PassionFish Reston

PRIVATE DINING

FOR PRIVATE DINING INQUIRIES, PLEASE CONTACT
KATHY AT KATHY@PASSIONFISHRESTON.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, Potato Purée,
Toasted Almonds, Citrus Brown Butter
or
Herb Roasted Organic Chicken
Farmer's Market Vegetables, Potato Purée
or
Char-Grilled Norwegian Salmon
Farmer's Market Vegetables, Jasmine Rice,
Red Tiger Curry

Dessert

Chocolate Mousse Crunch
Hazelnut Crunch, Vanilla 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
Farmer's Market Vegetables, Potato Purée,
Caramelized Sweet Peppers, Brandy
Peppercorn Sauce
or
Simply Grilled Catch of the Day
Farmer's Market Vegetables, Potato Purée,
Lemon Beurre Blanc

Dessert

Chocolate Mousse Crunch
Hazelnut Crunch, Vanilla Anglaise,
Strawberry Coulis
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 & SERVICE FEES.

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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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Passed Hors D'oeuvres

Passed Hors D'oeuvres are PRICED PER DOZEN / Minimum order 2 dozen

SURF

Peruvian Style Ceviche Spoons (GF/DF) $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 (GF/DF) $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/DF) MP

vegetarian

Vegetable & Goat Cheese Empanadas $36
Romesco Sauce

Fried Green Tomatoes $36
Creole Tomato Rémoulade

Tomato, Mozzarella & Basil Caprese Skewers (GF) $36
Basil Vinaigrette

Potato & Pea Samosas (VG) $36
Coriander Chutney

Roasted Pepper & Pesto Bruschetta $36

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Bar Options

pricing based on three hours

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, Sea Sun Pinot Noir, Diatom Chardonnay, Emmolo Sauvignon Blanc, Veuve Dubarry Brut Cuvee Prestige Sparkling
Assorted Imported & Domestic Beers
Tito's, Bombay Dry Gin, Bacardi Rum, Patron Silver Tequila, Dewars White Label Scotch, Basil Hayden Bourbon

PREMIUM PACKAGE $48 per person

Matthews Cabernet, Ken Wright Pinot Noir, Duckhorn 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, Casamigos Tequila, Buffalo Trace Bourbon, Maker's Mark Bourbon, Eagle Rare 10YO Bourbon, Glenmorangie Quinta Ruban 14 YO Scotch, Dalwhinnie 15 Year Old 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 + service fees.

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 | $160
12 Oysters, 12 Prawns, Whole Lobster, Crab Cocktail
Sushi Tower | $65
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
Chocolate Chip Brownies $5 ea

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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 * 85 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.