



GEORGETOWN BALLROOM

Chef Action Stations

Create an interactive experience for your guests by adding a themed appetizer station to your dinner or cocktail hour!

Or select 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 \$25

Whole Roasted Beef Tenderloin

Served with fresh horseradish, melted onions and cocktail rolls

*Chef required

Pasta Station \$10.50

Choose Two:

Beef Bolognese- parmesan, basil

Fresh Pesto- basil, caramelized onion, seasonal squash

Carbonara- bacon, sweet onion, parsley, egg yolk

*Chef required

Raw Bar \$12+ \$2 per Oyster

Tako & Ahi Tuna Poke

Dungeness Crab & Soba Noodle Salad

Chef shucked oysters on the half shell with shallot mignonette

*Chef required

Pacific Northwest Bounty \$15.25

House Smoked Salmon- rainier cherry mostarda

Dungeness Crab Cake- chimichurri

Wild Mushroom Bruschetta- house made ricotta, thyme

*Add fresh-shucked oysters for \$2 each

*Chef required

Asian Station \$8.75

Vietnamese Spring Rolls- peanut dipping sauce

Hand Rolled Vegetarian Sushi- ponzu and wasabi

Mini Pork Hum Bao- Hoisin, pickled ginger

*Chef optional



menu prices subject to change with market prices
consuming raw or undercooked foods may be hazardous to your health



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Streamline Hot Dog Trailer \$8

All Beef Hot Dogs, Veggie Dogs, Bratwurst

With all the fixin's- warm buns, grilled onions, house-pickled jalapenos, sauerkraut, sweet pickle relish, ketchup, spicy mustard, yellow mustard, mayo, Sriracha, & cream cheese

**Chef required*

Carnival \$8.25

House made Pretzels- beer cheese sauce

Mini Corn Dogs- Bavarian mustard

Funnel Cakes- caramel apple glaze

Southern Comfort \$10.25

Slow smoked ribs carving station- house made BBQ sauce

Choice of: Mini fried chicken and waffles- wildflower honey OR

Southern fried chicken- honey'd biscuits, honey mustard

**Chef optional*

Spanish Paella \$19

Traditionally cooked outdoors over wood fire

With chorizo, chicken, local shellfish, and shrimp

**Chef required*

Street Tacos \$9

Choose Two:

Yellow Lentils- refried yellow lentils, pico de gallo, lime, cilantro, jalapeño, cheddar

Charred Poblano - red rice, tomato, southwest broccoli slaw, queso fresco

Sliced flank steak-roasted tomatillo, jalapeños, lettuce, queso fresco

Marinated shrimp- mango & tomato salsa, cabbage, shredded mozzarella

**Chef required*

Kabobs Cart \$13.25

Grilled to order

With choices of lemon shrimp, marinated beef & pepper, and chicken & shallot

Served with three sauces- pine nut & coconut, red onion & feta, and chipotle

**Chef required*

Popcorn Station \$3.00

A selection of three flavors of popcorn



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