



MARRIOTT
FALLS CHURCH
FAIRVIEW PARK

Falls Church Marriott Fairview Park

3111 Fairview Park Drive
Falls Church, VA 22042

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2019 EVENT MENUS



marriott.com/WASFP

meetings  imagined

BREAKFAST



BREAKFAST

Continental Breakfast

Basic Continental | \$26

Orange, Cranberry and Apple Juice
Selection of Seasonal Sliced Fresh Fruit
Freshly Baked Breakfast Pastries
 Croissants, Muffins and Whole Wheat English Muffins
 Assorted Miniature Bagels with Cream Cheese, Butter and Jams
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Deluxe Continental | \$31

Orange, Cranberry and Apple Juice
Assortment of Cereal with Whole, Skim and 2% Milk
Selection of Seasonal Sliced Fresh Fruit
Freshly Baked Breakfast Pastries
 Cinnamon Buns, Mini Apple and Chocolate Muffins, Raisin Scones and Mini Beignets
Assortment of Breakfast Oatmeal Bars, Banana Honey Nut and Raisin Bars
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Breakfast Buffet

The All American Breakfast Buffet* | \$35

Orange, Cranberry and Apple Juice
Selection of Seasonal Sliced Fresh Fruit
Freshly Baked Breakfast Pastries
 Croissants, Muffins and Whole Wheat English Muffins
 Assorted Miniature Bagels with Cream Cheese, Butter and Jams
Cage-Free All Natural Scrambled Eggs with Fresh Chives
Crisp Bacon and Sausage Links
Home Fries with Sautéed Leeks
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

The Beltway Breakfast Buffet* | \$39

Orange, Cranberry and Apple Juice
Selection of Seasonal Sliced Fresh Fruit
Freshly Baked Breakfast Pastries
 Cinnamon Buns, Mini Apple and Chocolate Muffins, Raisin Scones and Mini Beignets
Cage-Free All Natural Scrambled Eggs with Fresh Chives
Smoked Bacon
Chicken and Apple Smoked Sausage
Roasted Fingerling Potatoes
Belgian Apple Crêpes with Fresh Whipped Cream and Maple Syrup
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas



BREAKFAST

Breakfast Buffet

Healthy & Fit* | \$41

Freshly Squeezed Orange Juice, Cranberry Juice and Apple Juice
Seasonal Sliced Fruit and Whole Bananas
Individual Greek Yogurts
Egg White Frittata with Spinach, Tomato, Mushrooms and Mozzarella Cheese
Sweet Potato and Asparagus Hash
Turkey Bacon
Chicken and Apple Sausage
Local Baked Multi-Grain Croissants, Mini Whole Wheat Bagels and Bran Muffins
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

*\$150.00 Service Fee for Less than 25 Guests

Enhancements

Breakfast Berries with Blackberries, Strawberries and Raspberries | \$8

Brioche French Toast | \$8
Served with Powdered Sugar and Vermont Maple Syrup

Hot Organic Steel Cut Oatmeal | \$7
Served with Dried Fruits, Nuts, Cinnamon and Brown Sugar

Honey Vanilla Waffles | \$6
Served with Maple Syrup *(Gluten Free Available Upon Request)*

Breakfast Panini | \$7
Crisp Bacon and Cage-Free All Natural Scrambled Eggs
Topped with Cheddar Cheese on Sourdough Bread

Sausage, Egg and Cheese Biscuit | \$7
Hickory Smoked Sausage, Cage-Free All Natural Scrambled Eggs, and Cheddar Cheese
Served on a Buttermilk Biscuit

Chobani Yogurt Parfait Shooters | \$6
Individual Plain and Flavored Yogurts with Homemade Granola,
Fresh Seasonal Berries, Dried Apricots, Fresh Apples and Smoked Almonds

Assorted Muffin Basket | \$6
(Gluten Free Available Upon Request)

Egg White Frittata | \$8
Cage-Free Egg Whites, Spinach, Tomato, Mushrooms and Mozzarella Cheese on Whole Wheat Muffin

Breakfast Soft Tacos | \$10
Chorizo, Cage-Free All Natural Scrambled Eggs, Cheddar Jack Cheese, Peppers, Onions
and Pico De Gallo



BREAKFAST

Plated Breakfast

All Breakfast Entrees are Accompanied with a Fresh Fruit Cup, Fresh Orange Juice, Assorted Pastries, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Taylors Harrogate Teas

Vegetable and Cheddar Quiche | \$30
Breakfast Potatoes and Your Choice of One of the Following:
Crisp Bacon, Sausage or Ham

The Virginia Breakfast | \$31
Grilled Virginia Ham with Cage-Free All Natural Scrambled Eggs
Potato Pancake

The American Breakfast | \$32
Cage-Free All Natural Scrambled Eggs with Cheddar and Fresh Chives
Crisp Bacon and Sausage
Breakfast Potatoes

The Fairview Park Breakfast | \$32
Egg White Frittata with Spinach, Tomato, Mushrooms and Mozzarella Cheese
Sweet Potato Hash
Chicken and Apple Sausage

Steak and Eggs | \$36
New York Strip Steak and Cage-Free All Natural Scrambled Eggs with Fresh Chives
Breakfast Potatoes

Enhancements

Individual Fresh Fruit Smoothie | \$5

Individual Almond Granola Parfait | \$7



COFFEE BREAKS



COFFEE BREAKS

AM Breaks

Standard Coffee Break | \$13

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Classic Break | \$18

Fresh Whole Fruit
Assorted Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

All Day Meeting Packages

Falls Church Meeting Package | \$48

Continental Breakfast

Orange, Cranberry and Apple Juice
Freshly Baked Breakfast Pastries with Croissants, Muffins, Whole Wheat English Muffins,
and Assorted Miniature Bagels with Cream Cheese, Butter and Jams
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Mid-Morning Break

Basket of Whole Fresh Fruit
Assorted Mini Beignets
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Afternoon Break

Assorted Nuts
Assortment of Freshly Baked Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Arlington Meeting Package | \$58

Continental Breakfast

Orange, Cranberry and Apple Juice
Freshly Baked Breakfast Pastries with Croissants, Muffins, Whole Wheat English Muffins,
and Assorted Miniature Bagels with Cream Cheese, Butter and Jams
Selection of Seasonal Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Mid-Morning Break

Mini Tropziennes - Brioche Bun filled with a Vanilla Cream
Assorted Kind and Luna Bars
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Afternoon Break

Fresh Vegetable Crudités with Spinach Dip
Mini Maryland Crab Cakes on the Griddle (Attendant required)
Assortment of Freshly Baked Mini Cupcakes
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas



COFFEE BREAKS

PM Themed Breaks

Be Your Own Barista Break | \$18

Freshly Brewed Dakota Coffee and Decaffeinated Coffee
Vanilla, Hazelnut and Chocolate Syrups
Whipped Cream, Chocolate Shavings and Cinnamon
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Custom Barista Break | Quote upon request

Your Personal Barista Will Create All Your Favorite Coffee Creations Including Espressos, Lattes and Cappuccinos To Delight Your Guests

Build Your Own Trail Mix | \$21

M&M's, Raisins, Dried Cranberries, Peanuts, Almonds and Mini Marshmallows
Seasonal Whole Fruit Display
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Mediterranean Break | \$21

Hummus, Baba Ganoush, and Tabbouleh with Diced Tomatoes, Cucumbers and Tzatziki Sauce
Served with Warm Pita Triangles, Pepperoncini, Marinated Olives, and Roasted Peppers
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Sneak Preview | \$21

Popcorn and Cracker Jacks
Reese's Pieces, Milk Duds, M&M's, Twizzlers and Lollipops
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

7th Inning Stretch | \$23

Soft Hot Pretzels with Ballpark Mustard
Popcorn and Whole Roasted Virginia Peanuts
Nachos with Jalapeño Cheese Sauce
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water

Chocolate Lovers | \$23

Freshly Baked Chocolate Chip Cookies and Brownies
Mini Chocolate Cupcakes
Miniature Candy Bars
Seasonal Fresh Fruit with Chocolate Fondue
Chocolate Milk and Whole Milk
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas
Assorted Soft Drinks and Vasa Water



COFFEE BREAKS

A La Carte Beverages

Coffee, Decaf, and Teas Service | \$80 per Gallon | \$45 per ½ Gallon
Starbucks Coffee, Decaf, and Teas Service | \$95 per Gallon | \$55 per ½ Gallon
Gourmet Hot Chocolate | \$75 per Gallon | \$40 per ½ Gallon
Gourmet Hot Apple Cider | \$75 per Gallon | \$40 per ½ Gallon
Fresh Orange, Grapefruit, Apple or Cranberry Juice | \$55 per Gallon
Pepsi Soft Drinks | \$4.25 per Can
Bottled Water | \$4.25 per Bottle
Iced Teas, Fruit and Vegetable Juices | \$5.50 per Bottle
Individual Bottled Yogurt Smoothies | \$5.50 per Bottle
Pellegrino® Water | \$6 per Bottle
Starbucks® Frappuccino | \$8 per Bottle
Vitamin Water Assorted | \$7 per Bottle
Kombucha Assorted | \$10 per Bottle

A La Carte Snacks

Kind and Luna Bars, Assorted Flavors | \$8 Each
Whole Fresh Fruit Basket | \$4 per Piece
Selection of Seasonal Sliced Fresh Fruit and Berries | \$8 per Person

Individual Chobani Yogurts | \$6 Each
Ice Cream and Frozen Yogurt Bars | \$6 Each
Chobani Yogurt Parfait Station with Assorted Fruits and Toppings | \$8 per Person

Individual Bags of Potato Chips, Popcorn, and Pretzels | \$4 per Bag
Assorted Full Size Candy Bars | \$4 Each
Individual Bags of Teriyaki Beef Jerky | \$6 per Bag
Individual Cheese and Fruit Plates | \$8 per Person

Pretzels, Tortilla Chips, Potato Chips or Bagel Chips | \$20 per Pound
Peanuts or Bar Mix | \$20 per Pound
Trail Mix, Mixed Nuts or Wasabi Peas | \$22 per Pound

Freshly Baked Breakfast Pastries | \$45 per Dozen
Assorted Mini Bagels with Condiments | \$45 per Dozen
Freshly Baked Cookies or Gourmet Brownies | \$45 per Dozen
Soft Pretzels with Mustard and Jalapeño Cheese Sauce | \$45 per Dozen

Assorted Cupcakes | \$46 per Dozen
Warm Cinnamon Sticky Buns | \$46 per Dozen
Chocolate, Almond, and Butter Croissants | \$46 per Dozen
Chocolate, Berry and Sugar Mini Beignets | \$46 per Dozen



LUNCH



LUNCH

Plated Lunch

All Plated Luncheon Entrées are accompanied by Fresh Baked Bread Service, Choice of Salad or Soup, Starch and Fresh Vegetable, Dessert Selection, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Taylors Harrogate Teas

Soup Selections

Carrot Ginger Soup* (Vegan)
Ten Vegetable Soup* (Gluten Free)
Butternut Squash and Apple Bisque*
Tomato Cheddar Bisque*
Corn Chowder (Gluten Free)
Italian Wedding Soup

*Vegetarian Selections

Salad Selections

Asian Salad

Crispy Romaine, Baby Spinach, Red Cabbage, Enoki Mushrooms, Tear Drop Tomatoes and Baby Corn Topped with Fried Wonton Strips and Mustard Soy Dressing

Fresh Market Power Salad

Watercress, Baby Arugula, Baby Spinach, Red Kale, Candied Pecans, Dried Apricots and Dried Cranberries with a Maple Pear Vinaigrette

Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, and Garlic Croutons
Served with Creamy Caesar Dressing

Quinoa, Sweet Potato and Arugula Salad

Red Quinoa, Roasted Sweet Potato, Arugula and Micro Greens
With a Red Wine Vinaigrette

Mediterranean Salad

Crisp Romaine Lettuce, Radicchio, Arugula, Feta Cheese, Kalamata Olives, Pear Tomatoes and Roasted Red Peppers with a Lemon-Oregano Vinaigrette

Autumn Salad

Spring Mix with Candied Pecans, Gorgonzola Cheese, Sun-Dried Cranberries and Apricots
With a Maple-Pear Vinaigrette

Spinach and Arugula Salad

Cherry Tomatoes, Shiitake Mushrooms, Shaved Bermuda Onion Straws and Roasted Red Peppers
With a Balsamic Vinaigrette

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each



LUNCH

Salad Entrée Selections

Grilled Chicken Caesar Salad | \$35

Grilled Marinated Breast of Chicken over Crisp Romaine Lettuce with Parmesan Cheese, Homemade Croutons and Creamy Caesar Dressing

Marinated Grilled Steak Salad | \$38

Mixed Greens, Marinated Grilled Flank Steak, Red Peppers, Blue Cheese, Roasted Red Onions, Pear Tomato, Asparagus, and Red Wine Vinaigrette

Shrimp Cobb Salad | \$40

Mixed Greens Topped with Jumbo Shrimp, Chopped Maple Pepper Bacon, Diced Egg, Fresh Tomato and Crumbled Blue Cheese Served with a Pepper Parmesan Dressing

Quinoa, Micro Green and Asparagus with Grilled Shrimp Salad | \$40

Red Quinoa, Crunchy Asparagus, Diced Onion, Tomato and Grilled Shrimp with Key Lime Vinaigrette

Plated Lunch Entrées

Sweet Potato Gnocchi | \$40 *(Vegetarian)*

Served with a Wild Mushroom and Tomato Sauce

Roasted Vegetable Ravioli | \$42 *(Vegan)*

Served with Eggplant Marinara Sauce

Sweet Potato, Quinoa and Kale Ravioli | \$42 *(Vegetarian)*

Served with Pomodoro Sauce

Roasted Provence Chicken Breast | \$43

With Shiitake Mushroom Demi

Lemongrass Chicken Breast | \$43

With Soy Beurre Blanc

Grain Mustard Marinated Chicken | \$43

Served with Dijon Beurre Blanc

Chicken Parmigianino | \$43

Pan Seared Chicken Breast Topped with Sliced Tomato, Mozzarella, Asiago and Parmesan Cheeses with a Tomato Caper Sauce

Chicken Tarragon | \$43

With Roasted Pepper and Caper Sauce



LUNCH

Plated Lunch Entrées

Marinated London Broil | \$43
Served with a Wild Mushroom Sauce

Chicken Tuscany | \$46
Stuffed with Sautéed Spinach, Roasted Shallots, Feta Cheese and Roasted Pepper Coulis

Atlantic Salmon | \$47
Drizzled with Vermouth Basil Sauce

New York Strip Steak | \$47
Served with Roasted Shallot and Merlot Sauce

Seared Sea Bass | \$50
Accompanied by Roasted Green Pepper Coulis

Grilled Filet Mignon | \$50
Accompanied with a Wild Mushroom Demi-Glace

Maryland Crab Cakes | \$52
Jumbo Lump Crab Cakes with Capers and Mustard Beurre Blanc Sauce

Lunch Accompaniments

Please Select One Starch and One Vegetable

Potatoes and Grains

Saffron Basmati Rice
Wild Rice Pilaf
Herb Risotto
Wild Mushroom Risotto
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Fingerling Potatoes
Potatoes au Gratin
Cauliflower Mash

Vegetables

Broccolini
Haricots Verts
Roasted Baby Vegetable Medley
Asparagus
Sugar Snap Peas
Brussels Sprouts

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each



LUNCH

Lunch Desserts

Chocolate Raspberry Cake

Chocolate Cake Soaked with Raspberry Syrup, Layers Of Semi-Sweet Chocolate Mousse and Fresh Raspberries, Finished with a Shiny Milk Chocolate Glaze, Ganache and Fresh Raspberries

Alexandria

Tender Almond & Coconut Macaron, Vanilla Cake with Kirsch, Pistachio Cream and a Pistachio White Chocolate Glaze

Caramel Mocha

Chocolate Genoise, Coffee Syrup, Coffee Mousse and a Caramel Glaze

Toffee Pecan Cheese Cake

Sweet Caramel Cake Base layered with a Creamy Cheese Cake with Toffee Bits, Topped with Caramel Sauce, Whipped Cream and Heath Bar Crunch Bits

Ruby Mousse Cake

Ginger Shortbread Base with Layers of White Chocolate, Black Currants and Cassis Mousse Wrapped in a Moist Coconut / Raspberry Joconde and Finished with a Fruity Cassis Glaze

Chocolate Truffle

Chocolate Genoise, Kirsch Syrup, Rich Truffle Mousse with Chocolate Icing

Triple Chocolate Charlotte

Belgian White Chocolate Mousse and Silky Milk Chocolate Mousse Nestled on Top of Dark Chocolate Sponge Cake

Chocolate Flourless Cake *(Gluten Free)*

Rich, Dense Chocolate with Almond and Coconut Flours

Tiramisu

Vanilla Genoise Soaked in Coffee Syrup, Amaretto and Rum Mousse, Dusted with Cocoa Powder

Classic New York Style Cheesecake

Classic Vanilla Cheesecake with Strawberry Sauce

Italian Rum Cake

Three Layers of Rum Flavored Yellow Cake, Layers of Chocolate Ganache and Bavarian Cream, Light Rum Butter Cream Icing with Sliced Almonds, Decorated with Rosettes and Candied Cherries

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each



LUNCH

Lunch Buffet Menu

Gourmet Deli Classics | \$39

Chef's Famous Firehouse Chili

Classic Caesar Salad

With Parmesan Cheese, Homemade Croutons and Creamy Caesar Dressing

Roasted Potato Salad with Caramelized Shallots

Grilled Fennel and Apple Slaw

Assorted Terra Chips

Sliced Deli Meats to Include:

Roast Beef, Smoked Turkey and Salami

Sliced Tomato, Lettuce, Onion, Cheddar, Swiss, and Provolone Cheeses, Dill Pickles,

Roasted Red Pepper Pesto, Whole Grain Mustard, Tarragon Mayonnaise and Horseradish Cream

Selection of Fresh Deli Style Rolls and Breads

Flourless Chocolate Torte

White Chocolate Raspberry Cake

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Artisanal Sandwich Express I \$43

Ten Vegetable Soup

Spinach Salad with Diced Egg and Bermuda Onions Served with Balsamic Vinaigrette

Quinoa and Avocado Salad with Key Lime Vinaigrette

Chicken Cobb Wrap with Onion and Blue Cheese Spread

Sliced Roast Beef with Boursin Cheese Spread and Crispy Onion Straws
Served on a Croissant

Grilled Portobello and Vegetable Panini on a Whole Grain Roll with Basil Pesto Spread

Caramel Mocha Cake

Berry Crumble Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Make Your Own Salad | \$46

Warm Assorted Rolls and Butter

Broccoli Cheddar Soup

Fresh Spinach, Romaine and Mixed Greens

Roasted Tomatoes, Roasted Corn, Sliced Cucumbers, Sliced Beets, Broccoli, Olives, Grilled Onions, Chopped Peppers and Chick Peas

Quinoa, Dried Cranberries, Goat Cheese, Parmesan Cheese, Cheddar Cheese and Toasted Pecans

Red Wine Vinaigrette, House Blue Cheese and Honey-Balsamic Dressings

Seared Salmon, Grilled Chicken, Roasted Eggplant and Portobello Mushrooms

Fresh Fruit Cheesecake

Chocolate Truffle Glazed Cake

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Viva Mexico I \$46

Chicken Tortilla Soup

Mixed Green Ensalada

Chopped Iceberg and Radicchio Lettuce with Fresh Tomatoes, Roasted Corn, Jicama, Black Olives and Shredded Cheddar Cheese Served with a Tomato Cumin Vinaigrette

Sweet Corn, Potato and Ejote Salad with Tarragon Aioli

Fresh Guacamole and Salsa with Tri-Colored Tortilla Chips

Fajita Station

Sliced Marinated Flank Steak and Chicken

Sautéed with Bell Peppers and Red Onions accompanied by Floured Tortillas, Diced Tomatoes, Shredded Iceberg Lettuce, Black Olives, Sour Cream and Cheddar Cheese

Pan Seared Red Snapper Served with Black Bean and Corn Salsa

Three Cheese Refried Beans

Arroz con Chorizo

Traditional Mexican Rice with Onions, Peas and Chorizo Sausage

Tres Leches Cake

Churros with Warm Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Little Italy Buffet | \$47

Italian Wedding Soup

Field Greens with Dried Cherries, Crumbled Goat Cheese, Candied Pecans and Shaved Fennel with a Champagne Vinaigrette

Caprese Salad with Cherry Tomatoes, Basil and Fresh Mozzarella

Parmesan Crusted Salmon with Roasted Red Pepper and Capers Cream

Balsamic Marinated Flank Steak with Roasted Shallot Jus

Seared Basil Chicken with Lemon Oregano Sauce

Spinach and Tomato Tortellini filled with Five Cheeses served in Pink Vodka Sauce

Grilled Zucchini, Squash, and Cherry Tomatoes with Parmesan Cheese

Mini Tiramisu

Traditional Cannoli

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

The Asian Tour | \$48

Thai Chicken Soup with Red Curry

Glass Noodle Salad with Green Beans, Papaya and Crushed Roasted Peanuts

Pickled Cucumber and Tomato Salad with Cilantro

Vegetable Shomai

General Tso's Chicken

Mizo Glazed Salmon

Szechuan Beef

Vegetable Pad Thai

Jasmine Rice

Fruit Compote with Star Anise Syrup

Coconut Mango Cake

Fortune Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Taste of the World Buffet \$48

Moroccan Lentil Soup

Thai Salad

Fresh Greens, Julienne Carrots, Mandarin Oranges and Candied Walnuts with Ginger Dressing

Israel Couscous Salad with Olives, Diced Spinach and Feta in Lemon Oil

Jamaican Jerk Rubbed Chicken with Sundried Tomato Cucumber Relish

West African Crispy Red Snapper with Tomato and Onion Vinaigrette

Milano Balsamic Marinated Flank Steak with Shallot and Mushroom Sauce

Saffron Basmati Rice

Thai Vegetable Stir Fry

Minted Fresh Fruit Salad

Mini Delites

Assortment of Mini Tartlets including Chocolate, Key Lime, Almond and Caramel

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Lunch Buffet Menu

Chesapeake's Harvest | \$48

Maryland Crab Soup

Field Green Salad with Sliced Mango, Teardrop Tomatoes and Roasted Macadamia Nuts
With a Champagne Vinaigrette

Cannellini Bean and Grilled Shrimp Salad

Asparagus, Shiitake Mushroom and Virginia Ham Salad with Smoked Tomato Vinaigrette

Seared Maryland Crab Cakes on a bed of Spinach with Mustard Thyme Beurre Blanc

Marinated Flank Steak with Roasted Shallot Red Wine Sauce

Pan Seared Rockfish with a Red Bean and Corn Succotash

Baby Vegetable Ragout

Old Bay Red Bliss Potatoes

Coconut Cake

Chocolate Truffle Cake

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



LUNCH

Boxed Lunch

Chicken Caesar Wrap | \$30

Served with Tangy Pesto Pasta Salad, Terra Chips and a choice of Raspberry Crumb Cake or Whole Fresh Fruit

Italian Submarine Sandwich | \$30

Served with Tangy Pesto Pasta Salad, Terra Chips and a choice of Raspberry Crumb Cake or Whole Fresh Fruit

Turkey Sandwich on Sourdough | \$30

With Havarti, Green Apple, and Honey Mustard, Served with Tangy Pesto Pasta Salad, Terra Chips and a choice of Raspberry Crumb Cake or Whole Fresh Fruit

Portobello Mushroom Sandwich on Ciabatta | \$30

With Avocado and Fontina, Served with Tangy Pesto Pasta Salad, Terra Chips and a choice of Raspberry Crumb Cake or Whole Fresh Fruit

Roasted Beef and Brie on Honey Whole Grain | \$30

With Red Onion Compote, Served with Tangy Pesto Pasta Salad, Terra Chips and a choice of Raspberry Crumb Cake or Whole Fresh Fruit

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each



DINNER



DINNER

Plated Dinner

All Plated Dinner Entrées are accompanied with a Choice of Salad or Soup, Starch and Fresh Vegetable, Fresh Baked Bread Service, Dessert Selection, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Taylors Harrogate Teas

Soup Selections

Carrot Ginger Soup* (Vegan)
Ten Vegetable Soup* (Gluten Free)
Butternut Squash and Apple Bisque*
Tomato Cheddar Bisque*
Corn Chowder (Gluten Free)
Italian Wedding Soup

*Vegetarian Selections

Bread Service Enhancements I \$4

Flavored Herb Butter Rosette with Fresh Baked Bread
Hummus and Warm Pita
Focaccia With Olive Oil and Herbs

Salad Selections

Asian Salad

Crispy Romaine, Baby Spinach, Red Cabbage, Enoki Mushrooms, Tear Drop Tomatoes and Baby Corn Topped with Fried Wonton Strips and Mustard Soy Dressing

Fresh Market Power Salad

Watercress, Baby Arugula, Baby Spinach, Red Kale, Candied Pecans, Dried Apricots and Dried Cranberries with a Maple Pear Vinaigrette

The Park Salad

Field Greens, Baby Kale, Tomatoes, Golden Beets, Dried Figs, Toasted Almonds, Poppy Seed Dressing

Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, and Garlic Croutons
Served with Creamy Caesar Dressing

Quinoa, Sweet Potato and Arugula Salad

Red Quinoa, Roasted Sweet Potato, Arugula and Micro Greens
With a Red Wine Vinaigrette

Mediterranean Salad

Crisp Romaine Lettuce, Radicchio, Arugula, Feta Cheese, Kalamata Olives, Pear Tomatoes and Roasted Red Peppers with a Lemon-Oregano Vinaigrette

Autumn Salad

Spring Mix with Candid Pecans, Gorgonzola Cheese, Sun-Dried Cranberries and Apricots
With a Maple-Pear Vinaigrette

Spinach and Arugula Salad

Cherry Tomatoes, Shiitake Mushrooms, Shaved Bermuda Onion Straws and Roasted Red Peppers
With a Balsamic Vinaigrette



DINNER

Plated Dinner Entrées

Sweet Potato and Quinoa Kale Ravioli | \$48

Served with Basil Pesto Sauce *(Gluten Free)*

Mushroom Ravioli | \$48

Served with Pomodoro Sauce *(Vegan)*

Roasted Vegetable Ravioli | \$48

Served with Eggplant Marinara Sauce *(Vegan)*

Grilled Vegetable Wellington | \$48

Accompanied with Roasted Pepper Coulis *(Vegan)*

Chickpeas and Zucchini in Phyllo | \$48

Accompanied by a Roasted Red Pepper Coulis *(Vegan)*

Herb Roasted Chicken | \$50

Served with Shiitake Mushroom Demi-Glace

Chicken Provencal | \$50

Accompanied with Tomatoes, Capers, and Olive Sauce

Marinated London Broil | \$50

Served with Wild Mushroom Sauce

Pan Seared Georges Bank Cod | \$50

Roasted Cherry Tomato Salsa

Grilled Salmon | \$50

Served with Vermouth Chive Sauce

Chicken Tuscany | \$55

Stuffed with Sautéed Spinach, Roasted Shallots, Feta Cheese, and Roasted Pepper Coulis

Burgundy Braised Short Ribs | \$55

Accompanied with Natural Pan Jus, Slowly Braised with Carrots, Celery, and Onions

Broiled Pacific Rockfish | \$55

Served with Dijon Caper Sauce

Flat Iron Steak | \$59

Accompanied with a Cognac Morel Mushroom Sauce

Jumbo Lump Crab Stuffed Chicken Chesapeake | \$59

Served with a Dijon Beurre Blanc Sauce

Pan-Seared Sea Bass | \$67

Accompanied with Green Pepper Coulis and Tomato Onion Cucumber Relish

Filet Mignon | \$67

Served with Chateaubriand Sauce



DINNER

Plated Dinner Duet Entrée Selections

Seared Chicken Breast and Shrimp | \$66

Pan Seared Chicken Breast and Jumbo Shrimp with Provencal Herbs
Served with a Creamy Pistachio Dijon Sauce

Seared Chicken Breast and N.Y. Strip Steak | \$66

Pan Seared Chicken Breast with Mustard Capers Sauce and
N.Y. Strip Steak with Wild Mushroom Sauce

New York Strip and Seared Jumbo Scallops | \$68

Grilled New York Strip with Roasted Shallot Demi-Glace and
Seared Jumbo Scallop Served with Apple Brandy Sauce

Filet Mignon and Maryland Crab Cake | \$70

Grilled Filet Mignon with Roasted Shallot and Port Wine Demi-Glace and a
Jumbo Lump Crab Cake with Roasted Corn Relish

Filet Mignon and Seared Salmon | \$72

Grilled Filet Mignon with Roasted Shallot and Port Wine Demi-Glace and
Seared Atlantic Salmon with Meyer Lemon Beurre Blanc

Filet Mignon and Jumbo Shrimp | \$72

Filet Mignon with Fresh Peppercorn Sauce and Jumbo Shrimp with Citrus Garlic Butter

Enhancement: Upgrade to Sea Bass in a Duet Dinner | +\$4 per Person

Dinner Accompaniments

Please Select One Starch and One Vegetable

Potatoes and Grains

Mashed Cauliflower
Saffron Basmati Rice
Herb Risotto
Wild Rice Pilaf
Sweet Potato Risotto
Mashed Purple Potatoes
Buttermilk Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Fingerling Potatoes
Potato au Gratin
Truffle Potato Croquettes

Vegetables

Haricots Verts
Sautéed Brussel Sprouts
Grilled Seasonal Vegetables
Baby Vegetable Medley
Asparagus
Roasted Root Vegetables
Seasonal Mixed Vegetables
Brussels Sprouts

Tableside House Wine Service | \$40 per Bottle

Magnolia Grove by Chateau St. Jean, Rosé, California

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each



DINNER

Dessert Selections

White Chocolate Raspberry Cheesecake

White Chocolate Cheesecake topped with Fresh Berries, finished with Toasted Almonds

Cherry Ricotta Cheesecake

Creamy Ricotta Cheesecake, Shortbread Crust, Pistachio Marzipan, Morello Cherry Mousse and Cassis Glaze

Caramello

Round Layers with a Chocolate Espresso Base, Caramel, Pecans, Milk Chocolate Mousse and Caramel Glaze

Galaxy

Rich Chocolate Truffle Mousse Layered with Chocolate Genoise and Almond Macaron, Finished with Dark Chocolate Glaze a Touch of Gold Flake and Milk Chocolate Diamond Garnish

Ruby Mousse Cake

Ginger Shortbread Base with Layers of White Chocolate, Black Currants and Cassis Mousse Wrapped in a Moist Coconut and Raspberry Joconde and Finished with a Fruity Cassis Glaze

German Chocolate Roulade (*Gluten Free*)

Chocolate Sponge Cake rolled with a Rich Coconut and Pecan German Chocolate Filling, Glazed in Dark Chocolate and Garnished with Toasted Coconut and Candied Pecans

Chocolate Royale

Dark Rum Soaked Chocolate Sponge Cake Layered with a Crunchy Feuilletine Chocolate Mousse

Individual Fruit Topped Cheesecake

Rich and Creamy Cheesecake Topped with Assorted Fruit

Raspberry Mango Mirror

Yellow Sponge Cake with Layers of Raspberry and Mango

Tiramisu

Layers of Moist Sponge Cake filled with a Rich Mascarpone Mousse and Coffee Soaked Lady Fingers

Triple Chocolate Charlotte

Layers of Dark, Semi-Sweet, and White Chocolate Mousse on a Layer of Dark Chocolate

White Chocolate Fruit Tart

Classic Tart Shell with layers of White Chocolate and Pastry Cream topped with Fresh Fruit



DINNER

Dinner Buffet

Fairview Park Dinner Buffet | \$64

A Fresh Selection of Breads and Rolls Accompanied with Butter and Margarine

Ten Vegetable Soup

Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, and Garlic Croutons
With Creamy Caesar Dressing

Chilled Grilled Vegetable Salad

Spinach, Dried Cherries, Roasted Apples, Goat Cheese, and Candied Walnuts
Served with a Red Wine Vinaigrette

Seared Chicken Breast with Mustard-Thyme Beurre Blanc

Marinated Flank Steak with Roasted Shallot Red Wine Sauce

Pan Seared Georges Bank Cod with Roasted Cherry Tomato Salsa

Garlic Mashed Potatoes

Baby Vegetable Medley

Golden Fudge Cake

White Chocolate Raspberry Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Tableside House Wine Service | \$36 per Bottle

-Stone Cellars by Beringer Chardonnay

-Stone Cellars by Beringer Cabernet Sauvignon

Tableside House Wine Service | \$40 per Bottle

Magnolia Grove by Chateau St. Jean, Rosé, California

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



DINNER

Dinner Buffet

Falls Church Dinner Buffet | \$67

A Fresh Selection of Breads and Rolls Accompanied with Butter and Margarine

Carrot Ginger Soup

Spring Mix with Candid Pecans, Gorgonzola Cheese, Sun-Dried Cranberries, and Apricots with a Maple-Pear Vinaigrette

Crisp Romaine with Tomato, Cucumber, Boiled Egg, Asparagus Tips, Olives, and Roasted Red Peppers served with a Balsamic Vinaigrette

Penne Pasta Salad with a Medley of Garden Vegetables in Basil Vinaigrette

Pan Seared Provence Chicken with Lemon Beurre Blanc

Sliced Strip Loin of Beef with Cabernet Demi-Glace

Seared Salmon with Roasted Red Pepper Coulis

Buttermilk Mashed Potatoes

Asparagus Spears with Red Peppers in Lemon and Olive Oil

Chocolate Swirl Cheesecake

Warm Bread Pudding with Bourbon Sauce

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Tableside House Wine Service | \$36 per Bottle

-Stone Cellars by Beringer Chardonnay

-Stone Cellars by Beringer Cabernet Sauvignon

Tableside House Wine Service | \$40 per Bottle

Magnolia Grove by Chateau St. Jean, Rosé, California

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



DINNER

Dinner Buffet

Great Falls Dinner Buffet | \$72

Focaccia Rolls

Italian Wedding Meatball Soup

Caesar Salad with Housemade Croutons and Shredded Parmesan Cheese
With a Creamy Caesar Dressing

Farfalle Pasta Salad with Asparagus and Mushrooms

Cannellini Bean and Grilled Shrimp Salad

Fresh Mozzarella Salad
Mozzarella and Cherry Tomatoes with Fresh Basil and Extra Virgin Olive Oil
Drizzled with Aged Balsamic Vinegar

Sliced Marinated Flank Steak
Roma Tomato Demi Glace

Chicken Cacciatore
Grilled Chicken Breast with Spicy Tomato, Bell Pepper and Mushroom Sauce

Herbed Provence Crusted Red Snapper with Lemon Capers Sauce

Sautéed Wild Mushroom Risotto

Grilled Zucchini and Squash with Parmesan Cheese

Tiramisu

Italian Rum Cake

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Taylors Harrogate Teas

Tableside House Wine Service | \$40 per Bottle
Magnolia Grove by Chateau St. Jean, Rosé, California
Magnolia Grove by Chateau St. Jean, Chardonnay, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



DINNER

Dinner Buffet

Fairfax Dinner Buffet | \$73

A Fresh Selection of Breads and Rolls Accompanied with Butter and Margarine

Chicken and Corn Chowder

Mesclun Greens Salad

Mesclun Greens with Gorgonzola Cheese, Grilled Asparagus, and
Roasted Red Peppers with a Champagne Vinaigrette

Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, and Garlic Croutons
With a Creamy Caesar Dressing

Herb Roasted Chicken

Served with Dijon Beurre Blanc Sauce

Pan Seared Sea Bass

Served with Tomato Onion Vinaigrette

Marinated Tenderloin of Beef

Served with a Roasted Shallot Cabernet Sauce

Roasted Fingerling Potatoes

Sautéed Root Vegetables

Berry Chocolate Cake

Classic Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Taylors Harrogate Teas

Tableside House Wine Service | \$40 per Bottle

Magnolia Grove by Chateau St. Jean, Rosé, California

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Pre-set Iced Tea or Lemonade | \$2.00 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption | \$4.25 Each

\$150.00 Service Fee for Less Than 25 Guests, Subject to 6% Sales Tax



RECEPTION



RECEPTION

Butler Passed Hors d'Oeuvres | \$5.00 per Piece

Meat

- Beef Satay with Peanut Dipping Sauce
- Beef Wellington
- Pork Belly Lollipops
- Short Rib, Fig and Blue Cheese
- Andouille Sausage in Puff Pastry
- Chorizo Calzone
- Smoked Gouda Puff with Chorizo
- Chipotle Steak Churrasco
- Philly Cheesesteak Dumpling
- Beef Kabobs with Peppers and Onions
- Spicy Italian Flatini
- Melon Wrapped with Aged Prosciutto*
- Beef Tenderloin with Horseradish Cream on Crostini*

Seafood

- Fried Calamari Skewers
- Paella Arancini
- Coconut Shrimp with Cilantro Lime Glaze
- Stone Crab Tartine
- Crab Rangoon
- Maple Glazed Scallops wrapped with Bacon
- Shrimp and Vegetable Shomai
- Lobster Coconut Skewers
- Clams Casino on the Half Shell
- Chesapeake Crab Cakes with Remoulade | \$5.50 per Piece
- Smoked Salmon on Blini with Sour Cream Caviar | \$5.50 per Piece*
- Jumbo Shrimp with Cocktail Sauce | \$5.50 per Piece*
- Chilled Lobster with Cream Cheese on Toast | \$5.50 per Piece*

Chicken

- Nashville Hot Chicken (Spicy)
- Smoked Chicken Tequila Burrito
- Chicken Dijon Puff
- Chicken Cashew Spring Rolls with Thai Chili Glaze
- Macadamia Chicken Skewer with Mango Marmalade
- Smoked Chicken Quesadilla with Avocado Sour Cream
- Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce
- Chicken Tandoori
- Smoked Chicken and Goat Cheese in a Lady's Purse
- Chicken Teriyaki Potstickers
- Tuscan Chicken Fontina Bites
- Indian Chicken Samosa
- Asian Chicken Salad in a Sesame Cone*
- Chicken Cilantro on Toast*

*Cold Hors d'Oeuvres



RECEPTION

Butler Passed Hors d'Oeuvres | \$5.00 per Piece

Vegetarian

- Vegetable Wasabi Shomai
- Wild Mushroom Tart
- Fig and Goat Cheese Flatbread
- Cranberry Gorgonzola Tart
- Cherry Blossom with Goat Cheese
- Mascarpone and Blue Cheese Onion Tart
- Red Pepper and Goat Cheese Quiche
- Black Bean Spring Roll with Cilantro Lime Sour Cream
- Caramelized Onion Tart with Figs
- Antipasto Skewer*
- Brie and Raspberry Canapé on a Baguette*
- Strawberry and Goat Cheese Bruschetta*
- Mascarpone Cheese, Pecan, and Caramel Canapé*
- Wild Rice Pancake with Avocado Salsa*

*Cold Hors d'Oeuvres

Reception Displays

Seasonal Vegetable Crudités | \$11

Served with Feta and Olive Tapenade and a Ranch Dipping Sauce

Bruschetta Display | \$11

Tomato Basil, Sun-Dried Tomato, Roasted Garlic, Red and Yellow Peppers and Roasted Artichokes served with Assorted Crostini and Water Crackers

Seasonal Grilled Vegetable Display | \$12

Seasonal Grilled Vegetables drizzled with a Northern Italian Vinaigrette and Balsamic Syrup

Mediterranean Display | \$13

Hummus, Babaganoush, Tabouleh, Stuffed Grape Leaves, Kalamata Olive Tapenade and Cucumber Dill Yogurt served with Toasted Pita, Grilled Crostini and Lavosh

Fries and Tots Station | \$15

Sweet Potato Fries, Crispy Tater Tots, Yucca Fries, French Fries

Beer Cheese Sauce, Grated Parmesan Cheese, Cajun Garlic Aioli, Old Bay Seasoning

Cinnamon Sugar and Honey Bear

Meatball Station | \$15

Sicilian Meatballs with Raisin and Pine Nuts in Roma Tomato Sauce

Swedish Meatballs flavored with Nutmeg and Cardamom with Pan Seared Gravy

Mongolian Meatballs with Green Onions, Red Peppers and Asian Barbeque Sauce

Grilled Flatbread Display | \$15

Caramelized Onion, Pesto, Goat Cheese, and Fig

Roasted Red Pepper with Shrimp, Fresh Mozzarella and Green Onions

BBQ Pulled Chicken with Caramelized Onion and Smoked Cheddar Cheese



RECEPTION

Reception Stations

Build Your Own Nacho Bar | \$14

Warm Tortilla Chips with Queso Dip, Salsa, Cheddar Cheese, Chopped Tomatoes and Onions, Jalapenos, Sour Cream and Guacamole

Chopped Salad Station | \$14

Romaine, Spinach, Mixed Greens, Grape Tomatoes, Red and Green Peppers, Mushrooms, Red Onions, Cucumbers, Asparagus Tips, Shredded Carrots, Crisp Bacon, Quinoa, Sun-Dried Cranberries, Candied Pecans, Shredded Cheddar, Swiss and Goat Cheese

With Champagne Vinaigrette, Balsamic Vinaigrette and a Roasted Shallot Ranch Dressing

Artisan Cheese Display | \$14

Sharp Cheddar, Swiss, Creamy Boursin, and Muenster Cheeses served with Assorted Crackers

Pasta Station | \$14

Artichoke and Goat Cheese Ravioli with Cajun Cream

Orecchiette Pasta with Spinach, Roasted Tomato and Pomodoro Sauce

Baked Ziti with Crispy Pancetta and Lemon Cream

Slider Station | \$16

(Choice of One)

Classic Cheeseburger with Tomato Relish

Smoked Beef Brisket with Fried Pickles

Pulled Buffalo Chicken with Creamy Ranch

Macaroni and Cheese Bar | \$16

With Lobster, Sharp White Cheddar, Pepper Jack and Chorizo toppings

Gourmet Cheese Display | \$17

Cranberry Stilton, Maytag Blue Cheese, Smoked Mozzarella, Aged Cheddar, Gouda and

Vermont Creamy Goat Cheese served with Seasonal Fruit, Artisan Baguettes and Assorted Crackers

Charcuterie Display | \$17

Cacciatore Sausage, Pâté en Croute, Smoked Duck Breast, Chorizo, Asiago, Smoked Gouda and Stilton Cheeses served with Stone Ground Mustard and Horseradish Cream and a

Selection of Artisan Breads

Japanese Sushi Display | \$22

Assorted Sushi and California Rolls Displayed with Wasabi, Pickled Ginger and Soy Sauce



RECEPTION

Savory Action Stations

Street Taco Station | \$16*

Chipotle Grilled Chicken, Seared Salmon and Pork Carnitas with Corn Tortillas, Cabbage, Cilantro, Onion, House-made Hot Sauce, Pico de Gallo, Sour Cream, Guacamole

Pasta Station | \$16*

Made to Order with Pumpkin Ravioli, Cheese Tortellini or Bowtie Pastas
Crispy Pancetta, Marinated Shrimp, Grilled Chicken
Cherry Tomatoes, Roasted Wild Mushrooms, Roasted Garlic, Diced Peppers, Spinach, Parmesan Cheese, Creamy Alfredo, Pesto, and Tomato Basil Sauce

Marinated Cajun Roasted Whole Chicken | \$16*

Sliced to order
Served with Fried Yucca and Salsa Verde

Grilled Cheese Action Station | \$17*

Gourmet Grilled Cheese with Choice of Local Cheeses, Bacon, Tomato, Jalapenos and Roasted Peppers
Served With Tomato Bisque Shooters

Shrimp and Grits Action Station | \$17*

Spicy Shrimp and Warm, Creamy Grits with choice of Bacon, Tomatoes, Sautéed Mushrooms, Onions, Cheddar Cheese and Mini Tabasco Sauces
Served with Fried Green Tomatoes

Roast Strip Loin of Beef | \$18*

Whole Roast Strip Loin of Beef
Accompanied with Horseradish, Béarnaise Sauce and Dijon Mustard
With Miniature Rolls and Biscuits

Cedar Plank Salmon | \$18*

Whole Side of Marinated Salmon Roasted on a Cedar Plank with Soy Glaze
With Pineapple Cucumber Salsa

Triple Peppered Tenderloin of Beef | \$20*

Beef Tenderloin Rolled in Peppercorns
With Whole Grain Mustard, Choron Sauce and Petit Croissants

Chilean Sea Bass | \$21*

Marinated Chilean Sea Bass served with Tomato and Onion Vinaigrette

**One Uniformed Attendant per (50) Guests Is Required For All Action and Carving Stations. Attendant Fee of \$150.00 Per Attendant Plus 6% Sales Tax*



RECEPTION

Reception Dessert Displays

Mini Beignet Display | \$12

Miniature Dark Chocolate, White Chocolate, Hazelnut, Sugar and Red Fruit Beignets

Chef's Table | \$12

Assortment of Sweet Dessert Bars and Mini Profiteroles

Chocolate Fondue | \$12

Milk, Dark, or White Chocolate

Served with Fresh Cubes of Seasonal Fruit, Marshmallows, Rice Krispie Treats and Pound Cake

Crêpe Station | \$14

Raspberries, Blueberries, Blackberries and Strawberries with Warm Crêpes

Whipped Cream, Caramel or Shaved Chocolate and Chopped Walnuts

Decorated Sugar Cookie Display | Quote upon request

Assortment of Freshly Baked Sugar Cookies with Seasonal Theme or Custom Designed Decorations to match you Event Theme or Decor

Italian Dessert Display | \$14

Assorted Macaroons, Biscotti, Cannoli and Tiramisu

Sweet Barista Station | \$18

Freshly Brewed Dakota Roasted Coffee and Decaffeinated Coffee

Vanilla, Hazelnut and Chocolate Syrups

Whipped Cream, Chocolate Shavings and Cinnamon

Assorted Taylors Harrogate Teas

Assorted Soft Drinks and Vasa Water

Custom Barista Station | Quote upon request

Your Personal Barista Will Create All The Favorite Coffee Creations Including Espressos, Lattes and Cappuccinos To Delight Your Guests.



BAR



BAR

Luxury Bar Arrangement

Liquor Selections

Grey Goose Vodka, Bacardi Superior Light Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

Wine Selections

Chateau Ste. Michelle Riesling, Columbia Valley, Washington
CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, Washington
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California
Erath, Pinot Noir, Oregon
Avalon, Cabernet Sauvignon, California

Sparkling Selections

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV

Domestic Beer Selections

Blue Moon, Coors Light, Miller Lite, O'Doul's

Imported Beer Selections

Modelo, Heineken, Stella Artois Lager

Craft Beer Selections

Sam Adams Boston Lager, Port City Optimal Wit

Top Shelf Bar Arrangement

Liquor Selections

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Canadian Club, 1800 Silver Tequila, Courvoisier VS Cognac

Wine Selections

Magnolia Grove by Chateau St. Jean, Rose, California
Kenwood Vineyards Sauvignon Blanc, Sonoma County, California
Chateau St. Jean, Chardonnay, North Coast, California
Magnolia Grove by Chateau St. Jean, Merlot, California
Seven Falls Cabernet Sauvignon, Wahluke Slope, Washington

Sparkling Selections

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV

Domestic Beer Selections

Blue Moon, Coors Light, Miller Lite, O'Doul's

Imported Beer Selections

Modelo, Heineken, Stella Artois Lager

Craft Beer Selections

Sam Adams Boston Lager, Sierra Nevada Pale Ale



BAR

Premium Bar Arrangement

Liquor Selections

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Canadian Club Whiskey, Jose Cuervo Traditional Silver, Courvoisier VS

Wine Selections

Magnolia Grove by Chateau St. Jean, Rose, California
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California
Magnolia Grove by Chateau St. Jean, Chardonnay, California
Magnolia Grove by Chateau St. Jean, Merlot, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Sparkling Selections

LaMarca, Prosecco, Extra Dry, Veneto, Italy, NV

Domestic Beer Selections

Blue Moon, Coors Light, Miller Lite, O'Doul's

Imported Beer Selections

Modelo, Heineken, Stella Artois Lager

Open Bars

Unlimited Consumption

Luxury

\$26 per Person for First Hour

\$14 per Person for each Additional Hour

Top Shelf

\$22 per Person for First Hour

\$12 per Person for each Additional Hour

Premium

\$20 per Person for First Hour

\$11 per Person for each Additional Hour



BAR

Host Bars

Charged on Consumption

Luxury

Cocktails | \$12

Wine | \$12

Beer (*Imported*) | \$8

Beer (*Domestic*) | \$7

Mineral Water | \$4.50

Soft Drinks | \$4.50

Top Shelf

Cocktails | \$11

Wine | \$11

Beer (*Imported*) | \$8

Beer (*Domestic*) | \$7

Mineral Water | \$4.50

Soft Drinks | \$4.50

Premium

Cocktails | \$10

Wine | \$10

Beer (*Imported*) | \$8

Beer (*Domestic*) | \$7

Mineral Waters | \$4.50

Soft Drinks | \$4.50

Beverages are Charged Per Consumption.

One Uniformed Bartender per 75 Guests is Required For All Bars.

\$150.00 Bartender Fee is Subject to 6% Sales Tax.

Cash Bars

Luxury

Cocktails | \$13

Wine | \$13

Beer | \$9

Mineral Water | \$4.25

Soft Drinks | \$4.25

Top Shelf

Cocktails | \$12

Wine | \$12

Beer | \$9

Mineral Water | \$4.25

Soft Drinks | \$4.25

Premium

Cocktails | \$11

Wine | \$11

Beer | \$9

Mineral Water | \$4.25

Soft Drinks | \$4.25

Cash Bar Prices Include Service Charge and Tax.

One Uniformed Bartender per 75 Guests is Required For All Bars.

\$150.00 Bartender Fee is Subject to 6% Sales Tax.

Cash Bar(s) Must Generate at Least \$400.00 in Revenue per Event.

Any Difference below the Minimum Required Revenue will be Charged Back to the Customer via the Group's Master Account.

Cashiers Must be Included for All Cash Bars.

The Cashier Fee is \$150.00 per Cashier and is Subject to 6% Sales Tax.



BAR

Wine List

Sparkling Wines and Champagne

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain | \$40

La Marca, Prosecco, Extra Dry, Veneto, Italy | \$48

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain | \$60

Mumm Napa, Brut, "Prestige", Napa Valley, California | \$85

Moët & Chandon, Brut, "Impérial", Champagne, France | \$190

Sweet White/Blush Wines

Magnolia Grove by Chateau St. Jean, Rose, California | \$40

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$45

Pinot Grigio

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$40

CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, Washington | \$48

Sauvignon Blanc

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$40

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$49

Provenance Vineyards, Sauvignon Blanc, Rutherford, California | \$68

Chardonnay

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$40

Chateau St. Jean, Chardonnay, North Coast, California | \$46

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California | \$46

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California | \$62

Kenwood Vineyards, Chardonnay, "Six Ridges", Sonoma Country, California | \$70



BAR

Pinot Noir

Erath, Pinot Noir, Oregon, Mark West | \$67

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$67

Mohua Wines, Pinor Noir, Central Otago, New Zealand | \$88

Merlot

Magnolia Grove By Chateau St. Jean, Merlot, California | \$40

J.Lohr Estates Merlot, "Los Osos", Paso Robles, California | \$54

Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, Washington | \$70

Raymond Vineyards, Merlot, "The Expedition", Horse Heaven Hills, Washington | \$105

Cabernet Sauvignon

Magnolia Grove by Chateau St, Jean, Cabernet Sauvignon, California | \$40

Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington | \$42

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California | \$54

Aquinas, Cabernet Sauvignon, Napa Valley, California | \$66

Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington | \$80

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$108



BAR

Specialty Bars

Martini Bar

Classic Martini, Dirty Martini, Pomegranate Martini, Spicy Jalapeno Martini, Chocolate Martini Deluxe, and Lemon Drop Martini
Absolut Vodka, Absolut Citron, Tanqueray Gin, Martini & Rossi Dry Vermouth
\$20.00 per Person for First Hour, \$10.00 each Additional Hour

Cordial Bar

Bailey's Irish Cream, Di Saronno Original Amaretto, Grand Marnier, Cointreau, Kahlua, Romana Sambucca, and Southern Comfort Whiskey
Served on the Rocks or in a Chocolate Cup
\$20.00 per Person for First Hour, \$10.00 each Additional Hour

Mojito Bar

Classic Mojito, Coconut Mango Mojito, Triple Berry Mojito, Orange Island Mojito, Green Teas Mojito
Bacardi Superior Rum, Malibu Rum, Cruzan Aged Rum, and Captain Morgan Original Spiced Rum
\$20.00 per Person for First Hour, \$10.00 each Additional Hour

Non-Alcoholic Bar

Shirley Temple (Grenadine, Sierra Mist or Ginger Ale)
Arnold Palmer (Lemonade, Iced Teas)
Flamingo (Club Soda, Cranberry Juice, Lemon Juice, Pineapple Juice)
Mojito (Lime Juice, Club Soda, Mint Leaves, Brown Sugar)
Bubbly Pink Lemonade (Pink Lemonade, White Cranberry Juice, Club Soda)
Perfect Fruit Punch (Orange Juice, Pineapple Juice, Cranberry Juice, Grenadine, Lime Juice, and Sierra Mist)
\$10.00 per Person for First Hour, \$7.00 each Additional Hour



TECHNOLOGY



TECHNOLOGY

Technology

LCD Data Projection

Client Provided LCD Projection | \$125

*Package Includes: Projection Stand, 25' HDMI Cable, Power and Technician Assistance

70" LCD Monitor | \$500

Boardroom 80" Interactive Smart Board | \$600

LCD Projector 5500 Lumens | \$550

LCD Projector 6500 Lumens | \$800

LCD Projector 8000 Lumens | \$900

Long Throw/ Short Throw Lenses | \$300

*Packages Include: LCD Projector, Stand, 25' VGA/HDMI Cable and Power

(Projector selection is based upon light output, distance to screen and room size)

Lectern Packages

Package #1 | \$250

-Professional Hard Wood Lectern

-Wired or Wireless Microphone

-House Sound Connection

VIP Package #2 | \$625

-VIP Plexiglas Lectern

-Wired or Wireless Microphone

-House Sound Connection

-Two Spotlights and 24' Black Velour Drape

Standard Lectern | \$50

VIP Plexiglas Lectern | \$85

Sound Packages | JBL

Two Speaker Sound System | \$350

Four Speaker Sound System | \$550

Connectivity

Standard Phone Line | \$125

Standard Fax Line | \$125

Conference Speaker Phone | \$200

Getner Phone Interface | \$250

High Speed Internet Connection (1st Line) | \$150

Additional Internet Connections (Each Line) | \$75

*Static IP Address and Dedicated Bandwidth | Please Call for Quote

(Four Weeks Advance Notice, Testing Required)



TECHNOLOGY

Lighting

Standard Gobo (Based on Current Hotel Selection) | \$150

Custom Gobo (Two Weeks Notice Required) | \$300

Up Lights (par 38) | \$50 each

Pin Spots (par 56) | \$50 each

Stage Light Package | \$400

(Includes One Spot Light and Four Colored Uplights)

Screens

Tripod (6x6, 7x7, 8x8) | \$110

10' Cradle | \$200

7.5'x10' Fast Fold | \$400

9'x12' Fast Fold | \$350

10.5'x14' Fast Fold | \$450

Black Velour Pipe and Drape (per foot) | \$18

(Minimum Order 4', Other Colors Available)

Microphones (Mixer Required)

Tabletop or Standing Handheld (Wired) | \$185

Push-to-Talk (Wired) | \$125

Push-to-Talk Control Unit | \$200

Handheld (Wireless) | \$185

Lavalier (Wireless) | \$185

Press Multibox-12 Channel | \$225

House Sound System Patch | \$275

**Audio Technician is Required when 3 or More Microphones are in Use Within One Room*

Mixers

4 Channel | \$75

6 Channel | \$85

8 Channel | \$125

12 Channel | \$135

16 Channel | \$210

24 Channel | \$350

Stereo Equalizer | \$275

**Mixer Required with ALL Microphone Orders*

Office Equipment

Laptop | \$200

Printer (Black and White) | \$250

Printer (Color) | \$400

Fax Machine | \$250

High Speed Copy Machine | Please Call for Quote

LED Uplights | \$50 each



TECHNOLOGY

Meeting Accessories

Xerox Copies (each) | \$0.20

Easels | \$15

Extension Cord and Power Strip | \$30

Laser Pointer | \$30

Projector Cart and Stands | \$30

Flipchart Package (Post-It) | \$65

Flipchart Package (Recycled) | \$50

HDMI / VGA Extension Cable (50') / (100') | \$40 / \$70

Wireless Presentation Remote | \$50

Marantz CDR420 HDD/CD/MP3 Audio Recorder | \$200

Speaker Timer | \$200

Audience Display | \$200

Banner Hanging Fee | \$100

Blu-Ray Player | \$250

iPod House Sound Connection | \$80

Confidence Monitor (Receiver) | \$300

Conference Recycling Fee (per day) | \$150

HDMI/VGA Distribution Amp | \$200

Power Drop 220V / 60Amp Quad Box | \$300 *(Required with ALL Bands/DJ's)*

40" / 55" LCD Screen | \$400 / \$500

Mobile Charging Station | \$100

Roland V-HD Video Mixer | \$300

Wireless Internet Packages

Simple (Email and Simple Web Browsing)

25 or Less Participants | \$20/Person (up to 3 Mbps)

26 to 50 Participants | \$15/Person (up to 5 Mbps)

51 to 100 Participants | \$10/Person (up to 8 Mbps)

101 or More Participants | We Are Happy to Assess Your Large Meetings to Develop a Customized Solution

*Number of Participants = Estimated Bandwidth

Superior (Media Streaming Media-rich Mobile Apps and Large File Downloads)

25 or Less Participants | \$40/Person (up to 8 Mbps)

26 to 50 Participants | \$30/Person (up to 12 Mbps)

51 to 100 Participants | \$20/Person (up to 22 Mbps)

101 or More Participants | We Are Happy to Assess Your Large Meetings to Develop a Customized Solution

*Bandwidth Ranges are for the Entire Group and Not Per Person

Wired Internet Available – Please Contact Us for Pricing



TECHNOLOGY

Outside Audio Visual Services Policy

The Fairview Park Marriott Event Technology Department consists of trained and professional staff. We maintain a expansive and up to date inventory of technically advanced equipment and the award winning quality one expects from a Marriott hotel.

The Fairview Park Marriott Event Technology Department is the hotel's preferred provider for all audio visual needs. The use of another audio visual provider will involve the Fairview Park Marriott Event Technology Department's expertise including but not limited to power, storage, staging, set up, cleaning, logistics, breakdown, podium, and additional equipment. In the event that another audio visual provider is chosen, the hotel will levy a charge of **\$500 per day** plus 6% Virginia state tax. This charge is to be paid to the hotel in the same method as all other services contracted.

Installation and Labor

Technician Rate is per Hour with a (4) Hour Minimum | \$100

Holiday Technology / Overtime | \$125

Cancellation Fee

If any Audio Visual is Cancelled within 24 Hours of the Event, 50% of the Total Estimated Fees will be Charged to the Master Account on File.

Service Charge and Tax

Service Charge Fee of 25% and 6% Sales Tax are Charged on All Equipment Rentals.

Labor fees are subject to 6% sales tax.

**Prices on All Equipment and Labor are Subject to Change Without Notice*



INFORMATION

General Information

The following printed menus are guidelines designed to assist you in selecting a menu for your event. Our Event staff will be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change without notice. Extra fees will be applied if food service is required for an extended period of time.

Taxes and Service Charges

A twenty-five percent (25%) taxable service charge and six percent (6%) Virginia Sales Tax will be added to all food and beverage and audio visual charges. Labor fees are subject to (6%) Virginia Sales Tax. The aforementioned taxes are mandated by Virginia law.

Labor Charges and Fees

A \$150.00 labor charge will be applied to any buffet meal function of less than 25 guests. Carvers, station attendants, and food and cocktail servers are available at a fee of \$150.00 per attendant for each two hour time period. A \$150.00 bartender fee per bartender will apply to all bars up to four (4) hours. Additional hours are charged at \$50.00 per hour, per bartender. When providing Cash Bar arrangements, it is necessary to provide one cashier per 150 guests. Cashiers must be included for all cash bars. The cashier fee is \$150.00 per cashier. Cash bar(s) must generate at least \$400.00 in revenue per event. Any difference below the minimum required revenue will be charged back to the customer via the groups master account.

Food and Beverage

Due to liability and legal restrictions, no outside food or beverages of any kind may be brought in the Hotel by the customer, guest, or exhibitors. The Falls Church Marriott Fairview Park Hotel is the only licensed authority to sell and serve alcohol for consumption on the premises. Charges will be applied directly to the master account for all unauthorized Food and Beverage.

Food and Beverage Guarantees(s)

All catered food and beverage events require an attendance guarantee(s). Final attendance must be confirmed three (3) business days (Monday– Friday) in advance by 12 Noon, or the expected number will be used as the guarantee. This number will be your guarantee and is not subject to reduction. We will set and prepare for three percent (3%) over the guarantee.

Security

The Hotel may require security officers for certain events. Only Hotel approved security companies may be used.



INFO

Prices

The prices herein are subject to increase in the event cost of food, beverage, or other costs associated with the operation of the event increases at the time of the function due to unexpected supply changes.

Life Safety

All events are subject to local life safety codes and may require approved diagrams and special precautions.

Outside Vendors

All Vendors (i.e. entertainment, decorators, etc.) contracted by the group directly must sign the Falls Church Marriott Fairview Park Hotel's Vendor Agreement and provide the appropriate liability insurance verification. Any damages or excessive cleaning required will be the responsibility of the Group.

Signage and Decor

The Falls Church Marriott Fairview Park Hotel reserves the right to approve all signage, staging, props, and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in an other manner to the walls, columns, floor or ceiling of the hotel: nor should they obstruct permanent Hotel signage from view. A fee is associated with the hanging of banners and signage in the meeting and public space. The fee is determined by the Director of Event Planning and Operations based on size and degree of difficulty. The hotel prohibits signs, banners, easels, and posters from being displayed in the Main Lobby.

Meeting Planner Guide

Please reference the Meeting Planner Guide which outlines services and hotel regulations for hosting your event at the Falls Church Marriott Fairview Park Hotel.

Electrical Charges

The hotel can accommodate any electrical need. There may be charges for electrical requirements exceeding standard capacity of 20amps. Every Band and DJ (regardless of size) will be required to have a Power Drop supplied by the Hotel at a charge of \$300.00 to accommodate the power needed. Please consult with your Event Manager for details.

