



GEORGETOWN BALLROOM

Spring 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 (v./g.f.)</i>	\$6.00
Tuscan Kale Caesar <i>garlic croutons, lemon, parmesan</i>	\$6.00

Mains (6oz portion size)

Shiitake Tetrazzini <i>buckwheat pasta, cream, garlic, parmesan (g.f.)</i>	\$18.00
Penne Primavera <i>bell pepper, zucchini, asparagus, carrot (v.)</i>	\$16.00
Sesame Ahi Tuna Steak <i>roasted pineapple and pepper salsa (g.f.)</i>	\$31.00
Roasted Cod <i>lemon chimichurri, pickled fennel, brussels sprout (g.f.)</i>	\$22.00
Herb-Crusted Top Sirloin Steak <i>salsa verde (g.f.)</i>	\$22.00
Moroccan Chicken <i>carrots, sundried tomato, olives</i>	\$20.00
Fennel and Rosemary Pork Tenderloin <i>caramelized fennel (g.f.)</i>	\$20.00

Sides

Seared Asparagus <i>brown butter vinaigrette, pine nuts (g.f.)</i>	\$4.50
Roasted Rainbow Carrots <i>coriander, harissa yogurt (g.f.)</i>	\$4.50
Crispy Smashed Potatoes <i>herbs, garlic confit (v./g.f.)</i>	\$3.75
Garlic Whipped Potatoes <i>chive (g.f.)</i>	\$3.50
Steamed Jasmine Rice <i>sesame seeds (v./g.f.)</i>	\$3.50
Roasted Broccoli and Kale <i>(v./g.f.)</i>	\$4.00
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 employees who work at your event. The remaining 20% is paid to employees who provide planning services for your event.



GEORGETOWN BALLROOM

Spring Plated Dinner Menu

Salads

Tuscan Kale Caesar <i>garlic croutons, lemon, parmesan</i>	\$7.00
Roasted Beets <i>shaved fennel, arugula, goat cheese, pistachios, orange vinaigrette (g.f.)</i>	\$8.00
Mixed Greens <i>golden raisin, bleu cheese, honey-Dijon vinaigrette (g.f.)</i>	\$7.00
Arugula <i>apple, crispy pommes frites, pickled shallot, apple vinaigrette (v./g.f.)</i>	\$7.00

Mains

Penne Primavera <i>bell pepper, zucchini, asparagus, carrot (v.)</i>	\$18.00
Cauliflower Roast <i>quinoa medley, pine nuts, salsa verde, pickled shallot (v./g.f.)</i>	\$21.00
Fennel and Rosemary Pork Tenderloin <i>caramelized fennel, pepper & carrot coulis, wild rice (g.f.)</i>	\$24.00
Soy-Glazed Salmon <i>bok choy, ginger, scallion, rice (g.f.)</i>	\$26.00
Honey Garlic Chicken Breast <i>quinoa cake, asparagus, green beans (g.f.)</i>	\$26.00
Herb-Crusted Tenderloin Steak <i>whipped potatoes, charred carrots, harissa butter (g.f.)</i>	\$32.00
Roasted Duck Breast <i>mashed Yukon potatoes, spinach, red wine sauce</i>	\$33.00

Dessert

Apple Crisp <i>whipped mascarpone, caramel sauce</i>	\$9.00
Bread Pudding <i>crème anglaise</i>	\$9.00
Panna Cotta <i>seasonal fruit compote (g.f.)</i>	\$9.00



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