

# PassionFish Reston

PRIVATE DINING



FOR PRIVATE DINING INQUIRIES, PLEASE CONTACT  
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# Passion Fish

## 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, Tea & Sodas*

### Option Two

#### First Course

##### **Peruvian Style Ceviche**

*Fresh Lime, Red Onion, Habanero, Cancha Corn*

or

##### **Little Gem Caesar Salad**

*Parmigiano Reggiano, Fresh Boquerones,*

*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

##### **White Chocolate Bread Pudding**

*Vanilla Anglaise, Salted Caramel, Chantilly Cream*

or

##### **Florida Key Lime Meringue Tart**

*Graham Cracker Crust, Toasted Coconut Sorbet*

**\$90 Per Person**

*Includes Bread Service, Regular Coffee, 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.

# Passion Fish

PRIVATE DINING PACKAGES

## 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, 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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# PassionFish

## 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**

*Hidden Coast Cabernet, Meomi Pinot Noir, Schug Chardonnay, Sandpiper 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, Lauerjat, "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.



# 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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# Passion Fish

## PRIVATE DINING MINIMUMS - DINNER

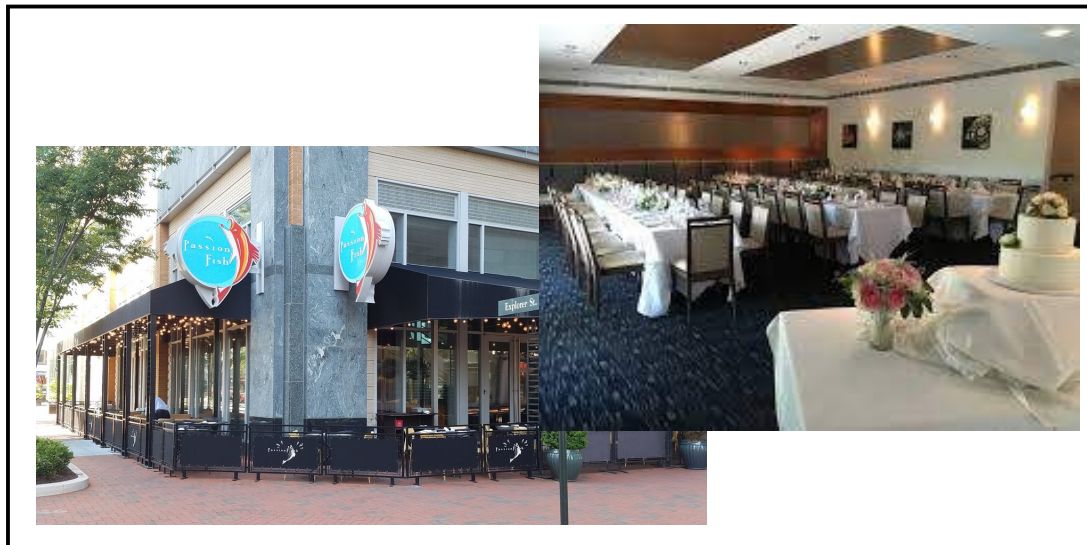


### **River Room - Private** **50 Seated \* 75 Cocktails**

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.**