	\$25.00

Dessert

Crème Brûlée <i>vanilla sugar, shortbread cookie</i>	\$9.00
Bread Pudding <i>crème anglaise</i>	\$9.00
Cheesecake <i>graham cracker crust, strawberry sauce</i>	\$9.00



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