

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)