

Lunch

*(Minimum of 10 People)
Includes: Iced Tea & Dessert*



Georgetown Buffets

(Build your own)

Lunch & Dinner

(Minimum of 10 People)

Lunch Includes:

Iced Tea & Dessert

Dinner Includes:

Coffee & Dessert



Georgetown Buffet Lunch Buffets

Please Click to see Buffet Choices:

[Salads](#)

[Vegetables](#)

[Entrées](#)

[Sides](#)

Please Select One of the Following Georgetown Buffets:

Lunch

CASCADE

*One Salad
One Vegetable
One Entrée
One Side
Dessert*
\$37 per person*

OLYMPIC

*Two Salads
One Vegetable
One Entrée
One Side
Dessert*
\$42 per person*

Dinner

CASCADE

*Two Salads
One Vegetable
One Entrée
One Side
Dessert*
\$47 per person*

OLYMPIC

*Two Salads
One Vegetable
Two Entrées
Two Sides
Dessert*
\$52 per person*



**Please inquire about seasonal desserts*

Salads

Please select from the following:

Click [here](#) to Return to
Georgetown Buffet Options

Local Field Green Salad

Shredded Carrots, Quinoa, Fresh Berries with a choice of a Seasonal Vinaigrette or Ranch Dressing

Classic Caesar

Crisp Romaine, Parmesan Cheese, Herb Croutons & Jimmy's Caesar Dressing

Marinated Vegetable Salad

Button Mushrooms, Roasted Peppers, Asparagus, Artichokes, tossed in a Balsamic Dressing & topped with Feta Cheese

Seasonal Tomato Salad

Sliced Farm Fresh Tomatoes topped with a Balsamic Glaze & Fresh Herbs

Seasonal Pasta Salad

Penne Pasta tossed in a Balsamic Dressing, Grilled Artichokes, Roasted Red Peppers, Plum Tomatoes & Herbs

Vegetables

Please select from the following:

Click [here](#) to Return to
Georgetown Buffet Options

Oven Roasted Squash

Seasonal Squash tossed with Olive Oil, Fresh Herbs, Sea Salt & Smoked Black Pepper

Orange & Ginger Glazed Green Beans

Baby French Green Beans tossed in a Tangy Orange & Ginger Glaze

Broccoli Cassuole

*Broccoli in an Aged White Cheddar Cheese Sauce, topped with Bacon infused Bread Crumbs
& slow roasted to a Golden Brown*

Roasted Beets

Sea Salt & Herb crusted Beets roasted to perfection, finished with Fresh Cracked Pepper & Orange Zest

Creamed Greens

*Crisp Smoked Bacon, Baby Spinach, Mixed Kale, & Seasonal Farm Greens, slow braised until tender then finished
with Cream & Parmesan Cheese*

Entrées

Chicken, Beef or Fish

Please select from the following:

Click [here](#) to Return to
Georgetown Buffet Options

Chicken

Sicilian Baked Chicken

Chicken Breast topped with Tomatoes, Black & Green Olives, Capers & Basil

Southwest Chicken

Oven Roasted Chicken Breast marinated in a House-made BBQ Rub & topped with a Corn Relish

Five Spice Chicken

Fried Golden Brown Chicken seasoned with a fragrant Chinese Five Spice Blend , finished with an Orange Sesame Glaze

Roasted Chicken

Oven Roasted Chicken Breast in a Boursin Cheese Florentine Sauce & Smoked Bacon

Beef

Flat Iron Steak

Grilled Steak with Roasted Mushrooms & Blue Cheese

Click [here](#) to Return to
Georgetown Buffet Options

Soy Ginger Beef

Soy Ginger Marinated Flank Steak, sliced & served with Grilled Green Onions

Fish

Blackened Snapper

Pacific Snapper crusted with Caribbean Spices, topped with Roasted Sweet Peppers & Caramelized Onions

Lemon Dill Salmon

Fresh Salmon topped with Lemon & Fresh Dill, cooked with White Wine & Garlic

Corn Crusted White Fish

Seasonal White Fish dusted with Corn Flour & fried, finished with a Spicy Crawfish Cream Sauce

Sides

Please select from the following:

Click [here](#) to Return to Georgetown Buffet Options

Roasted Red Potatoes

Tossed in Olive Oil, Fresh Herbs & Smoked Paprika, then flash roasted to a golden brown

Garlic Mashed Gold Potatoes

Fluffy Whipped Gold Potatoes infused with Parmesan Cheese & Roasted Garlic, served with a house-made gravy

Wild Rice Blend

A House blend of Red Short Grain Rice, Black Wild Rice & Sweet Basmati Rice steamed to perfection, seasoned with Sea Salt & Pink Peppercorns

Legume Salad

Chilled Black Beans, Chick peas, Red Beans, Lentils & White Quinoa tossed with Fresh Herbs & Extra Virgin Olive Oil

Chilled Quinoa and Berry Salad

Seasonal Berries, Toasted Almonds & Quinoa, tossed in a Greek Yogurt Vinaigrette

Wild Rice & Dried Fruit Salad

Wild Rice with Dried Cranberries & Apricots, tossed in Basil infused Olive Oil then topped with Goat Cheese

Steamed Rice (brown or white)

Short Grain Rice cooked to perfection

Desserts

Please select one from the following:

Click [here](#) to Return to
Georgetown Buffet Options

Seasonal Cobbler

Berry, Apple or Peach

Assorted Mini Torts

Fresh Fruit, Chocolate Banana, Key Lime & Caramel Apple

Seasonal Cheesecake

Plain Cheesecake with a Seasonal Topping

Chocolate Cake

Carrot Cake

Lunch Buffets

Flavors of Italy \$40 per person

*Caesar Salad, Sautéed Yellow Squash, Green Zucchini with Tomatoes & herbs,
Grilled Tuscan Chicken in a Puttanesca Sauce, Penne Pasta Carbonara,
Fresh Baked Garlic Bread Sticks,
Cannoli*

South of the Border \$39 per person

*Tortilla Chips with Guacamole, Chicken Enchiladas with Salsa Verde,
Build your own Tostadas with Seasoned Ground Beef, Black Beans, Spanish Rice,
Shredded Cheddar & Jack Cheese, Shredded Lettuce, Sour Cream & Salsa,
Cheesecake with a Salted Caramel Sauce*

Straight from the Deli \$38 per person

*Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing,
Seasonal Roasted Vegetable Salad, Assorted Deli Meats: Roast Beef, Smoked Turkey & Ham, Cheese,
Tomatoes, Lettuce, Pickles, Dijon Mustard, Mayonnaise,
Jimmy's House-Made Thick Cut BBQ Potato Chips
Assorted Cookies*

Georgetown Buffet Lunch Buffets

A Taste of Asia \$42 per person

Mixed Green Mandarin Salad with an Asian Ginger Dressing, Chicken Pot Stickers, Thai Basil Chicken with Red Bell Peppers & Onions, Vegetable Yakisoba Noodles, Fried Rice, Chef's Special Dessert & Fortune Cookies

The Pike Place \$38 per person

Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing, Fresh Seasonal Pasta Salad, Roasted Chicken in a Boursin Cheese Florentine Sauce & Smoked Bacon, Roasted Seasonal Vegetables, Chef's Choice Seasonal Cobbler

For the Salad Lovers \$37 per person

Clam Chowder, with Rolls & Butter

Caesar Salad*

Jimmy's Caesar Dressing, Crisp Romaine

Shaved Parmesan Cheese & Herb Croutons

Organic Salad*

Organic Mixed Greens with Roasted Red Bell Peppers, Shredded Carrots, Mushrooms, & Goat Cheese With a White Balsamic Poppy Seed Vinaigrette

Fruit Salad & Assorted Cookies

****Choice of:***

Herb Grilled Chicken Breast or Blackened Wild Salmon