



**PASSIONFISH**  
— RESTON, VA —  
**PRIVATE DINING**



# PASSIONFISH

## PRIVATE DINING

Thank you for considering PassionFish Reston for your upcoming event. From board meetings to seminars, rehearsal dinners to company happy hours, we have the space to suit all your needs and more.

We offer upscale dining at an approachable level. Our skilled culinary team sources product from all over the world, highlighting the freshest seafood in unique and multicultural ways.

Here at PassionFish, we pride ourselves on being **fresh, inclusive, sustainable**, and most of all - **happy!**

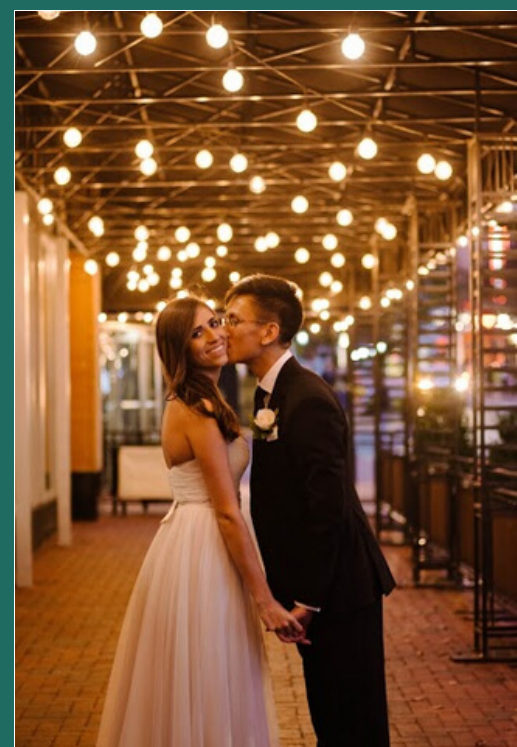
### RIVER ROOM



### mezzanine



### FULL RESTAURANT



# Bar OPTIONS



## OPTION ONE | CONSUMPTION

Based on how many drinks are ordered at your dedicated bar. This tab will be added to the overall bill.

With this option, we ask that you select up to two red wines and two white wines to offer at your private bar.

## OPTION TWO | OPEN BAR PACKAGE

BASED ON THREE HOURS, ADDITIONAL HOUR AVAILABLE

### BEER/WINE PACKAGE

\$26 per person

House Red + White Wines // Assorted Imported & Domestic Beers

### RAIL PACKAGE

\$29 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Bowmans Vodka, Bowmans Gin, Bowman's Rum, Montezuma Tequila, Stuart Scotch, Tenhigh Bourbon

### CALL PACKAGE

\$35 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Absolut Vodka, Tanqueray Gin, Captain Morgan, Bacardi, Cuervo Gold, Dewars, Jim Beam, Seagrams 7

### PREMIUM PACKAGE

\$40 per person

House Red + White Wines // Assorted Imported & Domestic Beers

Ketel One, Titos, Bombay Sapphire, Hendrick's, Mount Gay, Patron Silver, Glenlivet, Makers Mark

### Additional Bar Information

Bartenders are included in all bar packages. Additional bartenders are available upon request.

Shots & Shooters are NOT permitted.

Cash bars are not permitted.

Drink prices do not include tax + gratuity.



# HORS D'OEUVRES

PRICED PER DOZEN

## SURF

Yellowfin Tuna + Blood Orange \$36

Hamachi + Watermelon Radish \$36

Crab Boudin Balls \$36

Salt Cod Croquette \$36

Gulf Shrimp Oreganato \$36

Cajun Shrimp Toast \$36

Crawfish Beignets \$36

Lobster Potstickers \$36

Sesame Shrimp Tempura \$36

Crab Louie Deviled Eggs [GF] \$36

Mini Crab Cakes [GF] \$48

Chilled Jumbo Shrimp [GF] \$48

Tuna Niçoise Deviled Eggs [GF] \$48

Lobster Roll Sliders \$72

Petite Fish & Chips \$36

Vietnamese Crab + Shrimp Spring Rolls \$36

## TURF

Beef Empanadas \$36

Lemongrass Beef Satay [GF] \$36

BTS Cheeseburger Sliders \$48

Mini Chicken + Waffles \$48

Grilled Lamb Lollipops [GF] \$72

Duck Meatballs \$48

Pork Belly Sliders \$48

NY Strip Steak Sliders \$72

## VEGETARIAN

Vegetable Empanadas \$36

Vegetable Spring Rolls \$36

Grilled Vegetable Skewers [GF] \$36

Traditional Deviled Eggs [GF] \$36

Seasonal Bruschetta \$36

Arrancini + Saffron Aioli \$36

Samosa + Mint Chutney \$36

Individual Caprese \$48



# STATIONS & INTERACTIVE

## Raw Bar

24 Piece minimum per selection

**Chilled Shrimp | \$4**

**Oysters on the Half Shell | \$3**

**Bloody Mary Oyster Shooters | \$3**

**Lobster Cocktail | \$20**

**King Crab Legs | \$26**

**Crab Claws | MP**

**Stone Crab Claws | MP**

ALL SELECTIONS GF

## VEGETARIAN

**Artisanal Cheese + Crackers | \$8**

**Farmer's Market Vegetable Crudite [GF] | \$5**

**Fresh Fruit [GF] | \$5**

## SUSHI

**Assorted Sushi | \$12 per person**

**Assorted Nigiri [GF] | \$8 per person**



## Caviar Bar

INCLUDES TRADITIONAL ACCOMPANIMENTS  
SUGGESTED SERVING | 1 OUNCE FOR EVERY 2-3 GUESTS

### American Sturgeon Caviar

Large Pearl, Pleasing Pop, Rich Flavor  
MP

### Royal Ossetra Caviar

Large Pearl, Firm Texture, Nutty Taste  
MP

## INTERACTIVE STATIONS

ADDITIONAL \$100 STATION ATTENDANT FEES APPLY  
MAY INCUR RENTAL FEES

### Stir Fry Station

Custom Stir Fry Dishes Made to Order  
Chicken, Beef, Shrimp, Mixed Vegetables  
\$18 per person

### Tenderloin Carving Station

Choose Between Blackened OR Traditional  
Horseradish Cream, Creole Mustard, Rolls  
\$21 per person

### Turkey Carving Station

Herb Roasted  
Cranberry Relish, Creole Mustard, Rolls  
\$16 per person

### Mac n' Jack

Traditional, Jumbo Lump Crab, Baby Shrimp,  
Benton Bacon  
\$16 per person  
Upgrade to Include Lobster Mac n' Jack + \$9





# STANDARD

THREE-COURSE DINNER | \$53 PER PERSON

All dinner packages include complimentary bread service.

## FIRST COURSE

SELECT TWO FOR YOUR MENU

**Simple Green Salad** [GF] | Champagne Vinaigrette

**Classic Caesar** | Parmigiano Reggiano, Focaccia Croutons

**Roasted Beet Salad** [GF] | Pipe Dream Farm Goat Cheese, Spiced Pecan Vinaigrette

**Crab + Corn Chowder** [GF] | Jumbo Lump Crab Meat, Green Onions

**Louisiana Seafood Gumbo** | Smoked Andouille Sausage, Mahatma Rice

**Butternut Squash Lobster Bisque** [GF] | Fresh Lobster, Toasted Pepitas, Pumpkin Oil

## SECOND COURSE

SELECT THREE FOR YOUR MENU

**Pan Seared Kurobota Pork Chop** [GF] | Creamed Spinach, Carrots, Roasted Shallot Jus

**Chicken Breast Florentine** | Spinach, White Wine, Garlic, Oven Cured Tomato Marinara, Burrata Cheese

**Roasted Norwegian Salmon** | Fregola Sarda Pasta, Feta Cheese, Olives, Basil Pesto

**Gulf Shrimp Scampi** | Potato Purée, Garlic, White Wine

**Grilled Seasonal Vegetable Red Thai Curry** [GF] | Jasmine Rice, Guajillo Chili, Coconut Milk

\*\*Any dish is available simply grilled [GF], with yukon gold potato purée + white wine lemon sauce

## THIRD COURSE

SELECT TWO FOR YOUR MENU

**Chocolate Mousse Crunch** | Praline, Vanilla Bean Anglaise, Strawberry Coulis

**Florida Key Lime Meringue Tart** | Graham Cracker Crust, Toasted Coconut Sorbet

**Seasonal Creme Brulee** | Toasted Almond Biscotti

**Warm Donut Holes** | Coffee Bavarian Cream

+ \$2 **Fresh Berries** [GF] | Chantilly Cream

# SELECT

Three-course Dinner | \$58 Per Person

All dinner packages include complimentary bread service.



## FIRST COURSE

SELECT TWO FOR YOUR MENU

As well as the options in the Standard Package, you may also select from:

- Classic Peruvian Style Ceviche** [GF] | Fresh Lime Juice, Red Onion, Habanero
- Cocktail de Mariscos** | Shrimp, Avocado, Crisp Corn Tortillas
- Fried Oysters** | Jicama Slaw, Cholula Aioli

## SECOND COURSE

SELECT THREE FOR YOUR MENU

As well as the options in the Standard Package, you may also select from:

- Blackened Mahi Mahi** [GF] | Mahatma Rice, Green Onions, Crawfish Étouffée
- Char Grilled Prime New York Strip** [GF] | Roasted Red Bliss Potatoes, Caramelized Sweet Peppers, Brandy Peppercorn Sauce
- Caramelized Day Boat Scallops** | Butternut Squash, Apple + Smoked Bacon Hash, Butternut Mulled Cider

## THIRD COURSE

SELECT TWO FOR YOUR MENU

- Chocolate Mousse Crunch** | Praline, Vanilla Bean Anglaise, Strawberry Coulis
- Florida Key Lime Meringue Tart** | Graham Cracker Crust, Toasted Coconut Sorbet
- Seasonal Creme Brulee** | Toasted Almond Biscotti
- Warm Donut Holes** | Coffee Bavarian Cream
- + \$2 Fresh Berries** [GF] | Chantilly Cream



# SIGNATURE

Three-course Dinner | \$66 Per Person

All dinner packages include complimentary bread service.

## FIRST COURSE

SELECT TWO FOR YOUR MENU

As well as the options in the **Standard & Select Packages**, you may also select from:

**Lobster + Goat Cheese Ravioli** | Chive Butter

**Kung Pao Calamari** | Szechuan Peanuts, Sweet Peppers, Nam Prik Pao

**Organic Mushroom Ravioli** | Royal Trumpet Saffron Jus, Parmesan, Fresh Herbs

+ **\$2 Spicy Ahi Tuna Tartare** | Pickled Ginger, Sesame, Crisp Wonton, Ponzu

+ **\$2 Hamachi Crudo** | Roasted Garlic, Serrano Ponzu

+ **\$4 Jumbo Lump Crab Cake** | Lemon Beurre Blanc

## SECOND COURSE

SELECT THREE FOR YOUR MENU

As well as the options in the **Standard & Select Packages**, you may also select from:

**Herb Crusted Halibut** [GF] | Asparagus, Potato Purée, English Pea Coulis

**Broiled Jumbo Lump Crab Cakes** [GF] | Sweet Corn Succotash, Edamame, Tabasco Lemon Butter

**Pan Seared Filet Mignon** | Roasted Seasonal Vegetables, Potato Purée, Whiskey Sauce

**Catch of the Day** [GF] | Simply Grilled, Market Vegetables, Potato Purée, Lemon Beurre Blanc

## THIRD COURSE

SELECT TWO FOR YOUR MENU

**Chocolate Mousse Crunch** | Praline, Vanilla Bean Anglaise, Strawberry Coulis

**Florida Key Lime Meringue Tart** | Graham Cracker Crust, Toasted Coconut Sorbet

**Seasonal Creme Brulee** | Toasted Almond Biscotti

**Warm Donut Holes** | Coffee Bavarian Cream

+ **\$2 Fresh Berries** [GF] | Chantilly Cream



# UPGRADES & ADD-ONS

## SURF N' TURF + \$14 WITH YOUR SIGNATURE DINNER PACKAGE

Add a Surf n' Turf option to your entree selections.

Served with Yukon Gold Potato Puree, Market Vegetables, Whiskey Sauce

Surf Options | Jumbo Lump Crab Cakes OR Butter Poached Lobster

Turf Options | Pan Seared Filet Mignon OR Char Grilled Prime NY Strip

## SUPPLEMENTARY SIDES

Enhance your composed entrees with a family style signature side dish.

+ \$6 (per side | each side serves 2-3 guests)

Yukon Gold Potato Purée [GF]

Sauteed Button Mushrooms [GF]

Crispy Brussels Sprouts with Chili Nam Plam

Seasonal Farmer's Market Vegetables [GF]

Grilled Asparagus [GF]

Haricot Vert Amandine [GF]

Sweet Potato Fries [GF]

Boardwalk Bucket of French Fries [GF]

Mac n' Jack (Add Crab + \$6 / Add Lobster + \$11)

PASSIONFISH HAS THE ABILITY TO CUSTOMIZE YOUR MEAL, FROM FAMILY STYLE TO FOUR COURSE MEALS TO BUFFETS. LET US KNOW HOW WE CAN CREATE THE PERFECT MENU TO FIT YOUR TASTE, BUDGET, AND STYLE.



# RIVER ROOM

Completely enclosed, the River Room can seat up to 50 and hold up to 70 for a cocktail style reception.

With evening food and beverage minimums ranging from \$1,200 to \$2,000, we have plenty of options to suit your preferences and budget. A projector + screen is available with additional stipulations.

# BALCONY

The balcony is perfect for larger groups, with a seated capacity of 70 and standing capacity of 110! A beautiful space that overlooks the main dining room, with classic views of the local park,

Evening minimums range from \$3,500 to \$5,500.

AV equipment is not permitted on the balcony.



# FULL RESTAURANT

PassionFish has the ability to privately host your large scale event throughout our our open concept restaurant. Whether it be your wedding, company holiday celebration, conference meetup, or retirement celebration, the restaurant can host up to 250 for a seated affair, or 400 for a cocktail reception. Minimums range from \$7,000 to \$25,000.

## VISIT OUR OTHER PASSION FOOD HOSPITALITY LOCATIONS

