

# DINNER MENU





# DINNER BUFFETS



## Classic Buffet

**38.00** per person

(minimum 25 guests)

Soup du Jour

Medley of Garden Greens with an Assortment of Dressings

Breast of Chicken Piccata with Roasted Garlic Cream Sauce

Grilled Marinated Flank Steak

Wild Rice Blend

Chef's Selection of Vegetable

Freshly Baked Rolls & Butter

Assortment of Desserts

Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea



## Mexican Buffet

**39.00** per person

(minimum of 25 guests)

Chicken Tortilla Soup

Taco Salad

Grilled Marinated Chicken and Steak Fajitas with Grilled Onions and Jalapeno Peppers

Warm Flour Tortillas

Mexican Rice

Shredded Cheese, Chopped Tomato, Shredded Lettuce, Guacamole, Sour Cream and Pico De Gallo

Assortment of Desserts

Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea



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

# DINNER BUFFETS

## Italian Buffet

41.00 per person

(Minimum of 25 Guests)

Minestrone Soup

Medley of Garden Greens with an Assortment of Dressings with  
Fresh Garlic Bread

Chilled Italian Pasta Salad with Roasted Vegetables

Chef's Selection of Vegetables

Assortment of Desserts

Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo  
Herbal Teas and Iced Tea

*Choice of two entrees to be selection below:*

Baked Penne Alfredo tossed with Grilled Chicken

Vegetable or Meat Lasagna

Chicken Milanese

Shrimp Scampi

Fillet of Sole Amandine



## Asian Buffet

40.00 per person

(Minimum of 25 Guests)

Miso Soup

Asian Spinach Salad with Sesame Dressing

Steamed White Rice and Fried Rice

Eggs Rolls

Stir Fried Vegetables

Assortment of Desserts

Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo  
Herbal Teas and Iced Tea

*Choice of two entrees to be selected below:*

Chicken Stir Fry

Beef Stir Fry

Orange Chicken

Hunan Shrimp

Sweet and Sour Pork



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# DINNER BUFFETS

## Formal Buffet

**48.00** per person

All Formal Buffet Selections come with Starbucks's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea, Freshly Baked Rolls & Butter and Chef's Selection of Assorted Cakes.

(Minimum of 35 Guests)

### Soups (Select One)

Roasted Corn & Chicken Chowder

Minestrone Soup

Lobster Bisque

Vegetable, Beef and Barley Soup

### Salads (All Included)

Medley of Garden Greens with a Selection of two Salad Dressings and a variety of Salad Accompaniments

Chef's Selection of two Signature Salads

### Entrees (Select Two)

Grilled Mahi Mahi with Tropical Fruit Salsa

Blackened Chicken Breast with Pico De Gallo

Grilled Chicken Breast with Lemon-Basil Sauce

Seven-Pepper Crusted Pork Loin with Wild Mushrooms

Herb-Crusted Sirloin with Green Peppercorn Sauce

Pan-Seared Salmon Fillet with Citrus-Thyme Sauce

London Broil with Port Wine Sauce and Grilled Onion

### Accompaniments (Select Three)

Saffron Rice

Five-Onion Risotto

Wild Rice Pilaf

Medley of Fresh Vegetables

Soy-Ginger Sesame Vegetables

Orzo Pasta with Confetti Vegetables

Scalloped Potatoes

Athenian Oven-Roasted Potatoes

Whipped Yukon Gold Potatoes

Roasted Red Bliss Potatoes

## Skewers Buffet

**49.00** per person

(Minimum of 25 Guests)

Soup du Jour

Baby Mozzarella & Tomato Salad

Saffron Rice

Assortment of Desserts

Starbucks's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea

*Choice of two entrees to be selected below:*

Chicken Skewers with Red, Green & Yellow Peppers and Pineapple

Filet Mignon Skewers with Red, Green & Yellow Peppers and Pineapple

Shrimp Skewers with Red, Green & Yellow Peppers and Pineapple

Pork Tenderloin Skewers with Red, Green & Yellow Peppers and Pineapple



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# PLATED DINNER

All Plated Dinners include a Selection of Soup or Salad, Freshly Baked Rolls & Butter, Fresh Vegetables and a Selection of Desserts. Beverages include Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea.

## Plated Soups & Salads (please select one)

### Roasted Corn & Chicken Chowder

Seasoned Chicken Breast and Freshly Roasted Corn in a Rich Creamy Stew

### Minestrone

A traditional Italian hearty blend of Beans, Vegetables and Ditalini Pasta

### Lobster Bisque

A velvety blend of Tender Lobster Meat and Rich Cream with a splash of Sherry

### Vegetable, Beef and Barley Soup

Classic flavorful Roast Beef and Broth with Seasonal Vegetables and Barley

### 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, Fried Currants, Sunflower Seeds and tossed with a Citrus Vinaigrette

### Chopped Salad

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

### BLT Salad

Iceberg Lettuce, Bacon Crumbles, Cherry Tomatoes and Chunky Blue Cheese Dressing with Garlic Croutons



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# PLATED DINNER

## Plated Entrees

### Organic Grilled Chicken 35.00 per person

Herb-Crusted Airline Chicken Breast with Roasted Garlic Cream Sauce served with Parmesan Basil Risotto

### Chicken Milanese 35.00 per person

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

### Chicken Roulade 37.00 per person

Chicken Breast filled with Rock Shrimp, Roasted Peppers, Artichokes and Herb Cheese rolled and sliced in a Champagne Dill Cream Sauce with Wild Rice Pilaf



### Lemon Basil Chicken 35.00 per person

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

### Chicken Princess 37.00 per person

Sautéed Chicken Breast topped with Asparagus, Crab Meat and Béarnaise Sauce served with Wild Rice Pilaf

### Chicken Marsala 35.00 per person

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

### Chicken Piccata 35.00 per person

Sautéed Chicken Breast tossed with Artichokes and Capers in a Lemon Butter Sauce served with Cremini Mushroom Risotto

### Shrimp Scampi 37.00 per person

Large Shrimp and Tomatoes sautéed in Garlic Butter served with Bow Tie Pasta

### Autumn Chicken 35.00 per person

Chicken Breast filled with Wild Rice Pilaf and Walnuts in a Pomegranate Cream accompanied by Pumpkin Ravioli

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# PLATED DINNER

## Plated Entrees (cont.)

### Fillet of Salmon **37.00** per person

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

### Grilled Mahi Mahi **37.00** per person

Fresh Grilled Mahi Mahi topped with Tropical Fruit Salsa served with Angel Hair Pasta drizzled with Garlic Truffle oil

### Salmon Atlantico **37.00** per person

Marinated Salmon Fillet with Roasted Roma Tomato and Lobster Sauce sitting atop Angel Hair Pasta



### Chesapeake Crab Cakes **39.00** per person

Chesapeake Jumbo Crab Cakes with Pommery Mustard Sauce served with Fingerling Potatoes

### Dijon-Crusted Pork Tenderloin **35.00** per person

Sliced Dijon-Crusted Pork Tenderloin in Mushroom Demi-Glaze served with Athenian Roasted Potatoes

### Strip Sirloin **37.00** per person

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

### London Broil **35.00** per person

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

### Beef Tenderloin Filet **37.00** per person

Peppered and Seared Tenderloin Filet Caramelized with Shallots and Balsamic Demi-Glaze served with Potato-Onion Hash

### Green Peppercorn Sirloin **37.00** per person

Herb-Crusted Sirloin of Beef with Green Peppercorn Sauce served with Roasted Garlic Yukon Mashed Potatoes

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# PLATED DINNER

## Desserts (please select one)



### **Mango Mousse Cake**

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

### **New York Style Cheesecake**

A 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

### **Champagne and Strawberries**

Moist Sponge Cake layered with Champagne Cream and Strawberry Glaze

### **Caramelized Pear Square**

Moist Sponge Cake filled with Caramelized Pears topped with Pear Mousse and Candied Topping

### **Chocolate Royal**

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

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