



# GEORGETOWN BALLROOM

## Fall & Winter Dinner Buffet & Family Style Menu

### Salads

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<b>Farmer's Greens</b> <i>cranberry, toasted hazelnuts, Flora's cheese (g.f.)</i>	\$3.75
<b>Roasted Baby Beets</b> <i>shaved fennel, toasted black pepper goat cheese, pistachios (g.f.)</i>	\$4.00
<b>Grilled Romaine</b> <i>apples, almonds, crater lake blue cheese, balsamic (g.f.)</i>	\$4.00
<b>Mizuna</b> <i>roasted pears, local goat cheese, ginger-soy vinaigrette</i>	\$4.00

### Mains

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<b>Seasonal Mushroom Risotto</b> <i>mascarpone, parmesan (g.f.)</i>	\$16.50
<b>Tagliatelle</b> <i>beef Bolognese, parmesan, basil</i>	\$16.00
<b>Pan Seared King Salmon</b> <i>roasted shallot chow chow (g.f.)</i>	\$18.50
<b>Marinated Tri-Tip</b> <i>melted leeks, horseradish (g.f.)</i>	\$18.50
<b>Chicken Puttanesca</b> <i>olives, tomatoes, capers, fresh herbs (g.f.)</i>	\$16.00

### Sides

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<b>Grilled Seasonal Vegetables</b> <i>(v./g.f.)</i>	\$3.75
<b>Roasted Brussels Sprouts</b> <i>(v./g.f.)</i>	\$3.95
<b>Butternut Squash and Parsnip Hash</b> <i>(g.f.)</i>	\$3.75
<b>Mashed Yukon Gold Potatoes</b> <i>(g.f.)</i>	\$3.25
<b>Roasted Fingerling Potatoes</b> <i>(g.f.)</i>	\$3.50
<b>Beecher's Cheddar Grits</b> <i>(g.f.)</i>	\$4.25
<b>Artisan Baked Bread</b>	\$2.75

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



# GEORGETOWN BALLROOM

## Fall & Winter Plated Dinner Menu

### Salads

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<b>Rocket Greens</b> <i>red grapefruit, Asian pear, citrus vinaigrette (v./g.f.)</i>	\$5.50
<b>Roasted Beets &amp; Fennel Salad</b> <i>toasted black pepper goat cheese, pistachios (g.f.)</i>	\$5.50
<b>Baby Greens</b> <i>chestnuts, apples, Dijon vinaigrette (v./g.f.)</i>	\$5.50

### Mains

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<b>Sicilian Gnocchi</b> <i>tomatoes, garlic, herbs, pecorino cheese (g.f.)</i>	\$18.75
<b>Sweet Potato &amp; Spiced Couscous</b> <i>asparagus, sun-dried tomatoes, artichoke hearts (g.f.)</i>	\$17.50
<b>Grilled Salmon</b> <i>garlic mashed potatoes, pea shoots, tomatoes, salsa verde</i>	\$26.00
<b>Seared Airline Chicken Breast</b> <i>fingerling potatoes, olives, cumin-tomato sauce (g.f.)</i>	\$22.00
<b>Grilled Smoked Pork Chop</b> <i>mashed sweet potatoes, shaved Brussels sprouts, white wine jus</i>	\$22.00
<b>Braised Beef Short Ribs</b> <i>Beecher's cheddar grits, roasted broccoli rabe, jus</i>	\$24.00
<b>Seared Beef Tenderloin</b> <i>whipped potato, grilled asparagus, smoked chili butter</i>	\$32.00

### Dessert

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<b>Chocolate Pot de Crème</b> <i>espresso crème fraîche (g.f.)</i>	\$4.00
<b>Rustic Apple Tart</b> <i>cinnamon whipped cream</i>	\$4.00
<b>New Orleans Bread Pudding</b> <i>whiskey caramel sauce</i>	\$4.00
<b>Vanilla Bean Panna Cotta</b> <i>house made jam (g.f.)</i>	\$4.00

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