



GEORGETOWN BALLROOM

Summer 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, pistachio (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
Jicama & Melon Salad <i>cucumber, feta, mint, macadamia nuts, honey-lime dressing (g.f.)</i>	\$7.00
Green Goddess <i>romaine, pickled shallot, cherry tomato, avocado (g.f.)</i>	\$6.50

Mains (6oz portion size)

Garden Risoni <i>orzo, sweet peppers, pea vines, pesto (v)</i>	\$17.00
Fried Quinoa Cake <i>kale, shiitake mushroom, asparagus, lemon (g.f.)</i>	\$18.00
Wild Sockeye Salmon <i>grilled corn, cherry tomatoes, summer squash (g.f.)</i>	\$28.00
Roasted Pacific Cod <i>lemon butter, fennel, sweet peas (g.f.)</i>	\$22.00
Herb-Crusted Top Sirloin Steak <i>salsa verde (g.f.)</i>	\$24.00
Moroccan Chicken Breast <i>baby carrots, sundried tomato, green olives</i>	\$20.00
Soy-Glazed Pork Tenderloin <i>grilled peach, pickled mustard seed (g.f.)</i>	\$22.00

Sides

Seared Asparagus <i>brown butter vinaigrette, pine nuts (g.f.)</i>	\$4.50
Summer Vegetable Succotash <i>(g.f./v.)</i>	\$4.00
Israeli Couscous <i>cherry tomatoes, cilantro, mint, lemon, feta</i>	\$4.00
Roasted Broccoli and Kale <i>(g.f./v.)</i>	\$4.00
Crispy Smashed Potatoes <i>herbs, garlic confit (g.f./v.)</i>	\$3.75
Garlic Whipped Potatoes <i>(g.f.)</i>	\$3.50
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

Summer Plated Dinner Menu

Salads

Arugula & Tomato Salad <i>croutons, balsamic (v.)</i>	\$7.00
Blistered Green Beans & Farro <i>crispy shallots(v.)</i>	\$8.00
Mixed Greens <i>toasted hazelnuts, poached pear, stone ground mustard vinaigrette (g.f./v.)</i>	\$6.00
Roasted Peaches <i>arugula, feta, pistachios (g.f.)</i>	\$7.50

Mains

Creamy Penne <i>kale, parmesan, ricotta, lemon</i>	\$18.00
Vegetable Ragout <i>lentils, pistou (g.f./v.)</i>	\$18.00
Wild Sockeye Salmon <i>blistered heirloom tomatoes, asparagus, quinoa medley (g.f.)</i>	\$28.00
Fennel and Rosemary Pork Tenderloin <i>caramelized fennel, pepper & carrot coulis, wild rice (g.f.)</i>	\$24.00
Oven-Roasted Chicken Breast <i>capers, lemon, herb potatoes, brown butter (g.f.)</i>	\$26.00
Korean Style Short Ribs <i>fried rice, green onion, kimchi butter</i>	\$30.00
Herb Crusted Tenderloin <i>garlic 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

Peach Crisp <i>whipped cream, 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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