

Fairfax Hunt Club Buffet Lunch Menu

www.fairfaxhuntclub.com

(703) 707-8559



*Lunch Buffets are accompanied by Warm Rolls or Breads,
plus Unlimited Coffee and Iced Tea Service – Minimum of 50 guests*

SALADS – Select 1

Fresh Seasonal Fruit Salad

Garden Fresh Salad of Mixed Greens and Julianne Vegetables
served with Creamy Ranch or Zesty Vinaigrette Dressing

Greek Salad of Radicchio and Romaine Lettuce topped with Feta Cheese, Calamata Olives, Sliced
Cucumbers and served with a creamy Tahini Dressing

Classic Chef Salad of Mixed Greens, topped with fresh seasonal Vegetables, American Cheese, Ham,
Turkey, Provolone, Green Peppers, Black Olives and Cucumbers, served with
Ranch and Thousand Island Dressing

Baby Greens with Feta and Dried Cranberries topped with a Raspberry Vinaigrette

Sliced Red Tomatoes and Fresh Mozzarella, topped with Chopped Basil and
Balsamic Vinaigrette

ACCOMPANIAMENTS – Select 2

Chilled Asparagus Spears au Vinaigrette,
topped with crumbled Feta and Roasted Red Peppers

Homemade Redskin Potato Salad with Bits of Bacon

Roasted Red Potatoes

Penne Pasta with Bolognese Sauce

Hot Spinach, Artichoke and Cheese Dip served with Sliced Baguettes

Chilled Couscous with parsley, tomatoes, diced green peppers

Grilled Vegetables Medley

Homemade Waffle Potato Chips with Blue Cheese Dipping Sauce

MAIN DISHES – Select 2

J.R.'s Signature Chilled Cajun Tenderloin,
served with Horseradish Sauce and Party Rolls (add \$3 per person)

Grilled Marinated Chicken Breast with a light Citrus Sauce

Rotisserie Chicken, slow cooked in our house Rotisserie, served in quarters

Seafood Pasta Salad with Linguini, Shrimp and Scallops
tossed in a Light Pesto Sauce

Waldorf Chicken Salad with tender chunks of Chicken, Grapes, Pecans
tossed in a creamy ranch style dressing served with Croissants

Slow Roasted Prime Rib, seasoned to perfection
Carved on Site and Served with Horseradish Sauce (add \$2.00 per person plus carver fee of \$100.)

Marinated Chicken Breast Squares, served on Party Rolls with Tangy Cajun BBQ Sauce

Assortment of sliced Beef, Turkey and Ham,
accompanied with Mozzarella, Provolone and Swiss Cheese, served with an assorted Bread Basket and
Condiments of Dajoinaise, Horseradish Sauce and Creamy Honey Mustard

Antipasto Assorti – An array of Marinated Mushrooms, Genoa Salami Coronets, Provolone, Marinated
Artichokes, Imported Black and Green Olives and Pepperoncini, with Breadsticks

DELICIOUS DESSERTS – Select 1

Lemon Squares and Brownies

Gourmet Dessert Bars

Cheese Cake topped with Fruit

Warm Berry Cobbler with Edy's Ice Cream (add \$2 per person)

COST \$29 Per Person

Subject to 20% service and 5% tax