

## Private Events

Upstairs Rental | Accommodates 150 person cocktail, 70 person seated | \$10,000 minimum

Venue Rental | Accommodates 300 person cocktail party | \$20,000 minimum

## Buffet Menu

### Passed Hors D'oeuvres (Choose 2)

Mini Crab Cakes with Saffron Aioli and Chives  
Crostini with Smashed Avocado and Shrimp Scampi  
Crostini with Peppered Tenderloin, Caramelized Onion and Goat Cheese  
Mini Bruschetta with Warm Brie and Heirloom Tomato  
Bacon-Wrapped Scallops with Whole Grain Mustard Dipping Sauce  
Deviled Eggs with Basil and Prosciutto

### Buffet Table

(Choose: 1 Salad, 1 Seafood, Beef Carving Station & 1 Dessert)

Iceberg Wedge Salad with Bacon and Horseradish Buttermilk Dressing  
Arugula Salad with Strawberries, Walnuts and Blue Cheese

Crispy Seared Salmon with Fingerling Potato Salad with Dill, Hard Boiled Egg,  
Cornichon

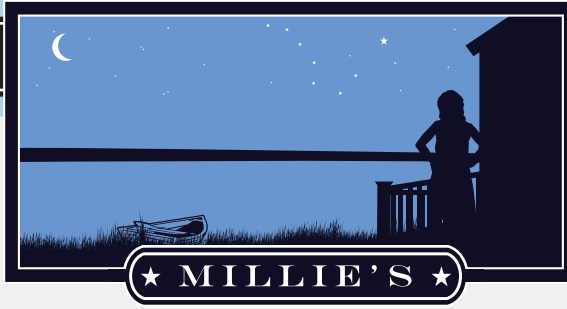
Pan Roasted Striped Bass with Jasmine Rice, Toasted Almonds, Chick Peas, Mint,  
Citrus, Cinnamon

Sauteed Crab Cakes with Sweet Corn Sald, Avocado, Red Onion, Grape Tomatoes  
Seared Rare Yellowfin Tuna with Wasabi Cream, Sesame Soba Noodle Salad, Ginger,  
Lime, Scallions, Radish, Sweet Soy Vinaigrette

Beef Tenderloin Carving Station with Mini Rolls, Bearnaise Mayo, Baby Arugula,  
Caramelized Onions

Summer Berry Crisp with Vanilla Ice Cream  
Caramelized Banana Foster with Pound Cake and Whipped Cream  
Flourless Chocolate Cake with Pistachio Sauce

Contact [allison@georgetownevents.com](mailto:allison@georgetownevents.com) for more information.



Seated Dinner Menu

Passed Hors D'oeuvres

Blanched Shrimp with Old Bay and Vodka Cockatil Sauce  
Mini Quesadillas with Caramelized Onions, Grilled Chicken, Goat Cheese  
Crostitini with Fresh Mozzarella, Olive Tapenade, Basil, Tomatoes  
Mango and Fresh Mozzarella Wrapped in Prosciutto  
Smoked Bluefish Pate with Garlic Crostitini and Crudite

First Course  
(Choose 1)

Pear Walnut and Blue Cheese Salad, Shaved Fennel, Endive, White Balsamic Vinaigrette  
Panzanella Bread and Tomato Salad, Cucumber, Red Onion, Basil Pesto, White Balsamic Vinaigrette  
Bartlett Farm Tomato Salad, Blue Cheese, Fava Bean, Red Wine Vinaigrette  
Crab-Stuffed Portabello Mushroom Cap with Herbs, Parmesan, Bread Crumbs  
Caramelized Onion, Wild Mushroom, Goat Cheese Tart in Puff Pastry  
Bruschetta with Salt Cod Brandade, Melted Leeks, Bacon

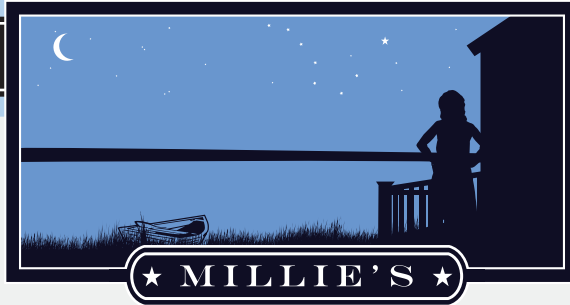
Entree  
(Choose 1)

Crispy Roasted Striped Bass, Roasted Garlic and Thyme Polenta, Sauteed Mushrooms, Roasted Tomatoes, Lemon-Parsley Breadcrumbs  
Shrimp Kabob over Saffron Orzo Salad, Olives, Tomatoes, Parsley, Feta Cheese  
Crispy Seared Salmon, Tomato, Herb and Potato Gratin, Roasted Garlic Beurre Blanc  
Pan Seared Halibut, Sweet Pea Risotto, Orange Tarragon Butter

Dessert  
(Choose 1)

Peach Cobbler with Vanilla Ice Cream, Butterscotch Sauce  
Key Lime Pie, Coconut Graham Cracker Crust, Whipped Cream

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*Cocktail Party Menu*  
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Passed Hors D'oeuvres

*Crostini:*

Brie and Tomato

Black Olive Tapenade with Fresh Mozzarella, Roasted Red Peppers

Walnut Pesto, Blue Cheese and Figs

Smashed Fava Beans and Peas, Mint, Shaved Parmesan

Smashed Avocado with Garlic Sauteed Shrimp

Avocado, Ruby Grapefruit and Smoked Trout

Tuna Tartare with Cucumber, Crushed Sesame, Wasabi Sour Cream

Caramelized Onion, Tenderloin and Goat Cheese

Herbed Goat Cheese, Duck Confit and Blackberries

Chicken Liver Pate with Cornichon and Apples

Rice Paper Spring Rolls with Cilantro, Shrimp, Mango, Carrots, Soba Noodles

Sauteed Crab Cakes with Saffron Aioli

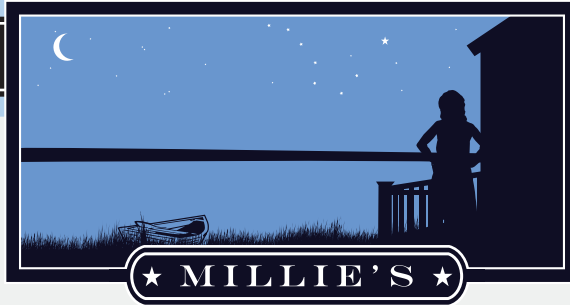
Sauteed Potato Cakes with Smoked Salmon, Sour Cream Chives, Caviar

Endive with Herbed Goat Cheese, Tangerine, Smoked Salmon

Scallop and Mango Ceviche, Hot Peppers, Cilantro, Lime, Orange, Sesame

Melon, Fresh Mozzarella Wrapped in Prosciutto

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*Bar Packages*  
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Open Bar  
*3 hours*

Includes: Beer, wine, well liquor  
\$38 per person  
\$8 each additional hour  
Tax and gratuity not included

—————  
Premium Open Bar  
*3 hours*

Includes: Beer, wine, liquor  
\$54 per person  
\$9 each additional hour  
Tax and gratuity not included

—————  
Consumption Bar

\$5000 minimum revenue requirement  
Tax and gratuity not included

Any additional rentals or decorations will be billed separately to client.

Contact [allison@georgetownevents.com](mailto:allison@georgetownevents.com) for more information.

[www.GeorgetownEvents.com](http://www.GeorgetownEvents.com)