

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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