



GEORGETOWN BALLROOM

Summer Dinner Buffet & Family Style Menu

Salads

Farmer's Greens <i>grilled peaches, heirloom tomatoes, Flora's cheese (g.f.)</i>	\$3.75
Roasted Baby Beets <i>shaved fennel, toasted black pepper goat cheese, pistachios (g.f.)</i>	\$4.00
Spinach Endive <i>grilled crouton, sweet pepper, tomato, basil, white balsamic</i>	\$4.00

Mains

Seasonal Mushroom Risotto <i>mascarpone, parmesan (g.f.)</i>	\$16.50
Tagliatelle <i>beef Bolognese, parmesan, basil</i>	\$16.00
Pan Seared King Salmon <i>roasted shallot chow chow (g.f.)</i>	\$18.50
Marinated Flank Steak <i>salsa verde (g.f.)</i>	\$18.00
Peach Glazed Chicken Breast <i>spicy peach & tomato relish (g.f.)</i>	\$16.00

Sides

Grilled Seasonal Vegetables <i>(v./g.f.)</i>	\$3.75
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

Summer Plated Dinner Menu

Salads

Grilled Peach & Heirloom Tomato Salad (g.f.)	\$5.50
Roasted Beets & Fennel Salad <i>toasted black pepper goat cheese, pistachios</i> (g.f.)	\$5.50
Farmer's Greens <i>cranberry, toasted hazelnuts, Flora's cheese</i> (g.f.)	\$4.50

Mains

Sicilian Gnocchi <i>tomatoes, garlic, herbs, pecorino cheese</i> (g.f.)	\$18.75
Northwest Farro Stir-fry <i>pea vines, bok choy, wild mushrooms, roasted peppers</i> (g.f.)	\$16.75
Grilled Salmon <i>warm farro salad, pea shoots, heirloom tomatoes, salsa Verde</i>	\$26.00
Seared Airline Chicken Breast <i>fingerling potatoes, olives, cumin-tomato sauce</i> (g.f.)	\$22.00
Grilled Smoked Pork Chop <i>Yukon mashed potatoes, green beans, seasonal mushrooms</i>	\$22.00
Braised Beef Short Ribs <i>Beecher's cheddar grits, roasted asparagus, jus</i>	\$24.00
Seared Beef Tenderloin <i>whipped potato, grilled asparagus, smoked chili butter</i>	\$32.00

Dessert

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



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