



GEORGETOWN BALLROOM

Spring Dinner Buffet & Family Style Menu

Salads

| | |
|---|--------|
| Baby Lettuces <i>spring peas, radish, citrus vinaigrette (v./g.f.)</i> | \$4.25 |
| Roasted Baby Beets <i>shaved fennel, toasted black pepper goat cheese, pistachios (g.f.)</i> | \$4.00 |
| Radicchio <i>apples, almonds, Crater Lake blue cheese, white balsamic (g.f.)</i> | \$4.00 |
| Farmer's Greens <i>roasted pears, heirloom tomatoes, Flora's cheese (g.f.)</i> | \$3.75 |

Mains

| | |
|---|---------|
| Stuffed Roasted Peppers <i>black beans, rice, spinach, fennel, arugula pesto (v./g.f.)</i> | \$14.75 |
| Pappardelle <i>fresh tomato, basil, peppers, eggplant, taleggio cheese</i> | \$16.00 |
| Pan Seared Halibut <i>fava bean relish</i> | \$20.00 |
| Marinated Tri-Tip <i>melted leeks, horseradish (g.f.)</i> | \$18.50 |
| Rosemary Chicken Breast <i>sherry herb jus (g.f.)</i> | \$15.25 |
| *Slow Roasted Chef Carved Prime Rib <i>horseradish, Dijon mustard</i> | \$22.50 |

**Additional \$125 fee for Chef services*

Sides

| | |
|---|--------|
| Grilled Seasonal Vegetables <i>(v./g.f.)</i> | \$3.75 |
| Grilled Asparagus <i>soft boiled egg, crispy parmesan (g.f.)</i> | \$3.75 |
| Seared Cauliflower <i>dates, olives, lemon (v./ g.f.)</i> | \$3.00 |
| Mashed Yukon Gold Potatoes <i>(g.f.)</i> | \$3.25 |
| Roasted Fingerling Potatoes <i>(g.f.)</i> | \$3.50 |
| Beecher's Cheddar Grits <i>(g.f.)</i> | \$4.25 |
| Artisan Baked Bread | \$2.75 |



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



GEORGETOWN BALLROOM

Spring Plated Dinner Menu

Salads

| | |
|---|--------|
| Baby Lettuces walnuts, apples, Dijon vinaigrette (v./g.f.) | \$5.50 |
| Roasted Beets & Fennel Salad toasted black pepper goat cheese, pistachios (g.f.) | \$5.50 |
| Rocket Greens red grapefruit, Asian pear, citrus vinaigrette (g.f.) | \$5.50 |
| Farmer's Greens cranberry, toasted hazelnuts, Flora's cheese (g.f.) | \$4.50 |

Mains

| | |
|---|---------|
| Sicilian Gnocchi tomatoes, garlic, herbs, pecorino cheese (g.f.) | \$18.75 |
| Northwest Farro Stir-fry pea vines, bok choy, wild mushrooms, roasted peppers (g.f.) | \$16.75 |
| Pan Seared Halibut tomato braised corona beans, clams, watercress, fennel pesto (g.f.) | \$26.00 |
| Seared Airline Chicken Breast fingerling potatoes, olives, cumin-tomato sauce (g.f.) | \$22.00 |
| Grilled Smoked Pork Chop toasted emmer, glazed turnips, whole grain mustard sauce | \$22.00 |
| Braised Beef Short Ribs Beecher's cheddar grits, roasted asparagus, jus | \$24.00 |
| Seared Beef Tenderloin whipped potato, grilled asparagus, smoked chili butter | \$32.00 |

Dessert

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



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