



GEORGETOWN BALLROOM

Passed Hors d'oeuvre Menu

Choose 3-5 Hors d'oeuvres for a cocktail reception or choose 7-9 Hors d'oeuvres for a dinner filling menu

Wild Mushroom Bruschetta <i>house made ricotta, thyme</i>	\$2.75
Buffalo Cauliflower Bites <i>house-made hot sauce (v.)</i>	\$2.95
Macaroni & Cheese Balls	\$3.75
Vietnamese Spring Rolls <i>peanut sauce (v.)</i>	\$2.50
Crispy Spring Rolls <i>sweet chili sauce</i>	\$3.75
Southern Style Deviled Egg <i>fennel pesto, smoky paprika (g.f.)</i>	\$2.25
Ahi Tuna Poke <i>avocado, sesame wonton crisp</i>	\$4.75
Northwest Style Smoked Salmon <i>herbed cream cheese, rye toast</i>	\$3.75
Crab Cake <i>Dungeness crab, chimichurri</i>	\$4.95
Pretzel Bites <i>fresh mozzarella, basil pesto</i>	\$2.75
Chicken Satay <i>coconut curry sauce</i>	\$2.75
Spanakopita <i>spinach, feta, melted leeks</i>	\$2.50
Beer Battered Shrimp <i>house made hot sauce</i>	\$2.50
Crispy Fried Risotto Cake <i>smoked tomato aioli</i>	\$2.75
Mini Beef Wellington <i>whole grain mustard, sea salt</i>	\$4.50
Prosciutto Wrapped Dates <i>blue cheese (g.f.)</i>	\$2.50
Chorizo Empanadas <i>potato, currants, romesco</i>	\$3.00
Braised Meatballs <i>Swedish sauce</i>	\$2.50
Vegetable Pakora <i>baby spinach, green chutney (v./g.f.)</i>	\$2.50
Beet Carpaccio <i>horseradish, hazelnut, endive (v./g.f.)</i>	\$2.95
Garlic Seared Scallops <i>crispy radish, crusty bread</i>	\$2.75
Steamed Rice Balls stuffed with Miso <i>sweet chili sauce</i>	\$3.25
Duck Pastrami <i>red pepper relish, roasted garlic, crisp baguette</i>	\$4.50
Belgium Endive <i>blue cheese, candied walnut, chervil (g.f.)</i>	\$2.75
Prosciutto and Seasonal Melon <i>(g.f.)</i>	\$2.75
Grilled Chicken Bruschetta <i>roasted peppers, garlic crunch, basil, toasted pecan</i>	\$3.00



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



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Cocktail Hors d'oeuvre Menu

Choose 3-5 Hors d'oeuvres for a cocktail reception or choose 7-9 Hors d'oeuvres for a dinner filling menu

Garlic Parmesan Wings <i>honey drizzle, crispy garlic</i>	\$3.50
Mini Corn Dogs <i>Bavarian mustard</i>	\$3.50
Smoked Tofu & Edamame Yakisoba Bowl <i>egg yolk (v./g.f.)</i>	\$4.00
Chicken Hum Bao <i>Sriracha mayo, pickled ginger</i>	\$3.25
Mini Pork Hum Bao <i>Hoisin, pickled ginger</i>	\$3.25
Pulled Pork Sliders <i>cabbage slaw, house made BBQ sauce</i>	\$3.50
Grass Fed Beef Short Rib Slider <i>horseradish aioli & pickled carrots</i>	\$3.50
Orange Curry Chicken <i>lime leaf rice, cilantro, crispy shallots</i>	\$4.75
Cocoa Butter and Herb Crusted Pork Tenderloin <i>black pepper rice & citrus salad</i>	\$6.50
Rice Cakes <i>pickled radish, Korean barbeque sauce (v.)</i>	\$3.00
Artichoke Dip <i>grilled flatbread</i>	\$3.00
Northwest Cheese Board <i>wildflower honey, seasonal fruit preserve, baguette</i>	\$5.50
Potato Croquette <i>porcini, sage, pecorino</i>	\$2.75
Hummus <i>harissa, castelvetrano, grilled flatbread (v.)</i>	\$3.00
Local Charcuterie <i>variety of cured meats, cured olives, whole grain mustard, baguette</i>	\$6.50
Soba Noodle Salad <i>spring peas, ginger soy vinaigrette (v.)</i>	\$3.00
Rice Noodle Salad <i>cucumber, radish, bok choy, vinaigrette (v.)</i>	\$3.50
Crudités <i>seasonal raw vegetables, roasted pepper aioli (v./g.f.)</i>	\$3.75
Roasted New Potatoes <i>mascarpone cream, roasted peppers, toasted hazelnuts (g.f.)</i>	\$2.75
Prosciutto Wrapped Asparagus <i>roasted garlic aioli, balsamic vinegar (g.f.)</i>	\$3.25
Sweet Corn and Green Chili Flautas <i>corn tortilla</i>	\$3.75
Mini Fried Chicken and Waffles <i>wildflower honey</i>	\$4.00
Butter Leaf Bundles <i>maple pork belly, radish slaw, chive (g.f.)</i>	\$4.25



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