

## ***Fairfax Hunt Club Station Options***

www.fairfaxhuntclub.com

(703) 707-8559



***Stations must be for the full guarantee count of your event. Stations are based on a minimum of 50 guests each and pricing is based on no less than two stations for reception style events and four stations for dinner service.***

**Carving Station** – Select one or several to accommodate the varied tastes of your guests....  
Carver Required - \$100 Fee

-Grilled Marinated Tenderloin, served with Party Rolls and Horseradish Sauce.  
This is one of our signature items – it melts in your mouth!  
(\$275 per Tenderloin – Serves 30)

-Steamship Round of Beef, served with creamy Horseradish Sauce and  
Miniature Rolls (\$600 - Serves 100)

-J.R.'s Choice New York Sirloin, marinated and slow roasted, served with  
Horseradish Sauce and Mini Rolls (\$225 – serves 50)

-Whole Prime Rib, Slow Roasted aged Prime Rib – J.R.'s House Specialty  
(\$250 serves 50)

-Apple Smoked Turkey Breast, served with Cranberry Orange Chutney and  
Mayonnaise with Miniature Rolls (\$75 – Serves 50)

**Seafood Station** - Jumbo Spiced Shrimp, served with Cocktail Sauce (\$40/lb – 22-26 count)

- Norwegian Salmon, smoked in house and Garnished with Capers,  
Onions, Hard Boiled Eggs, Lemons and Piped Cream Cheese (\$225 –  
Serves 50)

- Tender Scallops wrapped in Apple Smoked Bacon (\$300 per 100)

- Mini Crab Cakes served with Tarter Sauce (\$275 per 100)

- Marinated Grilled Shrimp Skewers (\$8 ea. with 7 shrimp per skewer)

### **Elaborate Montage**

An impressive and colorful display of Fresh Fruits and Vegetables with an assortment of Domestic and Imported Cheeses. The Festive Array is complimented with Assorted Crackers and a Variety of Delicious Dips. (\$5.95 per person – 100 person minimum)

**Pasta Station** – Pasta Dishes made with finest ingredients. Served with Assorted Breads and Rolls and Herb-infused Virgin Olive Oil for dipping. Attendant Required - \$100.

**Choose two:**

- Penne with Pesto Béchamel
- Fettuccini with Tomato Vodka Sauce
- Spinach and Cheese Tortellini with Butter and Parmesan Cheese
- Pumpkin Ravioli with Sage Brown Butter

(Cost per person \$9)

### **Gourmet Cheese and Veggie Station**

-Antipasto Skewers of Sun Dried Tomatoes, Mozzarella Cheese, Artichoke Hearts and Calamata Olives (\$300 per 100)

-Brie Wheel Topped with Bing Cherries, Cranraisins, and Walnuts in Balsamic Vinaigrette, served with Water Wafers (\$150 serves 75)

- Asparagus Spears, au vinaigrette with Roasted Peppers and Feta Cheese (\$195 per 100)
- Spinach, Artichoke and Cheese Dip with Assorted Crackers (\$150 serves 75)
- Olive Tempenade on Crostinis (\$195 per 100)
- Grilled Vegetables – Asparagus, red pepper, zucchini, yellow squash, red onions and marinated mushrooms beautifully displayed in a large basket with Garlic Aioli and Balsamic Glaze for Dipping (\$175 per 50)

### **Potato Skin or Mashed Potato Bar**

Your choice of either Baked Potato Skins or Mashed Potatoes, served with toppings of grated Cheddar Cheese, Sour Cream, Chives, Real Bacon Pieces (\$3.95 person – 50 person minimum)

### **Salsa Bar**

Tri Colored Crispy Nachos, served with homemade Guacamole, fresh Salsa, Cheddar Cheese, Sour Cream (\$2.95 person)

### **Ice Cream Sundae/Banana Split Station** –

Three Flavors of Edy's Ice Cream, loaded with your favorite toppings, including Strawberries, Hot Fudge, Caramel, Crushed Pineapple, Chopped Nuts, Whipped Cream and Cherries. (\$5.95 person – 50 person minimum)

**Dessert Station** -

- Assorted Gourmet Dessert Bars (\$250 per 100)
- Chocolate Mousse Piped in Chocolate Dessert Cups (\$495 per 100)
- White Chocolate Bread Pudding topped with White Chocolate Sauce (\$495 per 100)
- Chocolate Espresso Pecan Pie – An all time in house favorite (\$5.95 piece)
- New York Style Cheesecake, topped with Raspberry Sauce (\$4.95 piece)
- Cheese and Fruit Tray – An Assortment of Imported Cheeses, Crackers and Fruit (\$250 – serves 50)

**Coffee Bar** - Rich, Columbian Roast Coffee (Regular and Decaf) and Assorted Tea Tray, served with Fresh Whipped Cream, Raw Sugar, Cinnamon and an Assortment of Flavorings (\$3.95 person)

Liquors (Baileys, Irish Whiskey, Amaretto, Brandy) may be added to your After Dinner Coffee Bar for an additional cost)