

TEEN PARTY PACKAGE



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\$70.00 per person

Hors D'Oeuvres Reception during Guest Arrivals

Choice of Plated Three-Course Dinner or Teen Buffet Dinner

Continuous Beverage Station inclusive of Sodas, Juice, Punch and Lemonade

Sparkling Cider Toast for all Guests

*Complimentary Adjoining Guest rooms for Teen/Parents
for pre-party VIP and Slumber Party*

Complimentary LED Lighting Design Package

*Complimentary Cake Cutting Fees
Complimentary Ballroom Rental Fees*

*Ballroom Set-Up Including:
Dance Floor, White Linens, Place Settings, Accent Table Lights, Stage Risers, Hurricane
Centerpieces atop Mirrors with Votive Candles*

Special Group Rates for Your Guests' Accommodations

All prices are subject to 21% taxable service charge and 6% Virginia Sales Tax



3950 Fair Ridge Drive • Fairfax, VA 22033
1-703-385-7774 • www.fairfax.hgi.com

HORS D'OEUVRES RECEPTION

Reception Displays

(Please select two of the following)

International & Domestic Cheese Display

Imported and Domestic Cheeses garnished with a Medley of Fresh Fruits, Sliced French Bread and Assorted Gourmet Crackers

Vegetable Crudit  Display

An array of Garden Vegetables with Creamy Herb & Red Pepper Ranch Dressing

Fresh Fruit Display

An array of Fresh Seasonal Fruits and Berries served with a Honey Yogurt Dipping Sauce

Bruschetta Display

Oven-Baked Garlic Bruschetta with Roasted Mushrooms, Garlic & Herbs, Roma Tomatoes, Mozzarella and Basil-Olive Tapenade

Potato Chip Bar

Homemade Crispy Potato Chips and Homemade Cajun Seasoned Potato Chips with Sour Cream Sauce, Zesty Cheddar Cheese Sauce, Bacon Crumbles and Chives

Mashed Potato Bar

Whipped Yukon Gold Potatoes with Roasted Red Peppers, Roasted Mushrooms, Shallots, Gruyere, Cheddar Cheese, Bacon, Sour Cream, Chives, Gravy and Butter



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TEEN BUFFET DINNER

Buffet Dinner Service

Entrees

Please select three of the following

Chicken Fingers

Cheese/Pepperoni Pizza

Cheese Tortellini with Marinara Sauce

Homemade Ravioli stuffed with Cheese

Mozzarella Sticks with Marinara Sauce

Battered Fish Fillets

All Beef Hot Dogs

All Beef Hamburgers/Cheeseburgers

Baked Vegetable Lasagna

Baked Meat Lasagna

All Beef Corn Dogs

Accompaniments

Please select three of the following

French Fries

Macaroni and Cheese

Fruit Salad

Pasta Salad

Carrot Sticks

Mashed Potatoes

Onion Rings

Vegetable Medley

Baked Apples

Make-Your-Own-Sundae

Vanilla and Ice Cream, Crushed Cookies, Chopped Nuts,

Colorful Sprinkles, Chocolate, Butterscotch and Strawberry

Toppings, Warm Fudge Nut Brownies, Freshly Baked Cookies,

Seasonal Fresh Fruit and Strawberries



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PLATED DINNER SERVICE

Plated Dinner Service

Includes Three Course Meal

Salads

Please select one of the following:

Classic Caesar Salad

Crisp Romaine tossed in a Creamy Caesar Dressing topped with Seasoned Flat Bread & Freshly Grated Parmesan

House Salad

Mixed Greens in Radicchio Cup, Cucumber Rounds, Sliced Mushrooms, Baby Mozzarella, Grape Tomatoes and Homemade Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Sliced Jicama, Dried Currants, Sunflower Seeds and tossed with a Citrus Vinaigrette

Chopped Salad

Crisp Romaine tossed with Confetti Red, Yellow and Green Peppers, Julienne Carrots and Roasted Corn tossed with a Creamy Ranch Dressing topped with Corn Bread Croutons



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PLATED DINNER SERVICE

Entrees

Includes Fresh Baked Rolls, Fresh Vegetable Medley and Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea

Lemon Basil Chicken

Marinated Chicken Breast seared on each side and topped with a Lemon Basil Cream Sauce served with Whipped Yukon Gold Potatoes

Chicken Marsala

Pan-Seared Chicken Breast with Mushrooms finished in a Marsala Demi-Glaze served with Asiago Herb Risotto

Chicken Milanese

Grilled Chicken over Penne Pasta tossed with Pine Nuts, Asparagus Spears, Sun-Dried Tomato Cream Sauce and Parmesan Cheese

Strip Sirloin

8 ounces of Pepper-Crusted Strip Sirloin in Cabernet Demi-Glaze served with a Twice Baked Potato

Grilled Marinated Flank Steak

Flank Steak in White Wine Garlic Marinade grilled, sliced and served with Roasted Garlic Yukon Mashed Potatoes

Lemon Pepper Tilapia

Fillet of Tilapia pan seared with Lemon-Pepper Glaze served with Roasted Red Bliss Potatoes



Fillet of Salmon

Pan-Seared Salmon Fillet with Citrus-Thyme Sauce served with Roasted Red Bliss Potatoes

London Broil

Sliced London Broil in Port Wine Sauce with Grilled Onions accompanied by Creamy Basil Risotto

Beef Medallions

Broiled Medallions of Beef with a Roasted Cremini Onion Au Jus accompanied by Roasted Garlic Yukon Mashed Potatoes

PLATED DINNER SERVICE

Desserts



Mango Mousse Cake

Fresh Cream whipped with Mango Puree and layered with Vanilla Sponge Cake and edged with Raspberry Roulade

New York Style Cheesecake

Traditional Creamy Cheesecake

Chocolate-Raspberry Dome

Semi-sphere of Dark Chocolate Mousse with Raspberry Filling covered in Rich Chocolate Ganache

Chocolate-Strawberry Square

Fresh Strawberries and Chocolate Buttercream layered between Moist Chocolate Sponge Cake and dipped in Milk Chocolate



Opera Square

Eight layers of Giaconda Almond Cake, Espresso, Ganache and Mocha Buttercream topped with Chocolate Glaze Icing

Mud Pie

Chocolate Cake with Chocolate Fudge Filling topped with Chocolate Cookie Crumbs drizzled with Caramel

Chocolate Royal

Dense Chocolate Mousse on a Chocolate Crust topped with a Chocolate Glaze

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