PassionFish Reston

PRIVATE DINING

FOR PRIVATE DINING INQUIRIES, PLEASE CONTACT
KATHY ARVIS | 202-251-3640 | KATHY@PASSIONFOODHOSPITALITY.COM

PassionFish

PRIVATE DINING PACKAGES

Option One

First Course

Simple Green Salad
Champagne Vinaigrette
or
Crab and Sweet Corn Chowder
Lump Crab Meat, Scallions

Second Course

Rainbow Trout Amandine
Haricot Vert, Toasted Almonds, Citrus Brown Butter
or
Herb Roasted Organic Chicken
Farmer's Market Vegetables, Potato Purée
or
Char-Grilled Norwegian Salmon
Baby Florentino, Jasmine Rice, Red Tiger Curry

Dessert

Chocolate Mousse Crunch
Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis
or
Florida Key Lime Meringue Tart
Graham Cracker Crust, Toasted Coconut Sorbet

$70 Per Person
Includes Bread Service, Regular Coffee, Iced Tea & Sodas

Option Two

First Course

Peruvian Style Ceviche
Fresh Lime, Red Onion, Habanero, Cancha Corn
or
Little Gem Caesar Salad
Parmigiano Reggiano, Garlic Croutons

Second Course

Jumbo Lump Crab Cakes
Sweet Corn Succotash, Lemon Tabasco Butter
or
Char Grilled USDA Prime New York Strip
Roasted Red Bliss Potatoes, Caramelized Sweet Peppers, Brandy Peppercorn Sauce
or
Simply Grilled Catch of the Day
Farmer's Market Vegetables, Potato Purée, Lemon Beurre Blanc

Dessert

Warm Donut Holes
Coffee Bavarian Cream
or
Florida Key Lime Meringue Tart
Graham Cracker Crust, Toasted Coconut Sorbet

$90 Per Person
Includes Bread Service, Regular Coffee, Iced Tea & Sodas

A SILENT VEGAN/VEGETARIAN OPTION IS ALWAYS AVAILABLE.
PLEASE ASK FOR THE SEASONAL OFFERING.

ALL PRICES & MENU ITEMS SUBJECT TO CHANGE DUE TO MARKET CONDITIONS & AVAILABILITY. PRICES DO NOT INCLUDE TAX & GRATUITY.

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Option Three

First Course

Roasted Heirloom Baby Beet Salad

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

or

Shrimp & Pork Potstickers

Szechuan Chile Oil, Chinese Sweet Soy & Black Vinegar

Second Course

King Salmon

Chinese Long Beans, Black Garlic, Szechuan Sauce

or

Char-Grilled USDA Prime New York Strip
& Butter Poached Lobster

Potato Purée, Farmer's Market Vegetables

or

Wild Mushroom Crusted Halibut

Potato Purée, Black Truffle Mushroom Jus

Dessert

Florida Key Lime Meringue Tart

Graham Cracker Crust, Toasted Coconut Sorbet

or

Tres Leches Crème Brûlée

Cajeta Churros, Cinnamon Sugar

$110 Per Person

Includes Bread Service & Regular Coffee, Iced Tea & Sodas

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Hors D'oeuvres

PRICED PER DOZEN / MINIMUM ORDER 2 DOZEN

SURF

Peruvian Style Ceviche Spoons $36
Habanero, Red Onion, Fresh Lime, Cancha Corn

Shrimp Tempura Skewers $42
Dynamite Sauce

Louisiana Crawfish Beignets $36
Tartar Sauce

Chesapeake Bay Fish Fry $36
Old Bay Tartar Sauce

Vietnamese Crab + Shrimp Spring Rolls $42
Chili Nam Pla Sauce

Mini Lobster Rolls $96

Mini Jumbo Lump Crab Cakes [GF] MP
Tartar Sauce

Ahi Tuna Crudo Spoons $36
Cara Cara Orange

Shrimp Toast $36
Chili Sauce

Crab Boudin $36
Tartar Sauce

Shrimp Rémoulade Deviled Eggs [GF] $36

TURF

NY Strip Beef Satay $48
Panang Curry Dipping Sauce

Argentinian Beef Empanadas $36
Romesco Sauce

Chili Chicken Satay $48
Tamarind Chili Sauce

Carne Asada Tostado $42
Chimichurri

Mini Chicken + Waffles $42
Pepper Jelly

Grilled Lamb Lollipops [GF] MP

vegetarian

Vegetable & Goat Cheese Empanadas $36
Romesco Sauce

Fried Green Tomatoes $36
Creole Tomato Rémoulade

Tomato, Mozzarella & Basil Caprese Skewers $36
Basil Vinaigrette

Potato & Pea Samosas $36
Coriander Chutney

Roasted Pepper & Pesto Bruschetta $36

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Bar Options

pricing based on three hours, additional hour available

OPEN BAR ON CONSUMPTION

A running tab will be composed during your event and added onto the final bill at the end of the evening. You are charged by the bottle for wine and beer, and by the drink for cocktails. Please select up to two red wines and two white wines from the PassionFish wine list to stock at your in-room bar. Wine and beer are served by the bottle only for private events.

BEER/WINE PACKAGE $30 per person

House Red, White & Sparkling Wines // Assorted Imported & Domestic Beers

CALL PACKAGE $40 per person

Substance Cabernet, Meomi Pinot Noir, Schug Chardonnay, Graham Norton Sauvignon Blanc, Veuve Alban Blanc de Blanc Sparkling // Assorted Imported & Domestic Beers Stolichnaya Vodka, Bombay Dry Gin, Bacardi Rum, Jose Cuervo 1800 Tequila, Dewars White Label Scotch, Wild Turkey 101 Bourbon

PREMIUM PACKAGE $48 per person

Susan Balbo Cabernet, Volatus Pinot Noir, Daou Bodyguard Chardonnay, Lauverjat, "Menetou-Salon" Sancerre/SB, Nicholas Feuillatte Brut Sparkling, Santa Julia Sparkling Rose // Assorted Imported & Domestic Beers Grey Goose, Tito's, Bombay Sapphire Gin, Hendrick's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo 1800 Tequila, Patron Silver Tequila, Basil Hayden Bourbon, Maker's Mark Bourbon, Glenmorangie 10 Year Scotch, Johnnie Walker Red Scotch

Additional Bar Information

Bars are staffed by the event team. Private Bartenders available for an additional $150 fee. Wine and beer are served by the bottle only for private events. Shots & Shooters are NOT available. Cash bars are not offered. Package prices do not include tax + gratuity.

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STATIONS & INTERACTIVE

RAW BAR

24 Piece minimum per selection

Chilled Shrimp | $4
Oysters on the Half Shell | $4
Bloody Mary Oyster Shooters | $4
Big Daddy Seafood
Lobster Cocktail | MP
King Crab Legs | MP
Crab Fingers | MP
Stone Crab Claws | MP
(available in season)

FOR THE TABLE

Big Daddy Seafood Tower | $139
12 Oysters, 12 Prawns, Whole Lobster, Crab Cocktail
Sushi Tower | $60
Chef's Selection of Freshly Rolled Sushi

VEGETARIAN PLATTERS

Artisanal Cheese + Crackers | $8
Farmer's Market Vegetable Crudite [GF] | $6
Fresh Fruit [GF] | $6

SUSHI PLATTERS

Assorted Sushi | $12 per person
Assorted Nigiri [GF] | $12 per person

CAVIAR BAR

Includes traditional accompaniments
Suggested serving | 1 ounce for every 2-3 guests
ASK FOR MARKET PRICE

Royal Imperial Kaluga
Large Roe, Crisp & Buttery Finish

Diamond Caviar
Large Gold Roe, Creamy Pop

INTERACTIVE STATIONS

additional $150 station attendant fees apply
May incur rental fees

Stir Fry Station
Custom Stir Fry Dishes Made to Order
Chicken, Beef, Shrimp, Mixed Vegetables
$24 per person

Tenderloin Carving Station
Choose Between Blackened OR Traditional
Horseradish Cream, Creole Mustard, Rolls
$32 per person

Turkey Carving Station
Herb Roasted
Cranberry Relish, Creole Mustard, Rolls
$28 per person

Mac n' Jack
Traditional with Jumbo Lump Crab, Baby Shrimp
& Benton Bacon Toppings
$21 per person

DESSERTS

PRICED PER DOZEN/minimum order 2 dozen

Mini Key Lime Tarts $36
Heavenly Hash Chocolate Bars $36
Warm Donut Holes $36

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PRIVATE DINING MINIMUMS - DINNER

River Room - Private
50 Seated * 75 Cocktails
Food + Beverage Minimum
Required Spend
Sunday - Thursday | $1200
Friday & Saturday | $2500

Mezzanine - Semi-Private
65 Seated * 100 Cocktails
Food + Beverage Minimum
Required Spend
Sunday - Tuesday | $1800
Wednesday - Thursday | $2500
Friday & Saturday | $4000

Minimums do not include tax & gratuity. Lunch Minimums Vary. Please inquire with the date of your event.

Minimums for private & semi-private space vary from Thanksgiving until New Year's Eve. Available upon request.

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